

# NEW YEAR'S EVE MENU

## THE ONLY WAY TO START

### GARLIC BUFFALO WINGS

Buffalo wings with Guy's signature hot sauce, blue-sabi dip

### SMOKED CHICKEN TORTILLA SOUP

Charred peppers and tomatoes, avocado, tequila lime crema, crispy tortilla, cilantro

### RODEO SHRIMP DRAGON ROLL

Crispy shrimp tempura, crab salad, spicy tuna, avocado, garlic mayo

### BAJA SHRIMP

Crispy shrimp, avocado, cilantro, chili aioli

### FEATURED WINE

CHARDONNAY, LA CREAMA, SONOMA

WHITE BLEND, ORVIETO, ITALY

PINOT NOIR, ELOUAN, OREGON

CABERNET SAUVIGNON, LOUIS MARTINI, SONOMA

## CHOPHOUSE SALADS

### CALIFORNIA CAESAR SALAD

Hearts of romaine, avocado mousse, "AMPP" stuffed croutons, Parmigiana Reggiano

### JERSEY SEAFOOD SALAD

Jumbo shrimp and crab, seasonal greens, grilled asparagus, cherry tomatoes, Dijon vinaigrette

## OFF THE HOOK

### SURF & TURF

8 oz. Filet mignon, wood grilled shrimp, brown butter

### CHILI SOY GLAZED CHILEAN SEA BASS

Wasabi mashed potatoes, jumbo sesame shrimp, crispy vermicelli

## WOOD GRILLED STEAKS

### WOOD-GRILLED FILET MIGNON

8 oz., Brown butter

### SLOW ROASTED BONELESS PRIME RIB

18 oz., Au jus, creamy horseradish, mustard seed crisp

## FEATURED COCKTAILS

### THE CADILLAC MARGARITA

Patron Silver Tequila, Homemade margarita recipe, Grand Mariner

### CIN-FUL MULE

Grey Goose Le Citron, St-Germain, rosemary & lemon bitters

### LIGHTS OUT MANHATTAN

Woodford Reserve, red wine, orange, plum root bitters

### SEASONAL SANGRIA

White cinnamon apple  
or  
Red rosemary orange

## GUY'S SIDES

### WOOD GRILLED ASPARAGUS AND SQUASH

Donkey sauce

### YUKON GOLDEN MASHED POTATOES

## DESSERT

### CHOCOLATE CHEESECAKE

Graham cracker crust, whipped ganache, vanilla anglaise

NYE DESSERT (NEED FROM CHEF GEORGE)

### HEATH BAR CRUNCH

Warm chocolate brownie, vanilla ice cream, crushed heath bar, caramel drizzle