

# DINNER MENU – BATEAUX NEW YEAR'S EVE

## FIRST COURSE (CHOICE OF ONE)

### BEET & BABY ARUGULA SALAD (G\*)(V)

Feta Cheese | Cherry Tomatoes | Balsamic Vinaigrette

### HORNBLOWER SIGNATURE SEAFOOD CHOWDER (G\*)

Clams | Flounder | Potatoes | Cream

## SECOND COURSE

### JUMBO SHRIMP COCKTAIL (G\*)

Sriracha Cocktail Sauce

## THIRD COURSE (CHOICE OF ONE)

### OVEN-ROASTED CHICKEN BREAST WITH ROSEMARY & THYME

Roasted New Red Potato Salad with Scallions | Haricot Verts | Creamy Mushroom Sauce

### PAN-SEARED ATLANTIC COD (G\*)

Steamed Rock Shrimp | Spinach Mashed Potatoes | Lemon Beurre Blanc

### 8OZ USDA CHOICE FILET MIGNON (G\*)

Garlic Mashed Potatoes | Baby Carrots | Broccoli | Herb Compound Butter

### ROOT VEGETABLE FRICASSEE (G\*)(VG)(V)

Butternut Squash | Cauliflower | Zucchini | Grape Tomatoes | Gremolata | cauliflower Coconut Cream Sauce

## FOURTH COURSE (CHOICE OF ONE)

### CHEF'S SEASONAL SELECTION

Ask Server for Allergens

### HORNBLOWER SIGNATURE CHOCOLATE CAKE (V)

Creme Anglaise | Raspberry Coulis | Candied Pecans | (Contains Nuts)

### MIXED FRUIT WITH STRAWBERRIES (G\*)(V)

Madagascar Vanilla and Orange Cream

(N) Contains Nuts(VG) Vegan(V) vegetarian(G\*) \*Although we make every effort to prepare items denoted with a G\* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

**DISCLAIMER** – Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.