

Chamberlain's Steak and Chop House

New Year's Eve 2017

1st Option 4:30-6:45pm 3 Course Menu \$74.99 per person
2nd Option 7:00-11:00pm 4 Course Menu \$84.99 per person

Appetizer Combination

Kobe Beef Pot Stickers with Sesame Soy Glaze
Smoked Chicken Wellington with Truffle Aioli
Pecan Crusted Shrimp with Whole Grain Maple Mustard

Selection of One Starter

Shrimp, Crab and Lobster Bisque with Spanish Sherry
Truffle Cauliflower Soup with Crispy Kale and Chive Oil
Fresh Mozzarella, Baby Heirloom Tomatoes, Basil and Grape Seed White Balsamic
Vinaigrette
Bibb Lettuce, Green Apples, Toasted Walnuts, Crispy Shallots and Apple Cider Blue
Cheese Dressing
Romaine and Arugula Caesar Salad with Avocado, House Smoked Bacon, Queso Fresco
and Roasted Red Pepper Caesar Dressing

Selection of One Entrée

Wood Roasted Prime Rib of Beef with Horseradish Cream and 24-hour Au Jus
Filet Mignon with Texas Whiskey Peppercorn Sauce
Almond Crusted Lemon Sole with Jumbo Lump Crab Meat and Lobster Sauce
Prime New York Strip with Texas Shiitake Mushroom Sauce
40 Day Aged Prime Ribeye with Cajun Garlic Butter
Maple Glazed Pork Chops with Onion Bacon Jam

Add 8oz Lobster Tail to any entree for additional \$35
All Entrees are served with Yukon Mashed Potatoes and Roasted Asparagus

Selection of One Dessert

Banana Chocolate Bread Pudding with Texas Whiskey Caramel Sauce
Key Lime Pie with Three Nut Crust
Triple Chocolate Amaretto Mousse with Almond Cookies
Grand Marnier Marinated Strawberries with lemon Sorbet
Vanilla Bean Crème Brûlée