



Early Bird Menu
Available 4pm - 5pm
Dinner Menu Also Available
RESERVATIONS HIGHLY
RECOMMENDED

New *Year's Eve* **SPECIAL**

TUESDAY, DECEMBER 31st

Served 4pm until Sold Out

Choice of Starter

Soup du Jour or House Salad

Surf & Turf*

10oz. Filet served with

Shrimp and Linguine tossed in a Rosé Sauce

Accompanied with fresh Green Beans

Chef's Choice of Dessert

\$68.00^{+tax}

with Gold Card Level

\$72.00 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**

TUESDAY, DECEMBER 31st

Served 4pm until 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

TUESDAY, DECEMBER 31st

Served 2pm until Sold Out

Choice of Starter

Soup du Jour or House Salad

Surf & Turf*

14oz. T-Bone with

Chimichurri Marinade Shrimp

Served with Baked Potato
and Vegetables

Chef's Choice of Dessert

\$36.99 +tax

with Gold Card Level

\$39.99 without

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