

# ***New Year's Eve Menu 2017***

## **Featured Wines**

Hugo Sparkling Rosé – Nothing Says CELEBRATE Like A Glass Of Bubbly! ~ Btl 40 Gls 10  
Split Rock Cabernet Sauvignon – From The Mayacamas Mountains Of Sonoma ~ Btl 64 Gls 16

## **Starter Course**

Saganaki...OPA! – Flash-Fried Greek Kasseri Cheese, Brandy-Flamed Tableside, House Bread 14  
Hot Crab & Artichoke Dip – Bubbling Five Cheese Artichoke Dip, Fried Pita Points, Fresh 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  
Asian Style Crab Cakes – Panko Encrusted, Sweet Soy Glaze, Spicy Chinese Mustard, Baby Greens 16  
Fried Morel Mushrooms – Dusted In Seasoned Flour & Flash-Fried, Garlic-Herb Remoulade Dip 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 Marsala – Sautéed All-Natural Chicken, Wild Mushrooms, Creamy Marsala Wine Sauce 32  
\*Singapore Sea Scallops – Pan-Seared Scallops, General Tso's Glaze, Garlic Spinach, Jasmine Rice 34  
\*Grilled Salmon Oscar – Scottish Salmon, Crispy Crab Cake, Garlic Asparagus, Sauce Béarnaise 36  
Lobster & Shrimp Fettuccini – 6oz Lobster Tail, Gulf Shrimp, White Wine, Garlic Cream Sauce 39  
Shrimp Benny – Crab Stuffed Jumbo Gulf Shrimp, Bacon Wrapped, Classic Sauce Béarnaise 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 54  
\*Classic Surf & Turf – 6oz Baked Lobster Tail, 6oz Filet Mignon w/ Garlic Gorgonzola Butter 56  
Alaskan King Crab Legs – 1.5 Pounds Of Premium King Crab Legs, Drawn Butter, Fresh Lemon 59  
\*12oz Dry-Aged Wagyu NY Strip – Imperial Wagyu Beef, Crispy Morel Mushrooms, Zip Sauce 79

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