

# NEW YEAR'S EVE CELEBRATION

\$75 PER PERSON

GRATUITY AND TAX EXTRA

**THE BOATHOUSE**  
RESTAURANT  
ESTABLISHED 1981

## CHOICES TO START:

**Lobster Bisque** — a Boathouse classic

**West Coast Seafood Chowder**

**Coconut Prawns**

**Wild Greens or Caesar Salad**

**Calamari**

## ENTRÉE CHOICES:

**Oven-roasted Prime Rib & Prawn Combo**

premium cut, with choice of crab stuffed prawns or fire-grilled prawns

**Fire-grilled Sirloin & Snow Crab**

a perfectly seasoned steak, with steamed snow crab legs

**CAB New York Strip**

12 oz. perfectly seasoned, grilled and accented with garlic shallot butter

**Pacific Snow Crab Legs**

1lb. simply steamed, tye seasoning, hot drawn butter

**Miso Crusted Wild Halibut**

black pepper sauce, wild rice, seasonal vegetables

**Crab & Lobster Stuffed Ravioli**

topped with lobster meat & prawns with roasted tomato, spinach, citrus cream

**Seafood Mixed Grill**

crab stuffed prawns, prawn & scallop skewer, grilled sockeye salmon

## ADD TO YOUR MEAL:

**Pacific Snow Crab** 19.99

**Fire Grilled Prawns** 9.99

**Crab Stuffed Prawns** 12.99

**Lobster Thermidor** 13.99

**Alaskan King Crab** MP

**Atlantic Lobster Tail** MP

## CHOICE OF DESSERT:

**Holiday Crème Brûlée**

**New York Cheesecake with seasonal berries**

**Chocolate Raspberry Mousse**

## TOAST TO THE NEW YEAR:

Featured Bubbly:

**Henkel Trocken** glass 9.75 bottle 38

**Yellow Tail Bubbles Rose** bottle 41

**Veuve Clicquot Ponsardin Brut** bottle 145



*Angus beef at its best*