

# **New Year's Eve Menu 2021**

## **Appetizers**

**Jumbo Shrimp Cocktail – served with our homemade cocktail sauce 15.00**

**Oysters ala Charlotte's Web - oysters stuffed with creamed spinach and bacon topped with melted mozzarella cheese. 14.00**

**Buffalo Mozzarella Salad for One – layered salad of tomatoes, roasted peppers, onions and imported fresh mozzarella in our house italaian dressing. 12.00**

**Lazy man's Artichoke Hearts – artichoke hearts baked in a gratin with herbs, oreganato crumbs and romano cheese 12.00**

**Charlotte's Country Pâté - made of veal, pork, beer, and bacon and pistachio nuts served with her homemade mustard 13.00**

**Clams Casino OR Clams Oreganato – 11.00**

## **Soups**

**Split Pea w/ Ham - 5.00 a cup 6.00 a bowl French Onion Au Gratin 6.00 a crock**

## **Salads**

**Sal's Salad for One -romaine lettuce, onions, bacon, egg, tomatoes, and mushrooms in our house vinaigrette. 9.00**

**Fruit, Cheese and Nut Salad – mesclun greens, cranberries, apples, walnuts, and goat cheese in a raspberry Dijon dressing. 10.00**

**Caesar Salad for One- romaine lettuce, croutons, and shredded Romano cheese in our homemade Caesar dressing. 8.00**

## **Entrées**

**Salmon and Mushy Peas – broiled salmon filet served on a bed of mashed sweet peas topped with a fresh herb, lemon, and wine sauce. 26.00**

**Portobello ala Carlos - portobello mushroom stuffed with crabmeat topped with shrimp in a Spanish style garlic sauce. 30.00**

**Sole and Shrimp Francese - egg battered sole and shrimp sautéed in a lemon, butter, and wine sauce 30.00**

**Butternut Squash Ravioli - pasta stuffed with butternut squash, caramelized onions and mascarpone cheese served in a fresh herb and butter sauce topped with Romano cheese. 17.00**

**Vegetarian Lasagna - zucchini, eggplant and yellow squash baked with ricotta, mozzarella, and mascarpone cheese in a marinara sauce. 20.00**

**Chicken Brian -chicken breast stuffed with spinach, ricotta, and mozzarella cheese in a lemon sauce. 24.00**

**Chicken OR Veal Parmigiana 25.00**

**Chicken Cordon Bleu – chicken breast stuffed with ham and swiss cheese served in a lemon and butter sauce. 26.00**

**Veal ala Charlotte’s Web - veal layered with cheese and eggplant baked in our marinara sauce. 25.00**

**Broiled Rib Eye- boneless rib eye topped with buttered mushroom caps. 32.00**

**Charlotte’s Roast Pork - served with champagne sauerkraut, gravy, and homemade applesauce 23.00**

**All meals are served with mashed potatoes and spinach or penne marinara.**

~~~~~

**Our Wine Feature’s this Evening are:**

**Meiomi Chardonnay**

**11.00 per glass 34.00 per bottle**

**A smooth full-bodied California Chardonnay with luscious flavors of lemon, almonds and pineapple. This is an excellent California style wine.**

**Robert Hall Cabernet Sauvignon**

**12.00 per glass 35.00 per bottle**

**This beautiful ruby red California Cabernet is full bodied with notes of currants and black cherries and velvety lingering finish. This is a perfect wine to pair with food.**

**\*\*\* There is a TWO-HOUR LIMIT FROM THE TIME OF YOUR RESERVATIONS this evening.  
We would appreciate your cooperation so we can accommodate everyone.**