

New Years Eve 2018

Bridgewater

COUNTRY CLUB

ENTRÉE

All entrees include appetizer, dessert and coffee or tea

All Entrees are served with your choice of Wild Rice, Mashed, Baked, Fingerlings or Scalloped Potato and Seasonal Vegetables

Filet Mignon ~ \$54.99

8 oz filet mignon grilled to your liking accompanied with veal demi-glace

Rack of Lamb ~ \$54.99

Dijon herbed crusted rack of lamb accompanied with a cabernet jus

Prosciutto Wrapped Chicken Supreme ~ \$49.99

9 oz chicken supreme wrapped in prosciutto, stuffed with roasted red pepper and asiago cheese accompanied with a wild mushroom cream reduction

14 oz Bone in Rib eye ~ \$59.99

14 oz Rib eye accompanied with veal demi-glace

Sword Fish ~ \$49.99

Pan seared sword fish accompanied with a cilantro lime sauce

Seafood Platter ~ \$64.99

4 oz lobster tail, crab cake, bacon wrapped scallops and sautéed shrimp
Add 5 sautéed shrimp \$15.99 or lobster tail \$18.99 to any dish

DESSERT

Chocolate Dipped Strawberry Cheesecake Or Lemon Gelato

APPETIZERS

French Onion Soup

Hearty beef broth, caramelized onions with a herbed crouton and topped with Swiss cheese

Caesar Salad

Crisp romaine leaves tossed in our Caesar dressing with bacon, herbed croutons and parmesan cheese

Mixed Green Salad

Mixed greens tossed in our house vinaigrette with cherry tomatoes, red peppers, cucumbers, candied pecans and dried cranberries

Upgrade your appetizer for only \$6.00 to choice of:

Baked Brie

Served with pesto, red pepper jelly and toasted crostini

Escargot

Escargot marinated in red wine garlic and herbs, and baked with butter and parmesan cheese

Stuffed Mushrooms

Mushrooms stuffed with sautéed vegetables and sausage and bacon, drizzled with a balsamic reduction glaze

Charcuterie and cheese plate

Assortment of cured meats and domestic cheese

RESERVATIONS ARE REQUIRED • SEATINGS FROM 4:30 P.M. till 9:00 P.M. • Call 905-871-2400 ext 28