



# NEW YEAR'S EVE 2025

\$45 per guest

Includes champagne  
(or cider) toast.

## STARTER

select one

**HUMMUS DIP**  
chili oil, almonds,  
goat cheese, tahini

**FRENCH ONION SOUP**

**PRETZELS AND BEER CHEESE**

## ENTREE

select one

**BRAISED LAMB POT PIE**  
red wine braised lamb shoulder, potatoes, celery,  
onions, carrots, peas, herbs, puff pastry

**STEAK AND FRITES\***  
hanger steak, chimichurri, house made steak sauce

**BASIL PESTO SALMON\***  
couscous, mixed vegetables

## DESSERT

select one

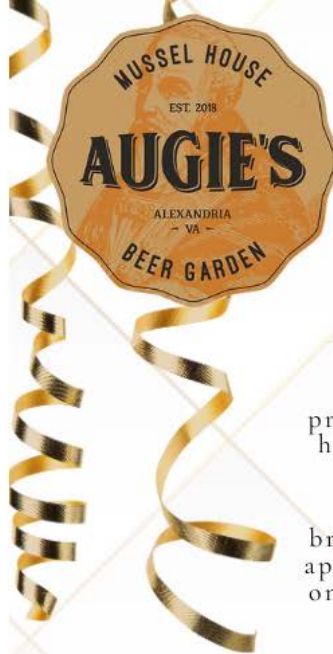
**WARM APPLE TART**

**STRAWBERRY SHORTCAKE**

**FLOURLESS CHOCOLATE  
CAKE**

**CARAMEL BROWNIE  
CHEESECAKE**

\*These items may contain raw or undercooked food. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



# NEW YEAR'S EVE 2025

\$99 dinner for two

Includes champagne  
(or cider) toast for two.

## STARTER

select one for the table

**CHARCUTERIE PLATTER\***  
prosciutto, dry salami, fresh mozz,  
honey, almonds, olives, crostinis,  
smoked gouda

**AUGIE'S PLATTER**  
brat, half smoke, brisket, brussels,  
apple slices, caramelized peppers &  
onions, house pretzels, basil garlic  
sauce, stone mustard

## SALAD

select one per guest

**HALF FALL SALAD**  
**HALF BEET SALAD**  
**HALF CHOPPED SALAD**

## ENTREE

select one per guest

**12OZ RIBEYE\***  
fingerlings, crispy kale, herb & garlic butter

**SCALLOP RISOTTO\***  
creamy pea risotto, citrus butter

**PAN SEARED ROCKFISH**  
pea & herb purée, shiitake mushrooms, cherry tomatoes,  
lemon dill sauce

**JAMBALAYA PASTA\***  
penne, andouille, chicken, shrimp, chipotle cream  
sauce, tomato, onions

## DESSERT

select one per guest

**WARM APPLE TART**  
**STRAWBERRY SHORTCAKE**  
**FLOURLESS CHOCOLATE  
CAKE**

**CARAMEL BROWNIE  
CHEESECAKE**

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