

# RED ROOM

## NEW YEAR'S EVE 2022

This year we are offering our regular menu  
along with numerous special additions  
We are sure there will be something to please everyone!  
Seating will start at 4 O'clock Make your reservations early,  
Credit Card required to make reservation  
(Pizza will not be available)

### ADDITIONS TO OUR REGULAR MENU

#### APPETIZERS

##### SHRIMP COCKTAIL

*JUMBO SHRIMP, LEMON, COCKTAIL SAUCE*

##### OYSTERS ON THE HALF SHELL

*LOCAL CAPE MAY SALTS, LEMON, MIGNONETTE AND COCKTAIL SAUCE*

##### CHEESE STEAK SPRING ROLL

*SHAVED RIB EYE, CARAMELIZED ONIONS, SPICY KETCHUP & MAYO*

#### SOUPS & SALAD

##### LOBSTER BISQUE

*CREAMY, VELVETY LOBSTER BISQUE*

##### LENTIL SOUP

*LENTILS AND SAUSAGE, AN ITALIAN NEW YEARS EVE TRADITION  
TO BRING LOTS OF LUCK AND MONEY IN THE NEW YEAR*

#### ENTRÉE

##### LOBSTER RAVIOLI

*STRIPED RAVIOLI STUFFED  
WITH LOBSTER MEAT AND RICOTTA  
IN A LOBSTER BLUSH SAUCE*

##### BLACK TRUFFLE RAVIOLI

*HAND MADE EGG PASTA FILLED WITH RICOTTA  
AND FRESH BLACK ITALIAN TRUFFLES*

##### STUFFED VEAL CHOP

*16 VEAL CHOP STUFFED WITH SPINACH, MOZZARELLA AND ROASTED PEPPERS  
TOPPED WITH CRAB MEAT IN A RED WINE VEAL DEMI-GLAZE*

##### FILET MIGNON

*EIGHT OUNCE CENTER CUT TENDERLOIN, WILD MUSHROOM MARSALA SAUCE*

##### TWIN TAILS

*TWIN 6OZ LOBSTER TAILS WITH DRAWN BUTTER*

##### SURF & TURF

*8OZ CENTER CUT TENDERLOIN AND 6OZ LOBSTER TAIL WITH DRAWN BUTTER*

##### CHILEAN SEA BASS

*PAN SEARED CHILEAN SEA BASS IN A WHITE BALSAMIC HONEY REDUCTION  
\* Add crab meat extra \**

#### DESSERT

##### CHEF'S DAILY SELECTIONS

TO VIEW OUR REGULAR MENU VISIT US ON THE WEB AT  
[WWW.REDROOMNJ.COM](http://WWW.REDROOMNJ.COM)