

GRAND STEAKHOUSE

NEW YEAR'S EVE 2014

WEDNESDAY DECEMBER 31, 2014

\$149.95* PER PERSON

AMUSE

Mini Shrimp Cocktail

APPETIZER

PLEASE CHOOSE ONE

Seared Foie Gras

Seared Grade A Foie Gras with Pear Compote on Cinnamon Brioche Toast with a Pear Brandy Soda

Seared Snapper

Seared Red Snapper presented with Butternut Squash Puree, an English Pea Butter Sauce, Bacon Lardons and Pearl Onions

SALAD

PLEASE CHOOSE ONE

Lakewood Wedge

Baby Iceberg, Prosciutto Bacon, Tobacco Onions, Blue Cheese Dressing and Crumbs

Grand Salad

Baby Greens Presented in a Cucumber Bowl Accompanied by Carrot Threads, Sprouts, Mushrooms, Belgian Endive with Your Choice of our House Made Dressings

INTERMEZZO

Kir Royale Sorbet with Champagne Splash

ENTREES

PLEASE CHOOSE ONE

8oz Prime Filet | Seared Medium Rare #1 Ahi Tuna

8oz Kobe Short Rib | Braised Lamb Osso Buco

SAUCES

PLEASE CHOOSE ONE

Port Wine, Peppercorn, Grand Steak Sauce, Hollandaise or Béarnaise

SIDES

PLEASE CHOOSE TWO

Double Baked Potato | Truffle Mac and Cheese

Gourmet Cheese Local Grits | Jumbo Asparagus

Sautéed Swiss Chard | Candied Baby Carrots

DESSERT

New Year's Eve Dessert Sampler

MIGNARDISE



*Sales Tax will be added | Gratuity not included | No discounts apply

Reservations are required and can be made by dialing 251-928-9201 | Credit Card number & expiration date are required
Five Day Cancellation Policy is in effect | To prevent from being charged, please cancel your reservation before December 25th.



251.928.9201

One Grand Boulevard

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