

# New Year's Eve 2011

# SHADOWS

on the hudson

## DINNER MENU

### Appetizers

Your choice of:

**Jumbo Shrimp Cocktail**  
**Buffalo Calamari**  
**French Onion Soup**

**Clams Casino**  
**Corn & Crab Chowder**  
**Hot Crab & Artichoke Dip**

**Coconut Shrimp**  
**Garlic Bread Tower**  
**Chicken Tenders**

### Salads

Your choice of:

**Shadows House Salad**

**Traditional Caesar Salad**

### Entrées

Your choice of:

#### Sesame Seared Ahi

Sesame-Crusted Ahi Tuna Pan-Seared Rare.  
Served with Basmati Rice, Wakame Salad and a  
Warm Ginger-Soy Glaze

#### Grouper Provencale

Delicate Grouper Fillet, Pan-Seared with White  
Wine, Lemon, Diced Tomatoes, Mediterranean  
Olives and Capers. Served with  
Basmati Rice and Vegetable Medley

#### Chicken Isabella

Panko and Parmesan-Encrusted Tomato and  
Eggplant Slices, Prosciutto, Fresh Mozzarella,  
and a Madeira Wine Mushroom Sauce crowning  
a Tender Sautéed Boneless Breast of Chicken.  
Served with Roasted Garlic Mashed Potatoes  
and Vegetable Medley

#### Prime Rib

14 oz Slow-Roasted to Tender Perfection.  
Served with Roasted Garlic Mashed Potatoes  
and Vegetable Medley

#### 20 oz Bone-In Ribeye Steak

USDA Choice, Grilled to Perfection.  
Served with Baked Potato and Vegetable Medley

#### Double-Cut Lamb Chops

Grilled to Perfection with Cabernet Demi.  
Served with Roasted Garlic Mashed Potatoes  
and Vegetable Medley

#### Broiled Lobster Tail

6 oz Lobster Tail Broiled with White Wine.  
Served with Baked Potato and Vegetable Medley

#### Pan-Seared Scallops

Caramelized Sea Scallops with a Mandarin  
Orange, Mirin, Basil Reduction.  
Served with Wakame Salad, Basmati Rice  
and Vegetable Medley

#### Penne a la Vodka

Imported Penne Pasta tossed in a Parmesan-  
Tomato Cream Sauce Laced with Russian Vodka

#### French Breast of Chicken

Asiago Cheese and Sautéed Spinach Stuffed  
Breast of Chicken finished with a Madeira Wine  
Pan Jus. Served with Roasted Garlic Mashed  
Potatoes and Vegetable Medley

### Dessert Specials

Your choice of:

**Vanilla Bean Crème Brûlée**  
**Alsatian Cheesecake**

**Triple Chocolate Cake**  
**Warm Apple Cobbler à la Mode**

**Bananas Foster**  
**Fresh Berries and Cream**

5 PM  
Seating

**\$49.95**  
Per Person

6,7 or 8 PM  
Seatings

**\$55.00**  
Per Person

9 PM  
Seating\*

**\$65.00**  
Per Person

\*Hats, Noisemakers and Complimentary Champagne Toast Included with 9 p.m. Seating

Dinner seatings are limited to 2 hours • Extended VIP evening reservations available • 18% Gratuity and NYS Sales Tax will be Added to Your Bill • Reservations Required

