

New Year's Eve 2011

Starters

SOUP OF THE DAY or GAZPACHO \$7.50

TRADITIONAL CAESAR SALAD \$8.95

TA-BOO'S HOUSE SALAD \$10.95

Mixed field greens, sun dried cranberries and roasted walnuts tossed with a balsamic vinaigrette and Gorgonzola cheese.

FRIED CALAMARI \$12.95

Served with orange aioli and marinara sauce.

TRADITIONAL SHRIMP COCKTAIL \$17.50

TUNA MARTINI \$15.50

Tuna tartare with Crème Fraîche, Pickled Ginger and Wasabi Tobiko.

BEEF CARPACCIO \$14.95

Thinly sliced raw filet mignon with arugula, shaved Parmesan and our house carpaccio sauce.

Entrée

PAN SEARED CHILEAN SEABASS – \$39.95

Saffron-lobster sauce, baby vegetables and mashed potatoes

ROAST RACK OF LAMB – \$42.95

Sun dried cranberry and Port wine demi-glace, fresh asparagus and scalloped potatoes

GRILLED SWORDFISH – \$32.50

Lemon-caper-dill sauce, mixed baby vegetables and scalloped potatoes

LIVE MAINE LOBSTER (1 ½ Lbs) – \$34.95

With melted butter, scalloped potatoes and fresh asparagus

PRIME NEW YORK STRIP (10 oz)– \$35.25

Choice of potato and creamed spinach

DOVER SOLE MEUNIÈRE – \$38.95

Scalloped potatoes and fresh asparagus

PENNE & FILET MIGNON – \$28.95

Wild mushrooms and Gorgonzola cream

BONE IN SPICE RUBBED RIBEYE STEAK (20 oz) – \$43.25

Choice of potato and creamed spinach

BRAISED BEEF SHORT RIBS – \$31.95

Wild mushrooms in red wine demi-glace, sautéed spinach and porcini risotto

MAHOGANY ROTISSERIE DUCK – \$26.95

Orange blossom honey-ginger sauce, Asian vegetables and basmati rice

GRILLED BRANZINI (Mediterranean Sea Bass) – \$28.95

Lemon meunière, broccoli-rabé and scalloped potatoes

**MENU & PRICES SUBJECT TO CHANGE
DUE TO MARKET CONDITIONS!**