

# 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**

### OYSTERS ROCKEFELLER

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

### BAKED BRIE

French brie baked with red wine roasted berries and black peppers. Served with a warm hasselback baguette **20**

### CRAB CAKES <sup>GF</sup>

Roasted pepper aioli and slaw **28**

### DEVILED EGGS <sup>GF</sup>

A 290 classic favorite **15**

## SALADS

### PIER SALAD

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

### ARUGULA SALAD <sup>GF</sup>

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

### CREAMY CAESAR <sup>G\*</sup>

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: Chicken 10 | Salmon\* 10 | Ahi Tuna\* 12 | Shrimp 13 | Crab Cake 13 | Lobster Tail 24

## SOUPS

BUTTERNUT SQUASH 11

CHICKEN CHILI 11

BAKED FRENCH ONION 15



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## ENTREES

### 7 OZ BEEF TENDERLOIN\*

Classically seasoned char-grilled beef tenderloin, herb-roasted fingerling potatoes, seasonal winter vegetables, and a red wine and béarnaise sauce **58**

### BRAISED SHORT RIBS <sup>G\*</sup>

Red wine braised beef rib, served on a bed of buttery mashed potatoes, roasted carrots, and crispy onion rings **41**

### TENDERLOIN STROGANOFF\*

Beef tenderloin slow roasted with onions and mushrooms, mixed with cream sauce. Served over pappardelle pasta **28**

### WILD MUSHROOM RISOTTO

Carnarolli rice strewn with local mushrooms, fresh herbs, and parmesan cheese **28**

### SCOTTISH SALMON\* <sup>GF</sup>

Served with a crispy mashed potato cake, oven-roasted tomato, asparagus, creme fraiche, capers, shallots, and dill **39**

### LOBSTER RAVIOLI

Maine lobster, tarragon, and lobster butter infused vodka sauce **44**

### WALLEYE <sup>G\*</sup>

Served with wild rice pilaf, charred green beans, and champagne-butter sauce **43**

### FILET & KING CRAB LEG COMBO

Our 7 oz filet paired with sweet king crab, potato puree, green beans, and bearnaise sauce **86**

### GRILLED AUSTRALIAN LAMB

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

### ROSE COQ AU VIN

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

## DESSERTS

### OPERA CAKE

Almond sponge cake with coffee syrup, buttercream and chocolate ganache. Served with coffee ice cream **13**

### PEAR AND ALMOND TART

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

### VANILLA BEAN CRÈME BRÛLÉE <sup>GF</sup>

Crispy 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 <sup>GF</sup>

Chocolate cake topped with fresh berries and mint **13**