

Janssen's New Years Dinner for Two ²⁰¹⁸



All Entrée selections are accompanied with Dinner Rolls & Butter

First Course

One appetizer Selection per person

Maryland Crab Bisque

Creamy & smooth, garnished with Lump Crabmeat

Shrimp Your Way

Six Shrimp: Traditional, Grilled Thai or Scampi

Raspberry Brie Bites

Imported Brie Wrapped in Tender Pastry Puff with Raspberry Coulis

Mini Eggplant Napoleon

Sautéed Mini Eggplant layered with Spinach & Mozzarella Cheese

Second Course

Choice of one salad—for Two to Share

Iceberg Wedge: Roasted Cherry Tomatoes, Crispy Bacon Bits w/ choice of Bleu Cheese or Balsamic Vinaigrette

Butter & Blue: Butter Greens, Gorgonzola, walnuts, Crisp Onions & Baked Pancetta w/ Citrus Vinaigrette

Spinach: Cherry Tomatoes, Red Onions, Hard Boiled Egg and Bacon bits w/ Buttermilk Ranch Dressing

Third Course

One Entrée Selection per person with choice of starch & vegetable for each

Starch: Garlic Mashed Potatoes or Wild Mushroom Risotto

Vegetable: Honey Glazed Carrots or Green Beans Almondine

Grilled Baby Lamb Chops with Fresh Mint Sauce

Tender Lamb Chops seasoned and Grilled To Perfection

Tenderloin of Beef

Prepared MR with choice of Horseradish Sauce or Béarnaise

Pesto Encrusted Salmon

Served with a Lemon Dill Butter

Grilled Sea Scallops

Served in a Citrus Glaze

Wild Mushroom Ravioli

Served in a Blush Alfredo Sauce

After Dinner Sweets

Choice of one dessert selection per person

Chocolate Grand Marnier Mousse Cups, Chocolate Lava Cake or California Fruit Tart

\$69.95
Order by 29th
to assure availability

To order call: 302-654-9941 ex 3