



# New Years Eve & New Years Day Dinner Menu



## APPETIZERS

### CHERRYSTONE CLAMS CASINO

Eight tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano and Asiago cheese and broiled, served with drawn butter.  
10.00

### CRAB CAKE

Pan seared, enriched with a roasted red pepper sauce, over a bed of creamy mushroom risotto.  
12.00

### GRILLED SHRIMP & SCALLOPS SESAME

A pair of shrimp & scallop skewers, drizzled with a zesty sesame Teriyaki glaze. Served over a bed of sautéed Shitake mushrooms and spinach. 12.00

### MARTINI PRAWNS COCKTAIL

Four poached gulf prawns served with a tangy cocktail sauce nestled in a Martini glass.  
12.00

### CHEF'S APPETIZER SPECIAL

Market Price

### MENDENHALL HORS D'OEUVRES SAMPLER FOR TWO

A combination of two mushroom stuffed with crab Imperial, four clams Casino and two poached prawns, served with a tangy cocktail sauce.  
18.00

### KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL

Three large local mushroom caps stuffed with our tasty crabmeat imperial  
12.00

## SOUPS

### OUR FAMOUS HOUSE MADE SNAPPER SOUP

5.00/7.00

### BAKED FRENCH ONION SOUP, GRATINÉE

Crock. 5.50

### MARYLAND CRAB SOUP

5.00/7.00

## SALADS

### HOUSE SALAD

A medley of crisp baby field greens, topped with Julienne garden vegetables, tomatoes, cucumbers and ripe olives.  
5.00/8.00

### MANDARIN SALAD

Mixed field greens tossed with Mandarin oranges, walnuts and orange Balsamic vinaigrette dressing.  
5.50/10.00

### MEDITERRANEAN SALAD

Cucumbers, red onions, tomatoes, peppers, kalamata olives and seasonings. Garnished with Feta cheese, croutons and a classic oregano vinaigrette.  
7.00/11.00

### CLASSIC SPINACH

Tender spinach, hard boiled eggs, sliced mushrooms, red onions, tomatoes, crispy bacon, cucumbers & seasoned croutons.  
6.00/10.00

### GREEK SPINACH SALAD

Sundried cranberries, crisp bacon, feta cheese, kalamata olives, red onions, roasted red peppers and hard boiled eggs.  
7.00/11.00

### CAESAR SALAD

Traditional Caesar salad with Asiago cheese and seasoned croutons.  
5.50/10.00

### Dressings

ROUQUEFORT ~ BLACK PEPPERCORN RANCH ~ RASPBERRY VINAIGRETTE  
HOUSE CAESAR VINAIGRETTE ~ AGED BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL

## ENTREES

### FETTUCCHINE ALFREDO FLORENTINE

Classic cream sauce with roasted garlic, sautéed spinach and imported cheeses  
16.00

### CHICKEN OSCAR

Chicken breast sautéed with crabmeat and asparagus, deglazed with white wine served with a Saffron cream sauce  
22.00

### TWIN CENTER CUT RIB PORK CHOPS

Grilled twin center-cut pork rib chops, served with caramelized onions, sautéed wild mushrooms and Jack Daniels demi-glace  
20.00

### FRESH FISH OF THE DAY

Two Fresh Fish Specials  
Market Price

### HOUSE-MADE CRABMEAT IMPERIAL MENDENHALL

An artful blend of house-made crab Imperial, herbs and spices. Baked to a golden brown.  
25.00

### SEAFOOD CRÊPES

Tender shrimp, scallops and lump crabmeat enriched with a white wine saffron cream sauce, baked in a casserole dish  
20.00

### TWIN PRAWNS STUFFED with CRABMEAT IMPERIAL

Two large prawns overstuffed with our perfectly seasoned crabmeat Imperial mixture.  
22.00

### CRAB CAKES

Two house-made lump crab cakes, pan-seared enriched with a roasted red pepper sauce over a bed of sautéed spinach, local mushrooms and mushroom risotto  
25.00

### CENTER CUT FILET MIGNON

Charbroiled center cut filet, served with a rich bordelaise  
6oz - 24.00  
8oz - 28.00  
Add a side of sautéed mushrooms  
2.50

### SLOW ROASTED PRIME RIB OF BEEF

Upon availability, please ask your server. With horseradish mousse & au jus  
12-14 oz. Queen. 24.00  
16-18 oz. King. 32.00  
\* May we suggest: Slow Roasted Prime Rib to be grilled at no additional charge

### BAKED STUFFED MAINE ROCK LOBSTER TAIL

5 oz. Cold water lobster tail stuffed with crab Imperial.  
One Tail - 32.00  
Two Tails - 48.00

### BAKED TWIN MAINE ROCK LOBSTER TAIL

5 oz. Cold water lobster tails, served with drawn butter.  
One Tail - 27.00  
Two Tails - 38.00



### HOUSE MADE CRAB CAKE 32.00

### STUFFED SHRIMP WITH CRAB IMPERIAL 30.00

### 5 OZ. MAINE ROCK LOBSTER TAIL 39.00 Stuff your Lobster Tail with Crab Imperial. 5.00 Extra

## LAND & SEA

6 oz. center cut filet mignon, served with a rich Bordelaise sauce.  
Add a side of sautéed mushrooms 2.50  
ACCOMPANIED BY:



## CHILDREN UNDER 12

### APPETIZERS

Small Bowl of Soup 5.00 ~ Fruit Cup 3.00 ~ Junior Salad 3.00

### ENTRÉES

All Entrées Served with Potato Wedge Fries

Princess Cut Prime Rib 15.00 ~ Beef Burger 10.00 ~ 6oz. Filet Mignon 16.00  
Pasta with Red Sauce 10.00 ~ Battered Chicken Fingers 10.00 ~ Breaded Fantail Shrimp 10.00