



NEW YEAR'S EVE EXTRAVAGANZA

RAW BAR ROYALE

Champagne & Fresh Fruits
Caviar Bar with Crème Fraîche, Chopped Egg, Shallots, Blinis & Toast Points
Smoked Salmon • Chilled Spiced Blue Crab Claws
Petite Cocktail Oysters & Jumbo Shrimp Cocktail
Served with Champagne Mignonette, Cocktail Sauce, Citrus Wedges & Seaweed Garnish

PASSED HORS D'OEUVRES

Crispy Mini Crab Cake Sliders
Cajun Shrimp Po'Boy Sliders
Fried Arancini

CARVING STATION

Prime Rib of Beef, Red Wine Demi, Horseradish Cream
Heritage Breed Pork Loin, Apple & Rosemary Jus
Grilled Salmon Filet, Crab & Old Bay Butter, Hot Honey

CHEF SPECIALTIES

Lobster & Truffle Macaroni & Cheese
Beef Tenderloin Tips with Red Wine Demi & Fine Herbs
Roasted Chicken with Wild Mushroom & Champagne Cream
Heirloom Tomato & Beet Carpaccio with Herb Goat Cheese, Pistachio & Lemon Oil
Yukon Gold Mashed Potatoes with Fried Rosemary
Haricots Verts Amandine with Blood Orange Butter
Domestic Cheese Board
Baked Artisan Breads & Rolls

THE SWEET SPEAKEASY

Mini Crème Brûlée
Tiramisu Cups
Assorted Cupcakes & Cookies
Warm Bread Pudding

SIGNATURE COCKTAILS

Espresso Martini	New Year's Eve Sunset
Classic Cosmopolitan	Traditional Margarita
Sinatra's Old Fashioned	Kir Royale

HOUSE BAR FAVORITES

Champagne, Vodka, Gin, Tequila & Rum

WARM & REFRESHING BEVERAGES

Hot Apple Cider, Coffee, Tea, Soft Drinks & Fresh Juices

TOPSIDE DECK FIREWORKS • LIVE DJ

9:30 p.m. - 1:00 a.m. - December 31, 2025

Window Table: \$275 per person • General Seating: \$250 per person
All-Inclusive Pricing (includes 20% gratuity & 9% tax)

RESERVE YOUR SPOT TODAY BY CONTACTING OUR SALES TEAM!