



## New Year's Eve DINING EVENT

WEDNESDAY, DECEMBER 31, 2025

### OPTIONAL APPETIZERS

#### SHRIMP PAESANO APPETIZER

Lightly Breaded with Garlic Lemon Butter  
3 Shrimp Paesano Per Order  
\$15.00++ Per Order

#### HOLIDAY BREAD

Cranberry Walnut Bread  
With Whipped Butter  
Serves 2-4 Guests  
\$6.00++ Per Order

#### BURRATA BRUSCHETTA

Crostini Topped with Burrata, Roasted Tomato,  
Cracked Pepper, Fresh Basil and Balsamic Glaze  
6 Bruschetta Per Order  
\$15.00++ Per Order

#### GARLIC BREAD

Served with Tomato Sauce  
Serves 2-4 Guests  
\$6.00++ Per Order  
\$2.00++ To Add Cheese (Per Order)

### NEW YEAR'S EVE MEAL OPTIONS

#### MENU ONE

##### SALAD

##### PEAR & GORGONZOLA

Salad Sliced Green Pear, Gorgonzola,  
Arugula, Dried Cranberries,  
Candied Pecans, Dijon Honey  
Balsamic Vinaigrette

##### ENTREE

##### HERB CRUSTED PRIME RIB

Creamy Horseradish, Au Jus  
Served with Garlic Mashed Potatoes  
and Mixed Vegetables

##### DESSERT

##### COPPA AL LIMONE DI SORRENTO

Sponge Cake Soaked in Lemon  
Followed by Vanilla Flavored Cream,  
Topped with Lemon Sauce and Pistachios

\$75.00 ++ Per Person (Restaurant Dining)  
\$85.00 ++ Per Person (Barge Dining)

#### MENU TWO

##### SALAD

##### MEDITERRANEAN SALAD

Romaine Lettuce with Almonds,  
Mandarin Oranges, Dried Cranberries,  
Feta Cheese, Honey Poppy Seed

##### ENTREE

##### OVEN ROASTED STUFFED QUAIL

Stuffed with Corn Bread, Onion, Bell  
Pepper and Garlic Topped with an  
Apricot-Calvados Sauce  
Served with Roasted Potatoes and Mixed  
Vegetables

##### DESSERT

##### NY CHEESECAKE

With Strawberries

\$60.00 ++ Per Person (Restaurant Dining)  
\$70.00 ++ Per Person (Barge Dining)

#### MENU THREE

##### SALAD

##### TRADITIONAL CAESAR SALAD

Romaine Lettuce, Croutons,  
Parmesan Cheese, Caesar Dressing

##### ENTREE

##### SHRIMP PAESANO

Spaghetti and Lemon Butter Garlic  
Sauce

##### DESSERT

##### TIRAMISU

Cigar Wafers layered with Sweet  
Mascarpone Cream Cheese  
accented with Espresso

\$60.00 ++ Per Person (Restaurant Dining)  
\$70.00 ++ Per Person (Barge Dining)

(V)=VEGETARIAN (VG)=VEGAN (GF)=GLUTEN-FREE

Any and all promotional offers are not valid for the 2025 New Years Eve Dining Event reservations.

(++ Indicates 8.25% sales tax and 20% service charge will be added to per person price.)



### **SPECIAL VEGAN MEAL OPTION**

#### **HOUSE SALAD (VG/GF)**

Spring Mix, Olives, Cucumbers, Tomatoes, Red Onions, Creamy Red Wine Vinaigrette

#### **RATATOUILLE (VG/GF)**

Zucchini, Squash, Eggplant, Carrots, Onions, Garlic, Thyme, Basil and Olive Oil

#### **ORANGE RIPIENO (VG/GF)**

Orange Sorbetto Served in the Natural Fruit Shell

\$55.00 ++ Per Person (Restaurant Dining)

\$65.00 ++ Per Person (Barge Dining)

### **CHILDREN'S MENU 10 AND UNDER**

(Not Available For River Front Seating)

#### **APPETIZER**

##### **MOZZARELLA STICKS**

2 Fried Mozzarella Sticks served with a side of Tomato Sauce

#### **ENTREE CHOICE OF**

##### **PETITE SHRIMP PAESANO (3)**

With Spaghetti and Lemon Butter Garlic Sauce

#### **PIZZA**

Cheese (V) or Pepperoni

#### **CHICKEN TENDERS**

With Fries

#### **DESSERT**

##### **CHOCOLATE CAKE**

\$40.00 ++ Per Child (Restaurant Dining)

\$50.00 ++ Per Child (Barge Dining)

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