



# NEW YEAR'S EVE

AT TOWN & COUNTRY RESTAURANT

## HORS D'OEUVRES

Spotted Cow Beer Battered Curds  
with Ranch and Warm Marinara

\$12

Shrimp Cocktail  
6 Jumbo Shrimp

\$16

Bacon Wrapped Pork Tenderloin  
on a Corn Succotash with a  
Sweet Soy Glaze

\$13

Arancini  
5 Fried Mozzarella Risotto Balls with  
Warm Marinara and Parmesan

\$13

Panko Crusted Shrimp  
6 Shrimp with Chili Aioli, Pineapple  
Cumin Vinaigrette and Cilantro

\$15

## SOUP

Seafood Bisque

Cup \$5 Bowl \$7

Baked French Onion

Cup \$5 Bowl \$7

Sausage Corn Chowder

Cup \$5 Bowl \$7

## SALAD

Salad with Entrée

\$5

## ADD TO ANY ENTREE

3 Shrimp

\$10

3 Scallops

\$14

6-ounce Lobster Tail

\$18



## ENTRÉES



### POULTRY

#### Seared Duck Breast

with an Orange Demi Sauce with  
Roasted Red Potatoes and Broccolini

\$30

#### Chicken Cordon Bleu

with a Dijon Cream Sauce with  
Mashed Potatoes and Asparagus

\$26

### STEAK

#### Grilled 8-ounce Filet Mignon

with a Sweet Onion Red Wine Demi  
glaze with Mashed Potatoes and  
Asparagus

\$38

#### Prime Rib

with a Sweet Onion Red Wine Demi  
glaze with Mashed Potatoes and  
Asparagus

12-ounce

\$37

18-ounce

\$49

#### Grilled 16-ounce Ribeye

with a Sweet Onion Red Wine Demi  
glaze with Truffle Fries

\$43

### SEAFOOD

#### Seared 8-ounce Salmon

with a Citrus Beurre Blanc with  
Roasted Red Potatoes with Spinach

\$29

#### Seared Scallops (5)

with a Citrus Beurre Blanc with  
Roasted Red Potatoes with Spinach

\$38

#### 2- 6-ounce Lobster Tails

with Drawn Butter with  
Mashed Potatoes and Asparagus

\$54

#### Jumbo Shrimp

with a Citrus Beurre Blanc with  
Roasted Red Potatoes with Spinach

\$28

### PENNE PASTA

#### Scampi

with a Lemon Butter Sauce, Shrimp (tails off),  
Linguine, Onion, Tomato, Garlic and Parmesan

\$28

#### Cajun Seafood Combo

with a Lemon Butter Sauce, Cajun Seasoning, Shrimp  
Linguine, Onion, Tomato, Peppers, Garlic and Parmesan

\$35

### DESSERT

Ask Your Server