



## 2019 New Year's Eve Menu

### ENTRÉES - Served with the following choices:

**Soup:** Minestrone or Seafood Bisque OR..

**Salad:** House Salad, Caesar Salad w/Parmesan and zesty croutons or Signature Spinach w/hot bacon dressing

**Vegetable:** Choice of Baked Potato, Mashed Potato, Rice Pilaf, Grilled Asparagus OR Steamed Broccoli

**Mars Famous Barbeque Ribs** – Slow cooked, fall off the bone amazing. Glazed with our tangy red sauce 28

**Roast Prime Rib of Beef** – Slowly roasted to create the most tender and juicy flavorful beef available

14 oz King Cut 31    10 oz Queen 26

**Filet Mignon** – 6 oz of Certified Angus Beef, deliciously tender and char-grilled to your liking 31

**Half Chicken** – Slow roasted & finished on the grill. Tender, plump and juicy 22

\*For a special treat ask for “Cisco style” or finished in our famous BBQ sauce

### SEAFOOD & PAIRINGS - add lobster, King Crab Legs or Shrimp & Scallops to any meal

**Wild Caught Mahi-Mahi** – 8 oz of char-grilled flaky perfection. Mango salsa or drawn butter & lemon 24

ALA CARTE / MEAL

**King Crab Legs** – 1 lb or 1.5 lbs of sweet, rich tender crab w/drawn butter and lemon 32 / 54 (1.5 lbs)

**Shrimp and Scallop kabob** – Twin jumbo shrimp surround a delicious, creamy firm scallop 15 / 32 (4 & 3)

**Cold Water Lobster Tail** – 5 oz tail char-grilled and finished to be sweet and succulent 17 / 39 (2 tails)

### DESSERT & SPECIALTY DRINKS

**Cheesecake:** Creamy cheese cake topped a silky sour cream mousse top all on a graham cracker crust 7  
Add chocolate sauce or raspberry puree 2

**Homemade Dessert Drinks:** Grasshopper 10 / Brandy Alexander 10