



Book Your New Years Eve With Us

New Year's Eve Pricing

REGULAR LUNCH MENU AVAILABLE UNTIL 3PM
HAPPY HOUR 3PM – 4PM INCLUDING THE BAR

MAIN DINING ROOM & BAR
4:45PM – 6:45PM
\$95 PER PERSON - 3 COURSE NEW YEAR'S MENU

MAIN DINING ROOM
7PM – CLOSE
\$195 PER PERSON – 3 COURSE NEW YEAR'S MENU

Price does not include Beverage, tax, or gratuity
Champagne promotions and new years party favors will be available all night
NO CHILDREN'S MENU AVAILABLE

Bar Hightops & Bar Seating Reservations

4:30PM – 6:45PM
A LA CARTE – CAN CHOOSE ITEMS FROM OUR NEW YEAR'S MENU

7PM – CLOSE
\$145 PER PERSON – THREE COURSE NEW YEAR'S MENU CHAMPAGNE & DRINKS NOT INCLUDED

LIVE MUSIC IN BAR 9:30PM – 2AM
MUSIC: PROFESSIONAL DUO JARREL & ARLENE SINGING MOTOWN, TODAY'S TOP 40 HITS, ROCK, & LATIN.

NEED CREDIT CARD INFO FOR ALL RESERVATIONS
There is a 48 hour cancellation policy.

VERGINA

Three Course Menu

APPETIZER

CHOICE OF

CAESAR CLASSICO

Romaine Hearts, Shaved Parmigiano Reggiano, Baked Croutons

BEEF CARPACCIO

Baby Arugula, Hearts of Palm, Shaved Parmesan, Black Truffles, Lemon Dressing

BURRATA & PROSCIUTTO DI PARMA

Creamy Burrata over Prosciutto Di Parma with Sliced Mango,
Figs, Balsamic Pearls

JUMBO SHRIMP COCKTAIL

Chilled and Served with our Classic Cocktail Sauce

MAIN COURSE

CHOICE OF

MAINE LOBSTER RAVIOLI

Maine Lobster filled Ravioli in Lobster Bisque Garnished with Lobster Tail

BRAISED LAMB RAVIOLI WITH BLACK TRUFFLES

Braised Lamb filled Ravioli served with Creamy Morel Mushroom Sauce
Finished with Fresh Black Truffle Shavings

SCALLOP & FILET "SURF & TURF"

Seared Jumbo Scallops served with Center Cut Filet Mignon over Mashed
Potatoes and String Beans Finished in Cabernet Demi Glaze

CHILEAN SEABASS

Pan Seared Chilean Seabass Served over Asparagus Risotto
with Grilled Carrots Finished in Lemon Caper Sauce

CHICKEN PARMIGIANA OVER LINGUINE

Breaded Pounded Served Parmigiana Style
with Handmade Linguine in San Marzano

16 OZ PRIME BONE IN RIBEYE

16oz. Dry Rub Prime Bone-in Ribeye Served over Sautéed French Beans,
Au Gratin Potatoes, Finished in Light Peppercorn Cream Sauce

OSSOBUCO WITH SAFFRON RISSOTO

Slow Braised Ossobuco served over Saffron Risotto with Zucchini and
Carrots finished in Beef Au Jus

DESSERT

CHOCOLATE DECADENCE

Decadent Chocolate Cake with Raspberry Mousse
and Homemade Pastries