

# Sailor's Return New Years Menu

## Appetizers

Jumbo Shrimp Cocktail.....	\$15.95
<i>Fresh gulf jumbo shrimp with cocktail sauce</i>	
Jumbo Lump Crab Cake.....	\$15.95
<i>With Dijon mustard sauce</i>	
Baked Escargot with Four Cheeses.....	\$13.95
Eggplant Stack.....	\$13.95
<i>With fontina cheese, spinach, prosciutto &amp; tomato bordelaise</i>	
Panko Portabella Crab Cake.....	\$16.95
<i>Large portabella mushroom stuffed with our jumbo lump crabcake &amp; topped with melted swiss cheese, demi glaze and a beurre blanc sauce</i>	
Pear Purses.....	\$15.95
<i>Pear and cheese stuffed purse sautéed in a sherry wine cream sauce. Topped with walnuts &amp; gorgonzola cheese</i>	
Crab Dip.....	\$15.95
<i>Maryland style crab dip baked and served hot with crackers and pita chips</i>	

## Soup & Salads

Lobster Bisque with a Sweet Sherry Wine.....	Cup \$5.95
	Bowl \$7.95
Endive Salad.....	\$9.95
<i>Belgium endive, toasted macadamia nuts &amp; maytag bleu cheese with vanilla bean, macadamia nut vinaigrette</i>	
Classic Caesar Salad.....	\$9.95
<i>Crisp romaine lettuce, croutons and parmesan cheese</i>	
Baby Iceberg Salad.....	\$9.95
<i>Crisp iceberg lettuce with apple smoked bacon, tomato, red onion &amp; homemade bleu cheese dressing</i>	
Burrata Mozzarella.....	\$10.95
<i>Fresh mozzarella stuffed with ricotta cheese, served with mixed greens and strawberries, sun dried cherries, grapes &amp; toasted almonds finished with a balsamic fig glaze</i>	

## Entrees

The Ultimate Surf & Turf.....	\$69.95
<i>Our barrel cut 10oz tenderloin cooked to perfection with our sweet 7oz cold water lobster tail with drawn butter and cabernet demi-glaze. Served with garlic mashed potatoes &amp; fresh seasonal vegetable</i>	
Fresh Catch of the Day.....	\$39.95
<i>Served francaise style. Served with garlic mashed potatoes &amp; fresh seasonal vegetable</i>	
Pan Seared Salmon.....	\$31.95
<i>Topped with toasted almonds and finished with a citrus oil. Served with garlic mashed potatoes &amp; fresh seasonal vegetable</i>	
Braised Short Rib.....	\$34.95
<i>A boneless braised short rib in its natural braising juices and a cabernet demi. Served with garlic mashed potatoes &amp; fresh seasonal vegetable</i>	
Tenderloin of Beef.....	\$46.95
<i>10oz barrel cut with a cabernet demi-glaze &amp; maytag bleu cheese. Served with fingerling potatoes &amp; fresh seasonal vegetable</i>	
Lobster ala Vodka.....	\$32.95
<i>Diced 7oz cold water tail sautéed in an ala vodka sauce served over rigatoni pasta</i>	
Twin 7oz Lobster Tails.....	\$49.95
<i>Twin 7oz cold water lobster tails served with drawn butter, garlic mashed potatoes and vegetable</i>	
Jumbo Lump Crab Cakes.....	\$34.95
<i>Pan seared crab cakes topped with a whole grain mustard sauce. Served with garlic mashed potatoes &amp; fresh seasonal vegetable</i>	
Chicken Cordon Bleu Kiev.....	\$29.95
<i>Stuffed with swiss cheese, fresh ham &amp; garlic butter. Served with garlic mashed potatoes &amp; fresh seasonal vegetable</i>	
Chicken Oscar.....	\$34.95
<i>Roasted Airline chicken breast topped with jumbo lump crab and finished with béarnaise sauce. Served with fingerling potatoes &amp; fresh seasonal vegetable</i>	
Pork Chop Bordelaise.....	\$31.95
<i>14oz breaded pork chop with fontina cheese and bordelaise sauce. Served with garlic mashed potatoes &amp; fresh seasonal vegetable</i>	
Rack of Lamb.....	\$49.95
<i>New Zealand rack of lamb cooked to your liking served with mint demi-glaze. Served with garlic mashed potatoes &amp; fresh seasonal vegetable</i>	

