

# New Year's Eve at The Grill

*Saturday, December 31st, 5.00pm-8.00pm  
Reservations Required*

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## **COURSE I**

*Crab cake with chipotle aioli*

## **COURSE II**

*Salad with endive, dried cranberries, candied walnuts, carrots, beets,  
goat cheese, & orange poppy seed dressing*

## **COURSE III (choice of one)**

*Herb Crusted Salmon with forbidden rice, asparagus, & lime beurre blanc \$70*

*Grilled Beef Tenderloin with au gratin potatoes, asparagus, & demi glace \$80*

*Grilled Pork Chops with au gratin potatoes, asparagus, and Jack & coke bacon jam \$65*

*Chicken Marsala with forbidden rice & asparagus \$65*

*Shrimp Acapulco with sautéed shrimp, tomatoes, green onions, garlic, & chipotle  
cream sauce over angel hair pasta \$70*

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## **COURSE IV**

*Choice of Crème Brûlée or Tiramisu*

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*Dining Music provided by Craig Olsen*

*Regular menu unavailable, call 520-393-5806 to make your reservation*

*Courses I, II, & IV are included in selected Entrée price*

*Tax & gratuity not included*