

New Year's Eve



Appetizers

- Spinach, Cheese & Andouille Stuffed Mushrooms \$14
- Smoked Cream Cheese with Cranberry Bacon Jam & Crispy Flatbread Pieces \$14
- Smoked Salmon Bites with Dill Sour Cream on Crostinis \$14

Entrees

- Includes choice of 2 sides
- 8 - 10 oz Filet Mignon \$38
- 12-14oz Prime Rib \$42
- 4 Lamb Lollipops in a Honey Garlic Glaze \$30
- 6-8oz Garlic Dill Seabass \$35

Sides

- Spinach & Egg Salad served with Warm Bacon Vinaigrette
- Garden Salad - Greens with Red Onions, Cherry Tomatoes, Cheddar Cheese & Choice of Dressing
- Caesar Salad with Red Onions, Parmesan Cheese, & Croutons
- Baked Potato Served with Butter & Sour Cream
- Roasted Honey Bourbon Carrots
- Garlic Parmesan Rigatoni

Dinner for Two \$135

- Choose - 1 Appetizer
- Choose - 2 Entrees
- Choose - 1 Dessert
- Choose - 1 Bottle of Select Wine or 3 Signature Drinks/Featured Cocktails

Select Wines - Zac Brown Chardonnay, Gueonoc Sauvignon Blanc, Pino Grigio, Reisling, Moscato, Meomi Pino Noir, Merlot, Zac Brown Cabernet Sauvignon

Shareable Sweets

- Salted Carmel Pretzel Bread Pudding \$8
- Turtle Brownie Ala Mode \$8

Featured Cocktails

FRENCH 75

Gin, Lemon Juice, Simple Syrup, Champagne, and Garnished with a Lemon Peel & Edible Gold Glitter. Served in a Martini Glass.

PROSECCO MINT JULIP

Bourbon & Prosecco, Over Muddled Mint Leaves, with Simple Syrup, Dash of Bitters and Garnished with Mint Leaves. Served over Ice.

SAPPHIRE MARTINI

Bombay Sapphire Gin, Dry Vermouth, Blue Curacao, Edible Blue Glitter and Garnished with an Orange Peel. Served in a Martini Glass

Signature Drinks

AUDUBON'S SIGNATURE MANHATTAN

Templeton Rye, Mixed in an Oak Barrel, with Bitters, Carpano Sweet Vermouth, and Topped with Cherry Juice and Garnished with a Filthy Cherry.

PALACE OLD FASHION

Templeton Rye Whiskey, Simple Syrup, Orange Bitters, Mixed in an Oak Barrel, Topped with a Splash of Soda Water and Garnished with Filthy Cherries and an Orange Peel.

MAPLE OLD FASHION

Bird Dog Maple Smoked Rye Whiskey, Simple Syrup. Orange Bitters, Mixed in an Oak Barrel, Splash Soda Water & Garnish with an Orange Peel & Filthy Cherries,

CHOCOLATE LOVERS MARTINI

Chocolate Vodka, Chocolate Liqueur & Irish Cream. Served in a Chocolate Syrup Swirled Martini Glass with a chocolate surprise inside.

FIFTY SHADES OF GREY

Mandarin Orange Vodka, Cointreau, Cranberry Juice, Splash of Lime Juice and Served in a Martini Glass.

SALTED CARAMEL MARTINI

Caramel Vodka, Irish Cream, Caramel Syrup, Salted Rim. Served in a Carmel Syrup Swirled Martini Glass.

ESPRESSO MARTINI

Espresso Vodka, Blonde Roasted Kahlua, a Shot of Freshly Brewed Espresso Coffee, Irish Cream. Served in a Martini Glass.

JAMESON COLD BREW-TINI

Jameson Cold Brew Irish Whiskey, Shot of Freshly Brewed Espresso Coffee, Irish Cream, Simple Syrup. Served in a Martini Glass.