

RED ROOM

NEW YEAR'S EVE 2023

ADDITIONS TO OUR REGULAR MENU

APPETIZERS

OYSTERS ROCKEFELLER ... 20

SIX NEW JERSEY EAST POINTS
BAKED WITH SPINACH AND BÉCHAMEL SAUCE

LONGOSTINI ... 36

THREE WHOLE GRILLED LONGOSTINI,
CUT IN HALF SERVED WITH ARUGULA

SOUPS & SALAD

LOBSTER BISQUE ... 20

CREAMY, VELVETY LOBSTER BISQUE

LENTIL SOUP ... 12

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

ENTRÉE

TRUFFLE GNOCCHI ... 35

HOUSE MADE RICOTTA GNOCCHI INFUSED
WITH IMPORTED GRATED BLACK TRUFFLES,
MUSHROOM ROMANO CREAM SAUCE,
TOPPED WITH SHAVED IMPORTED BLACK TRUFFLE

VEAL OSSO BUCCO ... 65

BRAISED VEAL SHANK, PLUM TOMATO, RED WINE, MASHED POTATOES

SURF & TURF ... 75

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

CRAB CAKES ... 50

TWO COLOSSAL CRAB CAKES, LOBSTER REDUCTION, ROASTED CORN SALSA

FLOUNDER FRANCESE ... 50

EGG BATTERED RHODE ISLAND FLUKE FILET, COLOSSAL CRAB MEAT
SAUTÉED IN WHITE WINE LEMON SAUCE TOPPED WITH CRAB MEAT

TWIN TAILS ... 65

BROILED TWIN 6 OZ LOBSTER TAILS, SAUTÉED
SHRIMP, WHITE WINE LEMON BUTTER SAUCE

DESSERT

CHEF'S DAILY SELECTIONS