



## CHEF'S 3-COURSE NEW YEARS EVE DINNER

### ~STARTERS~

(CHOICE OF ONE)

#### MINI BGT CAPRESE SALAD

*burrata (cream filled mozzarella), heirloom tomatoes, basil puree, arugula, grilled bread, white balsamic vinaigrette & parmesan cheese*

#### MINI BUFFALO CHICKEN RILLETTES

*shredded, slow-stewed chicken, frank's red hot, blue cream cheese, celery, served with grilled crostini*

### ~Main Course~

#### PRIME RIB DINNER (10 OZ OR 16 OZ)

*freshly carved prime rib, rosemary and roasted garlic red potato mash, lemon pepper grilled broccolini with creamy horseradish sauce and au jus*

### ~DESSERT~

#### CHOCOLATE STRAWBERRY PARFAIT

*bailey's infused spiced chocolate mousse, vanilla bean cake, strawberry compote, spiced whipped cream, with toffee nut crumble and pirouette*

#### 3 COURSES

10 oz \$48

16oz \$60

#### COURSE 2 ONLY

10 oz \$35

16 oz \$47

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\*Consuming raw or undercooked meat, seafood, or eggs increases your risk of food borne illness. Please inform your server of any allergies.