

New Year's Eve 2018



Appetizers

Lobster Bisque

Cold Seafood Salad

Shrimp Cocktail + \$8.00

Sicilian Rice Ball]

Parpadella Bolognese

Melon & Prosciutto

Served with Fresh Mozzarella & Roasted Red Peppers

Lump Crabmeat + \$8.00

Salad

Stony Hill Inn Salad

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

Caesar Salad

Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons, Topped with White Anchovies.

Entrée

Boneless Short Ribs of Braised Beef - \$70

Boneless Short Ribs of Beef Braised in Red Wine. Balsamic Glazed Cippolini topped with Horseradish Chive Butter. Mashed Potatoes

Half Long Island Roasted Duck - \$70

Half Long Island Roasted Duck, Port Wine Sauce with Figs, Orange Grappa Flavor Compote, Glazed with Truffle Honey

Veal Chop Arrabbiata - \$68

Sauteed Peppers, Onions & Mushrooms

Fillet of Sole Stuffed with Crabmeat - \$68

Surf & Turf "Stony Hill Inn Style" - \$75

10oz. Filet Mignon Plated with a 6oz. Brazilian Cognac Lobster Tail Sauteed in a Scampi Butter Sauce

Chicken & Shrimp Carciofi - \$65

Sauteed with Artichokes, Sun Dried Tomatoes & Sweet Peas in a Sherry Demi Glaze

Grilled Salmon - \$65

Grilled Salmon, Roasted Fennel, Oyster Mushrooms & Leeks in a Pinot Noir sauce. Mashed Potatoes

Lamb Chops - \$68

Chilean Seabass - \$68

Chilean Seabass, Pan Roasted, Served with White Wine Lemon Sauce. Porcini & Wild Mushroom Risotto with Rock Shrimp and Asparagus

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Dessert

Cheesecake

Tiramisu

Lori's Homemade Coconut Cake

Chocolate Ganache

