

New Year's Eve

Thursday, December 31, 2020

Appetizers

Il Forno Baked Brie

creamy French brie baked inside a light puff pastry served with fresh fruits, nuts and berry coulis \$16.95

Jumbo Scallops

pan seared sea scallops served over a spinach potato waffle with a warm bacon vinaigrette \$18.95

Coffee Encrusted Ahi

Ahi tuna lightly dusted with house blend coffee and cumin pan seared rare with pickled ginger and wasabi soy \$16.95

Il Forno Roasted Oysters

fresh oysters on the half shell fire roasted with smoked tomato butter served on a bed of spinach \$16.95

Entrees

Crispy Duck

half semi boneless crispy roasted duck with a dry cherry cognac sauce served over garlic mashed potatoes accompanied with seasonal vegetable \$38.95

Pasta Trio

10 oz of our famous ground filet lasagna served alongside fettuccini alfredo and our cheese ravioli with our house made marinara sauce \$34.95

Lobster Tail

twenty four (24) ounce cold water lobster tail accompanied by garlic mashed potatoes, seasonal vegetables and drawn butter \$79.95

add an eight (8) ounce filet mignon \$16.95

Land and Sea

14 oz veal chop and 16 oz oven roasted king crab legs accompanied with garlic mashed potatoes, seasonal vegetables and drawn butter \$98.95

All entrées are prepared to order and served with a side salad, fresh oven baked bread and our famous roasted garlic with imported extra virgin olive oil and balsamic vinegar