

ROMER'S RIVER DISTRICT

2026

ROCKIN NEW YEAR'S

NEW YEAR'S EVE DINNER

CHOICE OF STARTER

LOBSTER BISQUE

with rosemary crostini's, truffled crème fraiche

CAESAR SALAD

roasted garlic croutons, house made dressing & shaved reggiano

PRAWN COCKTAIL

vodka cocktail sauce

CHOICE OF ENTRÉE

CHIPOTLE BRAISED SHORT RIBS

braised 6 hrs in hoyne winter ale, rich beef broth & roasted garlic, topped with roasted wild mushrooms & toasted rosemary, served with whipped garlic mashed potatoes & honey roasted baby carrots

CHICKEN BELLAGIO

crispy chicken parmesan topped with italian thin slice prosciutto, wild baby arugula & shaved reggiano, served over herb pesto spaghetti

SEARED AHI TUNA TATAKI BOWL

sesame spinach, sushi rice, avocado, cucumber, radish, blistered jalapeño, miso cilantro vinaigrette & pineapple salsa

CHOICE OF DESSERT

BELGIAN CHOCOLATE MOUSSE

crushed amaretti cookies, vanilla whipped cream & burnt strawberry relish

DRUNKEN MAPLE BACON DOUGHNUTS

maple whiskey sauce

R SPECIALTY NEW YEAR'S COCKTAILS

EL DIABLO | 2oz \$14.50

don julio blanco, fresh lime, crème de cassis, splash ginger beer

OH CANADA! OLD FASHIONED | 2oz \$14.95

crown royal, demerara syrup, orange bitters, burnt orange, luxardo maraschino cherry

ESPRESSO MARTINI | 2oz \$13.95

absolut vodka, cold brew coffee, kahula

R BELLINI | 1.5oz \$10.95

our frozen peachy rum classic topped with a dash of red wine

JIM'S SPECIALTY WINE CELLAR

BERINGER "KNIGHTS VALLEY" - CABERNET SAUVIGNON 2020 | \$55

CIRCUS- MALBEC 2019 | \$40

LAUGHING STOCK VINEYARDS- PINOT GRIS 2021 | \$39