

NYE 2019 – Dining & Live Music ‘til late!

All Guests should arrive at 8.30pm

\$125 per person plus tax & service charge



Lobster Bisque

Made in-house with Atlantic lobster, deglazed in brandy, simmered, then strained to create a rich and silky-smooth broth.

or

French Onion Soup

Made in-house, with caramelized Bermuda & cooking onions, baked with a cheddar/mozza blend and then topped with Swiss cheese.

C&A Steak Company Salad

Mixed greens with crumbled blue cheese, toasted pecans, Granny Smith apples served with a house maple cider vinaigrette

or

Pan Seared Scallops

Seared and finished in a citrus & white wine cream sauce

or

Beef Carpaccio

Lightly seared, thinly sliced tenderloin. Topped with capers, red onion, heirloom tomatoes and Padano cheese.

Surf and Turf

5oz tenderloin and 5oz lobster tail grilled to perfection.

or

New Zealand Rack of Lamb

Herb crusted roast lamb with rosemary thyme sauce

or

12oz Ribeye Steak

Served with Yorkshire pudding and herb jus

or

Arctic Char

Pan seared, crispy skin arctic char, accompanied with orange and thyme cream sauce

New York Style Cheesecake

Served with a fresh berry coulis

or

Crème Brûlée

Infused with Grand Marnier and served with fresh whipped cream

or

Red Velvet Cake

Served with a glass of bubbly to ring in the New Year!

Please notify your server of any allergies.

From all the staff at C&A we wish you a Happy New Year!!!