

**EARLY BIRD MENU
AVAILABLE 4PM – 5PM**
DINNER MENU ALSO AVAILABLE
**RESERVATIONS HIGHLY
RECOMMENDED**



New Year's Eve **SPECIAL**

WEDNESDAY, DECEMBER 31st

SERVED 4PM UNTIL SOLD OUT

CHOICE OF

Soup du Jour or House Salad

SURF & TURF*

**14oz. New York Strip Steak and Coconut Shrimp,
served with a side of Mango Coconut Sauce**

Accompanied by Broccolini, Carrots, and Au Gratin Potatoes

DESSERT

Chef's Choice

\$70.00 +tax

with Gold Card Level

\$75.00 without

*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness.
Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



New Year's Eve CHAMPAGNE BUFFET

WEDNESDAY, DECEMBER 31st

SERVED 4PM–8PM

LOBSTER TAILS*
CRAB LEGS*
PRIME RIB*

We will also offer various Cuisines and Desserts

\$49.99 +tax

with Onyx or Exclusive Card Level

\$55.99 +tax
with Gold Card Level

\$59.99 +tax
without Club Card

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New Year's Eve PLATED SPECIAL

WEDNESDAY, DECEMBER 31st

SERVED NOON UNTIL SOLD OUT

CHOICE OF

Soup Du Jour or Garden Salad

SURF & TURF*

9oz. New York Steak served Oscar Style

Served with Asparagus and Au Gratin Style Potatoes

DESSERT

Chef's Choice

\$28.99 +tax

with Gold Card Level

\$32.99 without

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