

# NYE 2018

SEATINGS START BETWEEN 5-5:30, 7-7:30 AND 9:30-10PM

\*\$60PP 3 COURSE DINNER INCLUDES:

CHOICE OF APPETIZER, SALAD COURSE AND CHOICE OF ENTREE

\*DOES NOT INCLUDE BEVERAGES, DESSERT, TAX AND GRATUITY

MENU SUBJECT TO CHANGE DUE TO MARKET AVAILABILITY

MIDNIGHT CHAMPAGNE TOAST WITH HATS AND NOISEMAKERS

## APPETIZERS (SELECT ONE)

**LOBSTER BISQUE OR NEW  
ENGLAND CLAM  
CHOWDER**

**SALT AND PEPPER FRIED  
CALAMARI**  
GRILLED PINEAPPLE, SHISHITO  
PEPPERS, SWEET CHILI SAUCE

**CREAMY BURRATA WITH  
CIDER AND PINK  
PEPPERCORN PEARS**  
BABY ARUGULA AND CROSTINI

**CHARRED PORTUGUESE  
OCTOPUS**  
CAPELLINI BEANS, RADISHES,  
ARUGULA, PRESERVED  
TOMATOES, DILL-LEMON  
EMULSION

**TEMPURA COCONUT  
SHRIMP**  
TOASTED COCONUT & PINA  
COLADA SAUCE

**BURNT ENDS**  
FILET MIGNON TIPS WITH  
SAUTÉED MUSHROOMS AND  
ONIONS

**BAKED CLAMS**  
8 LITTLENECKS OREGANATA

**MEDITERANEAN PLATE**  
BLACK PEPPER HUMMUS,  
TZATZIKI, DOLMADES, HALOUMI  
AND FETA CHEESE

**(5) BLUEPOINT OYSTERS ON  
1/2 SHELL**

**(6) LITTLENECK CLAMS ON  
THE 1/2 SHELL**

**(4) CHILLED SHRIMP  
COCKTAIL**

**\* YELLOWFIN TUNA  
TARTAR**  
AVOCADO, WONTON CHIPS,  
SPICY MAYO

**JT ROLL**  
SHRIMP TEMPURA TOPPED WITH  
CRAB AND SPICY MAYO

**VOLCANO ROLL**  
INSIDE OUT TUNA, SALMON,  
YELLOWTAIL, CUCUMBER AND  
TEMPURA CRUNCH, SPICY MAYO  
AND KABAYAKI SAUCE

## SALAD COURSE

**MILL POND TRICOLERE**  
BABY ARUGULA, ENDIVE AND RADICCHIO  
WITH OUR SAVORY HOUSE DRESSING.  
BEST WITH CRUMBLER BLUE BUT UP TO YOU

## ENTREES (SELECT ONE)

**SUSHI ROLL COMBO**  
JT ROLL & VOLCANO ROLL

**SUSHI AND SASHIMI TASTING**  
5 PIECES SUSHI: TUNA, SALMON, YELLOWTAIL, KANI, SHRIMP  
6 PIECES SASHIMI: (2) TUNA, (2) YELLOWTAIL, (2) SALMON

**SAUTÉED SPAGHETTI SQUASH AND KALE**  
HEIRLOOM CHERRY TOMATOES, ROASTED GARLIC, EVOO

**PAPPARDELLE BOLOGNESE**

**PENNE ALLA VODKA**

**LINGUINE WITH WHITE CLAM SAUCE**

**CHICKEN PARMESAN**  
SERVED WITH LINGUINE MARINARA

**FILLET OF SOLE ROBERTO**  
LIGHTLY BREADED, FRESH TOMATO AND BASIL  
LEMON WHITE WINE SAUCE, BASMATI RICE AND MIXED  
VEGETABLES

**PAN-SEARED SALMON FILLET**  
QUINOA AND FRESH ASPARAGUS TIPS  
CHARDONNAY BEURRE BLANC

**\*SESAME SEARED YELLOWFIN TUNA**  
STIR-FRY VEGETABLES, SWEET SOY AND WASABI MAYO

**GRILLED MONTAUK SWORDFISH STEAK**  
TUSCAN BEANS, BROCCOLI RABE  
OVEN DRIED HEIRLOOM TOMATOES

**LIVE MAIN LOBSTER**  
2LB STEAMED OR BROILED, SERVED WITH MASHED  
POTATOES AND MIXED VEGETABLES (+\$15.00)

**\*14OZ GRILLED PORK CHOP**  
HOT CHERRY PEPPERS, MUSHROOMS, ONIONS AND  
POTATO HASH

**BRAISED BONELESS BEEF SHORT RIBS**  
CRISPY ONIONS, NATURAL JUS  
MASHED POTATOES AND MIXED VEGETABLES

**\*9OZ GRILLED FILET MIGNON**  
SERVED WITH MASHED POTATOES AND MIXED VEGETABLES

**\*14OZ GRILLED "ANGUS" STRIP STEAK**  
SERVED WITH MASHED POTATOES AND MIXED VEGETABLES

**TWICE ROASTED 1/2 LONG ISLAND DUCK**  
SHAVED BRUSSEL SPROUTS AND RICE, POMEGRANATE SAUCE

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

\*THIS MENU ITEM CAN BE COOKED TO ORDER

\*\*THIS MENU ITEM IS SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR FRESH SHELL EGGS  
MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS -  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS