New Year's Eve Menu 2016

Featured Wines

Baron-Fuente Grand Reserve Brut – Nothing Says CELEBRATE Like Champagne! ~ Btl 52 Gls 15
Far Niente Chardonnay – One Of The Finest California Chardonnays Ever Made ~ Btl 66 Gls 18
Rombauer Cabernet Sauvignon –A Napa Valley Classic And A BNI House Favorite ~ Btl 76 Gls 21

Starter Course

Saganaki…OPA! – Flash-Fried Greek Kasseri Cheese, Brandy-Flamed Tableside, House Bread 12
Crispy Calamari – Special Breading, Flash Fried, Fresh Lemon, Spicy Garlic Dipping Sauce 14
Philly Cheesesteak Egg Rolls – Shaved Prime Rib, Mushrooms, Onions, Peppers, 5 Cheese Fondue 14
Hot Crab & Artichoke Dip – Bubbling Five Cheese Artichoke Dip, Fried Pita Points, Fresh Lemon 14
BNI Crab Cakes –Rustic Corn Relish, Spicy Red Brick Remoulade, Baby Arugula, Charred Lemon 14
St. Elmo's Style Shrimp Cocktail – Six Jumbo Shrimp, SPICY Horseradish Cocktail, Fresh Lemon 14
**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 7 ~ Bowl 9
Wild Mushroom Bisque – A Longtime Favorite and BNI House Specialty - Cup 7 ~ Bowl 9
French Onion Au Gratin – Hearty Homemade Soup, Garlic Croutons, Bubbling Swiss Cheese 8
Garden Salad – Red Onion, Tomato, Cucumber, Carrots, Garlic Croutons, Dressing Choice 6
**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

Main Course

Served With Fresh Market Vegetable, House Potato & Homemade Bread

**BNI Prime Rib – Garlic-Herb Encrusted, Slow-Roasted To Perfection – 16oz Cut 48 ~ 10oz Cut 36*
Chicken Marsala – Sautéed Chicken, Wild Mushrooms, Marsala Wine Sauce, House-Made Pasta 32
**Grilled Salmon Oscar – Scottish Salmon, Crispy Crab Cake, Garlic Asparagus, Sauce Béarnaise 34*
**Jumbo Sea Scallops – Pan-Seared Scallops, White Truffle Cream Sauce, Porcini Mushrooms 36*
**Double-Bone Lamb Chops –3 New Zealand Chops, Woodward Ave Zip Sauce, Charred Lemon 38*
Lobster & Shrimp Fettuccini –Maine Lobster, Gulf Shrimp, White Wine, Garlic Cream Sauce 39
Jumbo Scampi Prawns – Three Jumbo U5 Prawns Sautéed In Roasted Garlic Scampi Butter 42
**Filet Mignon – Seasoned & Char-Grilled, Garlic Gorgonzola Compound Butter - 9oz 49 ~ 6oz 39*
**Tenderloin & Prawn Tower – 6oz Filet Mignon Topped With A Jumbo Scampi Sautéed Prawn 49*
**12oz Dry-Aged Wagyu NY Strip – Imperial Wagyu Beef, Fried Crimini Mushrooms, Zip Sauce 59*
Colossal Lobster Tail – 20oz. Cold Water Lobster Tail, Seasoned & Baked, Drawn Butter, Lemon 62
**22oz USDA Prime Bone-In Rib Eye – The King Of All Steaks! Jumbo Hand-Battered Onion Ring 65*

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