

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**