

MICHAEL J's

ITALIAN-AMERICAN
CUISINE

New Year's Eve Menu

All Entrée's served with Caesar or Pasta E Ceci (Italian Chickpea soup) and a warm baguette.

Appetizers

Caprese Crostini: vine ripe tomato, balsamic reduction, buffalo mozzarella and sweet basil atop sliced French baguette: \$12.95

Sweet Potato Lobster Cake: Maine Lobster, sweet potato, Japanese breadcrumbs and chipotle aioli: \$16.95

Entrée's

Veal Saltimbocca: Pan seared 6oz veal cutlet topped with thin prosciutto, mozzarella cheese, marsala wine, demi glaze and sage over linguine

\$39.95

Elk Tenderloin: Served over Blue cheese whipped potatoes, cremini mushrooms, Haricot Verts, and a balsamic glaze.

\$44.95

Seared Scallop Gnocchi: Seared Bay scallops, Yukon Gold gnocchi, saffron cream and crispy prosciutto.

\$42.95

Blackened Salmon & Tuscan Risotto: Blackened Salmon, sundried tomato, artichoke hearts, basil, roasted red pepper coulis over Tuscan Risotto.

\$38.95

Surf n' Turf: 6 oz center Prime cut filet mignon served with 6 oz cold water Lobster tail, Haricot Verts and drawn butter.

\$74.95

Desserts

Tiramisu: whipped mascarpone cream, lady fingers, Kahlua, dark chocolate, and amaretto. \$12.95

Dark Chocolate Walnut Torte: milk chocolate mascarpone mousse, walnut, chocolate torte, and raspberry reduction. \$12.95

White Chocolate Mousse & Spumoni: pistachio, chocolate, cherry ice cream with white chocolate mousse and graham cracker crumb. \$10.95