



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. 15.00

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

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

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

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

Add a side of sautéed mushrooms 2.50

* May we suggest: Slow Roasted Prime Rib to be grilled at no additional charge



HOUSE MADE CRAB CAKE 32.00

LAND & SEA

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

ACCOMPANIED BY:

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



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