

**2018 NEW YEAR'S EVE
CELEBRATION**

APPETIZERS FOR TWO

Choose one:

Fish Cakes drizzled with our homemade Red Pepper Aioli
Cheesy Stuffed Mushrooms accented with a Balsamic Glaze
Smoked Salmon Spread with Pita Chips

STARTER

Winter Salad

Mixed Greens with Craisins, Sliced Almonds, Red Onion, Shredded Carrots,
Apple Slices and Lemon Vinaigrette

ENTREES

Choose from:

PRIME RIB - slow roasted and seasoned to perfection.
Paired with Potato, sautéed Asparagus and our homemade
Mushroom Au Jus and creamy Horsey Sauce
Queen Cut.....34.99
King Cut.....39.99

HALIBUT – grilled with a Basil Butter Sauce and served on a bed of
Chieftain Wild Rice Blend, with sautéed Asparagus
30.99

ROAST DUCK – ½ roasted duck with an Orange Marmalade Glaze, sitting atop a
bed of Chieftain Wild Rice Blend, with sautéed Asparagus.
32.99

PORK OSSO BUCCO – slow roasted and paired with Roasted Red Potatoes and
sautéed Asparagus with homemade Pork Au Jus
35.99

USDA PRIME 14OZ. RIB EYE STEAK – topped with a Red Wine Reduction,
sautéed Portabella Mushrooms and crispy Fried Onions.
Served with Potato and sautéed Asparagus
39.99

JUMBO SHRIMP – choose from broiled, sautéed in white wine, olive oil & garlic
or deep fried. Paired with Potato and sautéed Asparagus
35.99

OSCAR TOPPED FILET MIGNON
6oz. Filet Mignon, cooked to your specification, topped with creamy
Hollandaise Sauce with Crab.
Paired with Potato and sautéed Asparagus.
39.99

DESSERT BUFFET
Assorted mini desserts for your sweet pleasure.
Complimented with The Reel 'Em Inn Bubbly Pink Mimosa.

MIDNIGHT COUNTDOWN
Smoked Salmon with Assorted Crackers
Cheese Ball with Assorted Crackers
Pizza
Champagne
Party Favors

SIDES
Baked Potato
Horseradish Potatoes
Garlic Mashed Potatoes
Chieftain Wild Rice Blend

**THANK YOU FOR CELEBRATING THE END OF 2018 WITH US.
WE LOOK FORWARD TO THE FUTURE AWAITING ALL OF US IN 2019.
WE ARE BLESSED TO CALL YOU FRIENDS!!**