~2016 New Years Eve Menu~ Appetizers

Blackened Tuna: Ahi tuna, Cajun dusted and flash seared rare with soy caramel, wasabi aioli and pickled ginger. \$13.95

Renard's Cheese Curds: Door County's own yellow & white cheese curds lightly breaded & fried.

\$6.95

<u>Calamari:</u> Rings and tentacles lightly breaded and served with a lemon aioli sauce.

Oysters on the half shell: 6 oysters

Market Price

<u>Carpaccio</u>: Thinly sliced beef tenderloin partially cured and served raw with a blend of spices, shaved red onion, grana Padano cheese, capers, Dijon mustard and served with crostini.

\$13.00

Tequila Braised Shrimp Cocktail: Tequila marinated grilled shrimp. \$12.00

Entrees

Includes Soup & Salad Bar, fresh vegetable, choice of Garlic mashed, Baked potato or our house French fries

<u>Prime Rib</u> - Try our tender, well seasoned and slow roasted Prime Rib.

Available in a 12 oz. *Queen* or 16 oz. *King* Cut.

\$18.95 or \$22.95

Surf and Turf Option #1 - 60z . Certified Angus tenderloin and a 6 oz.

Cold water Lobster tail. \$29.00

Surf and Turf Option #2-120z. Certified Angus tenderloin and a 12 oz.

Cold water Lobster tail. \$44.00

Kona Filet: 8 oz. certified Angus tenderloin crusted w/ Kona coffee, then grilled to order. Served on a gorgonzola crostini w/a peppercorn bourbon demi glaze and topped w/ haystack onions.

\$32.00

~2016 New Years Eve Menu~ Entrees - Continued

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Amish Chicken: Served with a blackberry compote.	\$17.00
Cedar Plank Salmon: served with a Jim Beam honey glaze.	\$23.00
Alaskan King Crab Legs: 1-lb. of delectable crab legs.	\$38.00
All you can eat Fresh Perch: Deep fried or Pan fried.	\$22.00
Shrimp Alfredo: Grilled shrimp served on Fettuccini Noodles with	
Alfredo sauce.	\$19.00
<u>Seafood Platter:</u> Shrimp scampi, a 7 oz. Salmon filet & a pe <mark>rch file</mark> t, a	leep or
pan fried.	\$32.00
Bacon Cheeseburger: 10 oz. USDA prime chuck. BEST burger in Door	r C <mark>ounty.</mark>
Served with homemade fries and choice of Swiss, cheddar, American	or Pep-
per Jack cheese.	\$11.95
<u> Hilo Chicken Fingers:</u> Fresh chicken tenderloin, hand b <mark>attered and se</mark>	rved
with cre <mark>amy slaw and house fries.</mark>	\$9.95
<u>Diver Scallops:</u> Pan seared and black pepper spiced with an	
apricot chutney	\$24.00
<u>Fresh Mahi Mahi: Ser</u> ved with a vanilla bean cream sauce and Haw	aiian po-
tato cakes.	\$24.00
Stuffed Pork Tenderloin: Served with a cherry compote.	\$19.00

Desserts

\$5.95

Cherry Cobbler: Served warm with Vanilla Bean ice cream.

Blue Almond Cherry Shortcake: Topped with Fresh Berries and mascarpone.

Key Lime Pie: Tart, creamy, and impossible to duplicate.

Triple Chocolate Cake: Decadent chocolate layer cake.