

HOUSE AT GATEWOOD NEW YEAR'S MENU

ALA CARTE

Raw Oysters*	\$14 ½ Doz. \$25 Doz.
Peel 'n Eat Shrimp – Steamed or Chilled	\$13 ½ lb. \$20 lb.

FIRST COURSE (Choose 1)

- Maryland Crab & Corn Chowder
- Cream of Mushroom and Wild Rice Soup with Parmesan Crisp and Truffle Oil
- Fried Brussels Sprouts with Garlic and Lemon Aioli
- Corn Dusted Calamari with Chimichurri

SECOND COURSE

- Winter Salad with Roasted Butternut Squash, Shaved Apples, Red Onion, Dried Fruit, Goat Cheese, and Sherry Vinaigrette

MAIN COURSE (Choose 1)

Sautéed Greens with Black Eyed Peas, Butternut Squash in a Light Toasted Garlic Broth and Fried Onions	\$40 for meal
White Barbeque Chicken Thighs with Sweet Potato Mash and Brussels Sprouts with Bacon	\$40 for meal
Dry-Rubbed Smoked Beef Brisket with Buttered Broccoli and Mac 'n Cheese	\$45 for meal
Baked Flounder Stuffed with Shrimp, Scallops, White Cheddar Cheese Sauce, and Ritz Crackers	\$45 for meal
16 oz. Seared N.Y. Strip Topped with Toasted Garlic and Brown Butter Sauce and Served with Skillet Potatoes and Buttered Broccoli	\$50 for meal

Ask your server about our gluten free choices.

*Consuming raw or undercooked eggs, meat, seafood or shellfish, may increase your risk of food borne illness

Twin 5 oz. Beef tenderloins Topped with Lump Crab Meat, Béarnaise Sauce, and Served with Skillet Potatoes and Buttered Broccoli

\$55 for meal

DESSERT (Choose 1)

Banana Pudding – The Classic Made with Nilla Waffers and Fresh Bananas

Warm Chocolate Bread Pudding with Whit's Vanilla Custard



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