

New Year's Eve Menu 2018

Featured Wines

Deutz Brut Classic Champagne – Nothing Says “CELEBRATE” Like A Glass Of Bubbly ~ Btl 72 Gls 18
Tres Sabores “Perspective” – Artisan Produced Rutherford Cabernet Sauvignon ~ Btl 104 Gls 26

Starter Course

Saganaki...OPA! – Flash-Fried Greek Kasseri Cheese, Brandy-Flamed Tableside, House Bread 14
Hot Crab & Artichoke Dip – Bubbling Five Cheese Artichoke Dip, Lump Crab, Fried Pita, Lemon 14
St. Elmo's Style Shrimp Cocktail – Six Jumbo Shrimp, SPICY Horseradish Cocktail, Fresh Lemon 14
Kung Pao Calamari – Crispy Flash-Fried, General Tso's Glaze, Cashews, Scallion, Toasted Sesame 16
Shrimp Benny – Jumbo Gulf Shrimp, Bacon Wrapped, Crab Stuffing, Classic Béarnaise Sauce 18
**Fresh Oysters On The ½ Shell – East Coast Selection, Cucumber Mignonette, Cocktail, Lemon 18*

Soup & Salad Course

Lobster Bisque – Classically Prepared With The Finest Ingredients - Cup 8 ~ Bowl 10
Wild Mushroom Bisque – A Longtime Favorite and BNI House Specialty - Cup 7 ~ Bowl 9
Garden Salad – Red Onion, Tomato, Cucumber, Carrots, Garlic Croutons, Dressing Choice 7
**Caesar Salad – Crisp Romaine, Parmesan, Red Onion, Homemade Dressing, Garlic Croutons 7*
The Bleu Wedge Salad – Homemade Bleu Dressing, Crispy Bacon, Grape Tomatoes, Red Onion 8
BNI Chop House Salad – Red Onion, Gorgonzola, Crispy Bacon, House Vinaigrette, Sesame Sticks 8

Entrée Course

Served With Market Vegetable, House Potato (Or Designated Starch) & Homemade BNI Bread

**BNI Prime Rib – Garlic-Herb Encrusted, Slow-Roasted To Perfection – King Cut 48 ~ House Cut 36*
Chicken Oscar – Sautéed All-Natural Chicken, Lump Crab Meat, Asparagus, Sauce Béarnaise 34
Veal Palomino – Veal Medallion, Zesty Palomino Sauce, Fettuccini, Bubbling Italian Cheeses 34
**Singapore Sea Scallops – Pan-Seared Scallops, General Tso's Glaze, Garlic Spinach, Jasmine Rice 36*
**Grilled Salmon Tower – Scottish Salmon, Sautéed Spinach, Sauce Béarnaise, Crispy Fried Leeks 36*
Havarti Baked Shrimp – Jumbo Gulf Shrimp, Roasted Garlic Scampi Butter, Bubbling Havarti 36
Lobster & Shrimp Fettuccini – 6oz Lobster Tail, Gulf Shrimp, White Wine, Garlic Cream Sauce 39
**Filet Mignon – Signature-Seasoned & Char-Grilled, Garlic Gorgonzola Butter - 9oz 49 ~ 6oz 39*
Twin Lobster Tails – Two 6oz Cold Water Tails, Seasoned & Baked, Drawn Butter, Lemon 56
**Classic Surf & Turf – 6oz Baked Lobster Tail, 6oz Filet Mignon w/ Garlic Gorgonzola Butter 56*
**18oz Dry-Aged Wagyu Ribeye – Bone-In Imperial Wagyu Beef, Sautéed Mushroom, Zip Sauce 79*

~ Add A Premium 6oz Cold Water Lobster Tail To Any Entrée 19 ~

**Consuming Raw Or Undercooked Meats, Eggs, Poultry Or Seafood May Increase Your Risk Of Foodborne Illness*