



NEW YEAR'S EVE 2025

Starters: (Choice of one)

AWARD WINNING LOBSTER BISQUE

SEARED SCALLOPS (2)

PANCETTA LARDONS, CAULIFLOWER PUREE, CHIVE OIL

FRIED OYSTERS (3)

SERVED ON SHELL, COSMIC CRISP APPLE SLAW, CAVIAR, SRIRACHA AIOLI

LOBSTER BRIOCHE

FRESH MAINE LOBSTER, LEMON BROWN-BUTTER, WASABI CAVIAR

BAKED BRIE

RASPBERRY COULIS, SPICED ALMONDS

CLAY HILL *Classic* SPINACH SALAD 14 (GF)

DRIED CRANBERRIES, PISTACHIOS, DANISH BLEU CHEESE, MAPLE VINAIGRETTE

2026 Winter Hours:

Serving Dinner

**Friday - Monday from 4:30 pm w/LIVE MUSIC
MONDAY PUB NIGHTS RETURN on January 5th, 2026**

Returning FEBRUARY 2026...

ROBERT FROST: Fire & Ice

A play by June August - Starring Kirk Simpson

Tickets: \$25 pp- plus food/beverage

Ever Dined in an Igloo?

*Rent one of our Dinner Domes this Winter for an
Extra special Night out!*

A FEW NOTES:

Please NO separate check requests • NO Menu Substitutions
Please do not make or receive calls in the Dining Room

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Entrées:

FILET MIGNON (GF) 110

HOUSE STEAK BUTTER, CREAMED SPINACH IN PARMESAN TUILE CUP,
ROASTED GARLIC MASHED

***Clos du Bois, Cabernet Sauvignon*

HALF ROASTED DUCK (GF) 105

ORANGE BEURRE BLANC, POTATO PAVE, ROOT VEGETABLES

***DeLoach, Pinot Noir*

CRAB & LOBSTER HADDOCK 106

POACHED LOBSTER A TOP OF CRAB STUFFED HADDOCK, LOBSTER NEWBURG
MASHED POTATOES, ASPARAGUS

***Vavasour, Sauvignon Blanc*

PRIME RIB AU JUS 115

12 OZ, SLOW-ROASTED ANGUS, POMMES DOUPHINE, AU JUS, HORSERADISH
CREAM, ASPARAGUS

***Gaia, Malbec*

STUFFED ACORN SQUASH (GF)(V) 90

RISOTTO STYLE BARLEY, ROOT VEGETABLES, JACKFRUIT "PULLED PORK"

***Kendall-Jackson Vintner Reserve, Chardonnay*

Desserts: (Choice of one)

POT DE CRÈME FRAMBOISE

RICH CHOCOLATE MOUSSE WITH RASPBERRY SAUCE

BUTTERSCOTCH CRÈME BRÛLÉE

VANILLA-BOURBON CHEESECAKE

BROWNIE SUNDAE

HOMEMADE BROWNIE WITH LOCAL VANILLA BEAN ICE CREAM,
HOUSE-MADE HOT FUDGE, CANDIED PECANS AND WHIPPED CREAM

EGGNOG MOUSSE

CARPE DIEM COFFEE/ TEA 5 • CAPPUCINO 7 • ESPRESSO 6