



**RESERVATIONS
HIGHLY RECOMMENDED**
EARLY BIRD AND
DINNER MENUS AVAILABLE

New Year's Eve **SPECIAL**

THURSDAY, DECEMBER 31st

SERVED 4PM UNTIL SOLD OUT

CHOICE OF

Soup Du Jour or House Salad

TOMAHAWK DINNER FOR TWO*

**48 oz. Bone-in Tomahawk, expertly seasoned
and perfectly prepared for sharing**

Served with your choice of two signature sides

DESSERT

Chef's Choice

\$275 +tax

*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.



Spectacular LOBSTER & SEAFOOD NEW YEAR'S EVE BUFFET

THURSDAY, DECEMBER 31st
SERVED 4PM – 8PM

Featuring

- 🍷 Botomless Champagne
- 🍷 Whole Steamed Lobster*
- 🍷 Lobster Tails*
- 🍷 Hot & Cold Crab Legs*
- 🍷 Shrimp*
- 🍷 Stuffed Salmon*

and much more!

\$55.00

PAY WITH
YOUR COMP

\$69.00 ^{+tax}

PAY WITH YOUR E-CASH,
CARD OR CASH

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New
Year's Eve
PLATED SPECIAL

THURSDAY, DECEMBER 31st

SERVED 2PM UNTIL SOLD OUT

CHOICE OF

Soup Du Jour or House Salad

SURF & TURF*

Steak and Shrimp Kabobs

Served over Cilantro Rice

DESSERT

Chef's Choice

\$36.99 +tax

with Gold Card Level

\$39.99 without

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