



New Year's Eve a la carte Menu

APPETIZERS ♦

NEW ENGLAND "LOBSTER POT" BISQUE.....	8
WASABI SHRIMP <i>Apple Smoked Bacon Wrap, Thai Sauce</i>	12
CRISPY CALAMARI <i>Thai Chili Lime Sauce</i>	12t
ARTICHOKE FRITTERS <i>Meyer Lemon Aioli, Balsamic Greens</i>	10
SEARED TUNA TARTARE <i>Asian Guacamole, Tropical Salsa</i>	12
MARYLAND STYLE JUMBO LUMP CRAB CAKES <i>Tangy Remick Glaçage</i>	12

SALADS ♦

BABY ICEBERG WEDGE <i>Creamy Bacon Blue Cheese Dressing</i>	9
CAESAR SALAD <i>Romaine Hearts, Croutonettes, White Anchovy</i>	9
ARTISAN GREENS SALAD <i>Vine Ripened Tomatoes, Balsamic Vinaigrette</i>	7

ENTRÉES ♦

FILLET OF DOVER SOLE <i>Sautéed in Malt Vinegar</i>	26
PAN CARAMELIZED DIVER SEA SCALLOPS <i>Orange Saffron Glaze</i>	32
CHICKEN BREAST DIJONNAISE <i>Tarragon Mushrooms, Pearl Onion</i>	20
FETTUCCHINE <i>Peas, Asparagus, Crispy Pancetta (vegetarian version available)</i>	18
PASTA BOLOGNESE <i>Tomato & Veal Ragu</i>	18
CAJUN JAMBALAYA <i>Chicken and Andouille</i>	18
HANGAR STEAK AU POIVRE <i>Cognac Mustard Cream Sauce</i>	30
NEW YORK STRIP.....	34

HOMEMADE DESSERTS ♦

SPERRY'S MOLTEN CHOCOLATE CAKE <i>Fresh Whipped Cream</i>	
GÂTEAU MARJOLAINE <i>Hazelnut Meringue, Praline Buttercream, Chocolate Ganache</i>	
NEW ORLEANS STYLE BREAD PUDDING <i>Bourbon Pecan Praline Sauce</i>	
.....	9 EACH
GELATO OR SORBET	
HOMEMADE COOKIE PLATE <i>(Serves 2) featuring all time cookie favorites of our Pastry Chef</i>	
.....	7 EACH