New Years Eve 2025

Appetizers

Prime Rib Bites 21

Bacon wrapped & Marinated in Teriyaki-Thai sauce

Fried Calamari

Served with Homemade Marinara Sauce

Spinach Dip

Tortilla Chips

Shrimp Cocktail

16

Served with Cocktail sauce

Giant Pretzel 15

Lightly salted, Beer Cheese & Dijon-Herb Mustard

Crab Cakes 22

2 Crab Cakes made from Lump Crab Meat, panfried, and served with Remoulade sauce

Soups

New England Clam Chowder

Jackson's French Onion Soup

8

Salads

Grilled Ceaser Salad

Cranberry Walnut Salad

12

Charred Romaine Lettuce, Parmesan Cheese, House made Croutons

Spring Mix, Blue Cheese Crumbles, Balsamic Vinaigrette

Iceberg Wedge Salad 13.5

Bacon, Tomatoes, Red Onion, Blue Cheese Dressing

Add a protein to any Salad - Scallops +12 Shrimps +14 +Chicken +9

Entrees

20 oz Prime Rib

Indulge in our world-famous Prime Rib, slow-cooked to perfection for tender, melt-in-your-mouth goodness. Baked Potato & Vegetables

Surf & Turf 57

6 oz Filet Mignon simply grilled with Salt & Pepper. 4 oz Lobster Tail broiled to perfection. Baked Potato & Vegetables

Stuffed Haddock 42

Stuffed to the Gills with Crabmeat, Shrimp & Scallops and topped with a rich, Lobster Cream sauce. Rice & Vegetables

French Cut Bone-In Pork Chop 36

On the Bone and grilled with Rosemary, Thyme, Garlic and Butter. Served with Garlic Mash Potatoes & Vegetables

Rack of Lamb 45

🗦 Rack of Lamb, grilled with Rosemary, Thyme, Garlic, Salt & Pepper. Mint Jelly, Garlic Mash Potatoes & Vegetables

Shiitake Mushroom Risotto

Slow cooked Risotto with Shiitake Mushrooms & Parmesan. Topped with a Balsamic Glaze +Scallops 12 +Shrimps 14 +Chicken 9

Angry Lobster Pasta 44

Two 40z Lobster Tails tossed in Fettuccine Pasta with Marinara Sauce.

Roasted Chicken 32

½ Roasted Chicken, seasoned with Herbs and Roasted to Perfection. Served with Mash Potatoes & Vegetables

Dessert

Italian Lemon Cream Cake Chocolate Peanut Butter Pie

9

Blueberry Cobbler Cheesecake Five High Chocolate Cake

Chocolate Chip Lava Cake

A La Mode +2

10

Please notify your server of any allergies. Consuming under-cooked meat increases the risk of food borne illnesses. A 20% gratuity may be added to parties of 6+ at Managements discretion. There is a 4% discount for payments made with cash.

Dina & Iggy Vardi - Proprietors