

TORTUGAS

new year's eve menu

STARTERS

Charbroiled Scallop on Half Shell

Quail Enbrochette

Lobster Crostini

Boudin Stuffed Portobello

MAIN MENU

Veal Osso Bucco

Braised in a red wine tomato sauce served
over potato Gnocchi.

Crispy Confit Duck Leg

Tender but crispy duck leg over cauliflower mash
with oyster mushroom marsala.

Ribeye

16 oz Ribeye with bordelaise sauce, mashed
potatoes, and vegetables.

Stuffed Flounder

Fresh Gulf Flounder with a seafood stuffing and
beurre blanc. Served with Risotto and vegetables

DESSERT

Sticky Toffee Pudding

Chocolate Eruption Cake

New York Cheesecake

