

NEW YEAR'S EVE DINNER MENU

APPETIZERS

SPINACH ARTICHOKE DIP

Spinach and artichoke hearts with feta and Italian cheeses, with a hint of chili flake and topped with breadcrumbs **21**

CHEESE CURDS

Lightly breaded Wisconsin white cheddar cheese served with sliced red bell peppers and ranch dressing **18**

SHRIMP COCKTAIL

Plump Gulf shrimp with 290 famous cocktail sauce and fresh lemon **23**

CRAB CAKES ^{GF}

Two jumbo lump blue crab cakes with grapefruit, avocado, and chipotle aioli **26**

DEVILED EGGS ^{GF}

A 290 classic favorite **14**

OYSTERS ROCKEFELLER

Fresh East Coast Oysters shucked and stuffed with wilted spinach, 290 bacon, butter, garlic bread crumbs, and fresh lemon **26**

BAKED BRIE

French brie baked with red wine roasted berries and black peppers. Served with a warm hasselback baguette **19**

SALADS

PIER SALAD

Fresh blend of spring greens, sliced green onions, cucumbers, carrots, tomatoes, and garlic-herb croutons **12/15**

ARUGULA SALAD ^{GF}

Arugula with roasted butternut squash, dried cranberries, toasted walnuts, and goat cheese **16/20**

CREAMY CAESAR ^{GF}

Classic recipe of crisp romaine, tomatoes, creamy Caesar dressing, and crispy parmesan **14/18**

BEET SALAD

Roasted red beets, kale, bacon, red onion, toasted walnuts, gorgonzola, and buttermilk dressing **18**

Add: Shrimp 13 | Crab Cake 13 | Chicken 10 | Ahi Tuna 12 | Lobster Tail 25

SOUPS

BUTTERNUT SQUASH 11

CHICKEN CHILI 11

BAKED FRENCH ONION 14

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ENTREES

8 OZ FILET*

Classically seasoned and char-grilled. Served with herb roasted potatoes green beans, and bearnaise sauce 54

BRAISED SHORT RIBS*

Beer-braised beef rib, served on a bed of buttery mashed potatoes, roasted carrots, and crispy onion rings 41

TENDERLOIN STROGANOFF*

Beef tenderloin chunks that are braised with onions and mushrooms. Served with a cream sauce over pappardelle pasta 33

ROSE COQ AU VIN

Chicken braised with rosé wine, bacon, pearl onions, and mushrooms. Served with Buttery mashed potatoes, and local carrots 34

SCOTTISH SALMON* GF

Oven roasted with mashed potatoes, fennel salad, and mustard sauce 39

BAY SCALLOP*

Fresh angel hair pasta with baby bay scallops, fresh chives, petals, and a light white wine cream sauce 44

WALLEYE G*

Pan fried with roasted fingerling potatoes, broccoli, and brown butter cream sauce 42

ROASTED VEGETABLE

Crispy potato with winter vegetables, quinoa, grilled onions, and romesco sauce 28

FILET & KING CRAB LEG COMBO

Our 8 oz filet paired with sweet king crab legs, potato puree, sauteed spinach, and bearnaise sauce 84

GRILLED COLORADO LAMB

Marinated with garlic and rosemary then grilled. Served with herb-roasted potatoes, french beans, oven-roasted tomatoes, and red wine sauce 64

DESSERTS

OLD-FASHIONED SCENTED CRÈME BRÛLÉE GF

Orange and Luxardo cherry flavored custard topped with caramelized sugar top 13

SPICED APPLE COBBLER

Cinnamon-scented apples slow roasted with fall spices and topped with a buttery oat crumb topping. Served with a scoop of vanilla bean ice cream and caramel drizzle 13

FLOURLESS CHOCOLATE TORTE GF

Chocolate cake topped with fresh berries and mint 13

PISTACHIO SWIRL

Vailla and pistachio gelato swirled with chocolate topped with praline pistachios 13

PEAR AND ALMOND TART

Puff pastry covered with a layer of almond cream and topped with pear slices 13