

# New Year's Eve Dining



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## JC'S SURF-N-TURF

choice of house soup or dinner salad  
slow roasted garlic crusted prime rib & two jumbo stuffed  
shrimp, whipped potato and vegetable \$40

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## CELEBRATORY COCKTAILS



*Flute of Champagne or Prosecco*  
with your choice of flavor:

black cherry, strawberry, mango, pineapple, bay breeze

*Cranberry Mule*

Deep Eddy Cranberry Vodka, Cranberry Juice, Lime Juice and Ginger Beer

*Champagne Coolie*

Stoli Raz, Black Cherry Puree, Cranberry, Sprite and Champagne

*Talkin' Tennessee*

Ole Smokey Blackberry Moonshine, Lemonade and Prosecco on Ice

## APPETIZERS



Bowl of New England Clam Chowder \$8

French Onion Soup au Gratin \$9

Shrimp Cocktail with Spicy Horseradish \$14

Burrata with Prosciutto, Tomato and Basil \$15

Calamari w/Gorgonzola & Cherry Peppers \$13

Mexican Street Corn Dip with Nacho Chips \$13

Parmesan Truffle Wings \$14

Mozzarella en Carozza \$12

Nashville Hot Cauliflower with Bleu Cheese \$14

Steak & Cheese Eggrolls with Cheddar Dip \$13

Seared Sesame Ahi Tuna with Wasabi Schmear & Pickled Veggies \$15

Descriptions are not representative of all ingredients.

Our Dishes May Contain Allergens Including Nuts, Dairy, Gluten & Shell Stock. Please Inform our Staff Immediately of any Dietary, Religious or Allergic Modification Required. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gluten Free Selections & Items available.

An 18% gratuity added to parties of 6 or more.

## *New Year's Eve Entrees*



*Parmesan Peppercorn Crusted Rack of Lamb \$32*  
Rosemary Au Jus, Whipped Potato, Sauteed Baby Spinach

*Pan-Seared Beef Tenderloin \$35*  
Cabernet Demiglace, Whipped Potato, Green Beans

*Slow Roasted Garlic Crusted Prime Rib Au Jus \$32*  
Whipped Potato and Mixed Vegetable

*Stuffed Shrimp with Crab & Sea Scallops \$26*  
Lemon Butter, Whipped Potato and Mixed Vegetable

*Jewels of the Sea Risotto \$35*  
Shrimp, Scallops, Chilean Sea Bass, Lemon Parmesan Asparagus Risotto

*JC's Mixed Grill \$25*  
BBQ Steak Tips, Bourbon Turkey Tips & Italian Sausage, Yellow Rice

*Panko-Crusted Bone-In Veal Chop Milanese \$35*  
Caper Lemon Butter, Roasted Herbed Potato, Sauteed Baby Spinach

*Lemon Honey Glazed Salmon \$28*  
Roasted Sweet Potato, Asparagus

*Stuffed Statler Chicken Breast w/Prosciutto Provolone & Spinach \$25*  
Sage Pan Gravy, Roasted Herbed Potato, Green Beans

*Chicken Parmesan \$22*  
Panko-Crusted with Marinara over Penne

*Slow Braised Pork Shank \$28*  
Demiglace, Whipped Potato, Green Beans

*Farfalle a la Vodka \$18*  
Prosciutto, Peas and Pink Tomato Sauce  
Add Chicken \$21 - Add Shrimp and Scallops \$25

*JC NYE Burger \$16*  
Tomato Bacon Jam, Crispy Bacon, Carmelized Onion, Cheddar Cheese  
Truffle Parmesan Fries

*Land & Sea Salad \$20*  
Mixed Greens, Tomato, Cucumber, Roasted Pepper, Gorgonzola  
BBQ Sirloin Tips, Grilled Shrimp, Garlicky Croutons, Balsamic Vinaigrette

## DESSERTS



all made in house  
ask your server for  
tonight's selections

