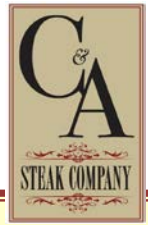


NYE 2019 – Dining & Live Music ‘til late!

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

Mussels Marinara

Steamed PEI mussels tossed in our in-house marinara sauce, served with toasted sour dough.

or

Beef Tartare

PRIME grade tenderloin tartare, marinated in fresh lemon juice and served with sourdough.

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

Stuffed Chicken Supreme

7oz chicken supreme, stuffed and drizzled in our made-in-house rosemary & thyme sauce

or

Arctic Char

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

Bread & Butter Pudding

Made in-house and served with vanilla custard

or

Crème Brûlée

Infused with Grand Marnier and served with fresh whipped cream

or

C&A trio

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

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