



## NEW YEAR'S EVE 2018 MENU

### SMALL PLATES & APPETIZERS

#### Grilled Beef Tenderloin Medallions\*

Roasted bell peppers, button mushrooms, cipollini onions, Hungarian peppers and zip sauce. \$15

#### East Coast Crab Cakes

Dijonnaise, green onion \$12

#### Baked Brie

Fig jam, fresh fruit, crushed walnuts, raspberry coulis and grilled flatbread. \$12

#### Ahi Tuna

Sushi rice, spicy tuna, diced cucumber, avocado, nori strips, sesame seeds. \$13

#### Shrimp Cocktail Martini

Atomic horseradish. \$11

#### Fiamma Cheese Tasting

Featuring Raclette from the award-winning Leelanau creamery on Suttons Bay in Northern Michigan. Accompanied with creamy fromage blanc, baked brie, Chef's cheese of the day, Velvet Bees honey butter and gourmet crackers \$14

#### Charbroiled Lamb Chops\*

Two marinated lamb chops accompanied with sautéed spinach and creamy tzatziki sauce \$18 Add additional chops \$9ea

#### Fiamma Caprese

Vine ripened tomato, fried eggplant, fresh mozzarella and fresh basil. Drizzled with extra virgin olive oil and balsamic reduction \$13

### SOUP & SALADS

#### Shrimp and Lobster Bisque \$6

Garnished with chives

#### Classic Caesar

Hand tossed with crisp romaine lettuce, house made Caesar dressing, Parmigiano-Reggiano, cracked pepper and garlic croutons. \$9 Anchovies upon request.

#### House Salad\*

Romaine and red leaf lettuce, olives, cucumbers, red onion and red wine vinaigrette dressing. \$6

#### Iceberg Wedge Salad\*

Gorgonzola, apple wood smoked bacon, heirloom cherry tomato, chive, cracked black pepper and house made bleu cheese dressing. \$9

#### Signature Salad

Mixed greens, candied walnuts, goat cheese, dried cherries, cherry tomatoes, red onion, balsamic vinaigrette \$10

### SIGNATURE STEAKS

#### Center Cut 8oz Piedmontese Filet Mignon\*

Finished with our signature zip sauce. Accompanied with au gratin potatoes and seasonal vegetables \$35

#### Hand Cut 14oz New York Strip\*

Topped with heirloom tomato butter. Served with creamy boursin mashed potatoes and fresh vegetables \$35

#### CLASSIC PREPARATIONS

##### Signature\* \$4

Smothered in wild mushrooms, onions and house zip sauce

##### Au Poivre\* \$5

Peppercorn crusted with a cognac cream sauce

##### Oscar \$7

Topped with a lump crab cake, béarnaise, and asparagus

##### Lobster Béarnaise\* \$8

Buttery, tarragon flavored sauce with cold water lobster meat

##### Surf and Turf \$26

Add a cold-water lobster tail

### ENTREES

#### Apricot Honey Glazed Salmon

With truffle twice fried potatoes, fresh asparagus and herb compound butter \$24

#### Jumbo Seared Sea Scallops\*

Spaghetti squash, pancetta, heirloom tomato, cipollini onion and fig beurre blanc \$31

#### Pan Seared Chilean Sea Bass\*

Creamy pesto risotto and asparagus \$36

#### Chicken Saltimbocca

Pan seared chicken breast with provolone cheese, prosciutto and fresh sage. Finished with a natural chicken jus. Paired with creamy boursin mashed potatoes and asparagus \$24

#### Faygo Root Beer Braised Short Rib\*

Herb smashed potatoes, baby carrots and natural Jus \$29

#### South African Lobster Tail Dinner

Accompanied with creamy lobster and asparagus risotto. \$38

Gluten Free\*

Notice: Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.