

# *New Year's Eve Menu*

## **Appetizers**

**Shrimp Cocktail** Six jumbo shrimp served cold with cocktail sauce 8.95

**Coconut Shrimp** Five jumbo tiger shrimp freshly-breaded with crispy coconut & Japanese bread crumbs, served with a sweet orange Brandy dipping sauce 9.95

**Classic Bruschetta** Traditional Italian-style toasted garlic bread brushed with olive oil, topped with balsamic tomatoes, onions, herbs, & mozzarella cheese 5.95

**Spinach-Artichoke Dip au Gratin** Homemade melt in your mouth spinach-artichoke dip topped with grated cheddar cheese and diced tomatoes. Served with crispy tortilla chips 7.95

**Clams Casino** Six middle-neck clams on the half shell with a savory bread and bacon stuffing 7.95

## *Celebrate with Wine*

Buy a bottle of wine, get one half price! (of equal or lesser value) With every wine bottle purchased, get two Byrncliff souvenir wine glasses or champagne flutes for \$7 (limited supplies)



## *New Year's Eve Deluxe Buffet*

Includes...

**Carved Prime Rib, Chicken Marsala, Roasted Pork Loin with Gravy, Baked Cod with Roasted Red Pepper Pesto, Roasted Rosemary Red Skin Potatoes, Cheese Tortellini with Broccoli and Sundried Tomatoes in a Tomato Cream Sauce, and Vegetable Medley**

**A Fresh Salad Station with Mixed Greens, Assorted Toppings, Assorted Dressings, Rolls, and Breads**

**A Cold Seafood Station consisting of Peel n' Eat Shrimp, Raw Oysters, and Canadian Snow Crab Clusters and...**

**A delightful selection of tasty sweets and desserts**

Adult Buffet-25.95, Child Buffet (12 & under)-13.95

Byrncliff Resort & Conference Center

## Dinner Features

All dinners are served with a side salad, choice of potato, vegetable du jour and rolls.

**14oz Delmonico Steak** USDA Choice rib-eye seasoned to perfection then topped with sautéed portabella mushrooms and a dash of demi-glaze 21.95

**Steak a la Byrncliff** A tender 12oz sirloin steak topped with blue cheese crumbles, sun-dried tomatoes, portabella mushrooms and demi-glaze 20.95

**New York Strip Steak** 12oz seasoned New York strip steak charbroiled to your liking, garnished with a dash of demi-glaze and crispy shoestring onions 19.95

**Prime Rib** USDA Choice prime rib, seasoned with our signature seasoning served with our home-made au jus 10oz-16.95 16oz-20.95

**Filet Mignon** Our finest cut of meat, an 8oz seasoned filet cut from the tenderloin, grilled-to-order, garnished with a dash of demi-glaze and crispy shoestring onions 23.95

**Surf & Turf** a succulent 8oz lobster tail paired with a tender 8oz seasoned filet mignon, the best of both worlds! 29.95

**Lobster Tail** An 8oz succulent lobster tail, broiled with our Chesapeake Seasoning, served with drawn butter 24.95

**Chicken Parmesan** Freshly breaded chicken breast crispy fried, topped with our house red sauce, then baked with mozzarella cheese and served with a side of angel hair pasta 14.95

**California Sun Chicken** Two marinated grilled chicken breasts topped with a mixture of sun-dried tomatoes, artichoke hearts, asparagus, garlic, and grated parmesan cheese 15.95

**Almond-Crusted Salmon** A 7oz Atlantic salmon filet baked with a buttery Almond breading, topped with a delicate lemon white wine sauce 16.95

**Scallops Casino** Six fresh catch ocean sea scallops topped with a savory bread and bacon stuffing, then broiled in butter-garlic sauce 17.95

