



SOUTH BEACH

# New Year's Eve

## FIRST COURSE (CHOOSE ONE OPTION)

### LOBSTER BISQUE

### TOMATO & MOZZARELLA

LOCAL HEIRLOOM TOMATO, BASIL, BALSAMIC REDUCTION

### GREEK

ICEBERG, RED ONION, TOMATO, GREEN OLIVES, ANCHOVIES, CUCUMBERS, FETA, PITA CRISP & RED WINE VINAIGRETTE

### RED "HOUSE" SALAD

BABY GREENS, CANDIED WALNUTS, W.F.F GOAT CHEESE & RED RASPBERRY VINAIGRETTE

### CLASSIC CAESAR SALAD

ROMAINE HEARTS, PARMIGIANO REGGIANO & HERBED CROUTONS

### WEDGE OF ICEBERG

CRISP PANCETTA, CRUMBLLED BLEU, PICKLED ONION, TOMATO, CHALLAH CROUTON & PEPPERED RANCH DRESSING

### RAW OYSTERS

"RED" MIGNONETTE

### LEMON GARLIC SHRIMP

WHITE GULF SHRIMP, GARLIC, LEMON & WHITE WINE

### CRISP CHILI CALAMARI

CALABRIAN CHILIES & GARLIC

### STUFFED PEPPERS

HOUSE MADE ITALIAN SAUSAGE & HOUSE MARINARA

### STEAK TARTARE

CAB PRIME HAND CUT BEEF TENDERLOIN, SHALLOTS, CAPERS AND CROSTINI

### BURRATA

LOCAL HEIRLOOM TOMATOES, 25 YEAR BALSAMIC +\$10

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## FIRST COURSE UPGRADES

### OSETRA OR BELUGA CAVIAR | MP

TRADITIONAL ACCOMPANIMENTS

### OSETRA W/ CRÈME FRAICHE & BRIOCHE | \$49

WITH SEASONAL ACCOMPANIMENTS

### BELUGA CRÈME FRAICHE & BRIOCHE | \$99 PER OZ

WITH SEASONAL ACCOMPANIMENTS

A SERVICE CHARGE OF 20% WILL BE ADDED TO ALL PARTIES.  
THE STATE OF FLORIDA REQUIERED US TO INFORM YOU THAT CONSUMING UNCOOKED  
MEATS, FISH, OYSTERS & EGGS MAY POSE A RISK TO YOUR HEALTH.



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## SECOND COURSE (CHOOSE ONE OPTION)

### CHOPS AND SUCH

DOUBLE CUT LAMB RACK | PRIME DOUBLE CUT PORK CHOP | BRINED & ROASTED JOYCE FARMS CHICKEN

### AGED CERTIFIED ANGUS BEEF® PRIME STEAKS

RIBEYE, 16 oz | FILET MIGNON, 8 oz | NY STRIP, 14 oz

### SURF AND TURF ANY ITEM

8oz MAINE LOBSTER TAIL | 29 3 lb. MAINE LOBSTER | 99

### STROZZAPRETTI CARBONARA

WHITE GULF SHRIMP WITH PANCETTA, PEAS AND GARLIC

### LINGUINI AND CLAMS

WHITE CLAM SAUCE OR "RED LEAD"

### LOBSTER FRA DIAVOLO

MAINE LOBSTER IN SPICY TOMATO SAUCE

### PAPPARDELLE BOLOGNESE

VEAL AND BEEF RAGOUT

### BUCATINI AND MEATBALLS

### A5 JAPANESE MIYAZAKI KOBE

RIBEYE, 10 oz | 99 FILET MIGNON, 8 oz | 99 NY STRIP, 10 oz | 99

### AGED CERTIFIED ANGUS BEEF® PRIME BONE IN STEAKS

FILET MIGNON, 13 oz | 49 RIBEYE, 22 oz | 49 NY STRIP, 18 oz | 49

### KING CRAB MERUS

1.5# | 49 3# | 79

### FREE RANGE VEAL CHOP | 29

## SIDES (CHOOSE ONE OPTION)

SAUTÉED BROCCOLI WITH GARLIC | WHIPPED POTATOES WITH GRAVY | SAUTÉED SPINACH

SEARED MUSHROOMS AND ONIONS | PARSLEY AND GARLIC FRITES

SAUTÉED ASPARAGUS WITH BÉARNAISE | GREEN BEANS WITH PANCETTA AND PINE NUTS

## UPGRADES

FOUR CHEESE MACARONI & CHEESE | \$10

FLORIDA CREAMED CORN, CREAMED SPINACH, LOBSTER MAC & CHEESE | \$19

### SAUCES | 2

BEARNAISE | CHIMICHURRI

HORSERADISH CRÈME FRAÎCHE | PEPPERCORN

GARLIC & CHILIES | HOUSE MADE GRAVY | BBQ

DIANE | BLACK TRUFFLE DEMI-GLACE | 10

### TOPPINGS

ARTISANAL BLUE CHEESE | BLACKENED | AU POIVRE

BROILED GARLIC | 2

OSCAR STYLE | ASPARAGUS, BÉARNAISE, 1/4# KING CRAB | 12

ROSSINI STYLE | SEARED FOIE GRAS & BLACK TRUFFLE

DEMI-GLACE | 10

## DESSERTS

### DECADENT BROWNIE

CAKE-LIKE BROWNIE WITH PECANS & CAMELIA CHOCOLATE CHUNKS, BAHIBE CHOCOLATE MOUSSE & WHIPPED SOUR CREAM, HONEY CARAMEL SAUCE & TRUFFLE CORN ICE CREAM

### STRAWBERRY CREAM MOUSE

LEMONGRASS JELLY WITH LIME ZEST, BASIL SPONGECAKE, LEMON SABLE CRUMBLE & FRESH STRAWBERRY