

Grill 225

The truth in beef®

New Year's Eve 2018 – 5 Course Menu

Prix Fixe, Five-Course Menu

\$150 per person

Executive Chef Demetre Castanas – Executive Pastry Chef Gerry Elliot

Champagne Toast

FIRST COURSE

Choice of one

Lowcountry Blue Crab Chowder – served with a cornbread muffin

Prime Beef Tartare – with capers, shallots, rosemary oil, balsamic glaze, shaved merlot cheese and potato gaufrettes

Tuna Tower – tuna tartare, lump crab and avocado with lemon chile oil

Escargot – French snails, cremini mushroom caps and garlic butter with toasted Kasseri cheese

Crab Cocktail – fresh jumbo lump crabmeat served with cocktail sauce and traditional garnishes

Chef's Choice Oysters on the Half Shell – 8 pcs.

SECOND COURSE

Choice of one

Bibb Lettuce Salad – with spiced walnuts, Roquefort cheese and mandarin orange vinaigrette

225 Chopped Caesar – chopped romaine, red onion, applewood bacon, tomatoes and herbed croutons with shaved Parmesan cheese

Chilled Wedge of Iceberg – with balsamic reduction, Roquefort dressing, green onion and applewood bacon

B.L.T. Salad – with diced tomatoes, smoked bacon, red onion, candied walnuts and raspberry vinaigrette

Heirloom Tomato and Buffalo Mozzarella Napoleon – with fresh basil and balsamic reduction

INTERMEZZO

Peppermint Gelato and white chocolate truffle

FOURTH COURSE

Choice of one

Broiled Local Flounder – with pancetta, baby kale and lobster velouté

Pan Seared Grouper – with truffled cauliflower puree, white corn and colossal crab sauté

Broiled Jumbo Lump Crab Cakes – with lobster tarragon cream and pineapple relish

Jumbo Shrimp and Grits – with applewood-smoked bacon cream sauce over southern stone ground grits

USDA Prime Filet Mignon – 10 oz.

USDA Prime New York Strip (50 Days aged) – 16 oz.

USDA Prime Ribeye – 16 oz.

Veal Rib Chop – stuffed with prosciutto and provolone in a shallot shiitake mushroom reduction

Steak Fromage – USDA Prime filet mignon stuffed with Roquefort cheese

wrapped in applewood-smoked bacon with port wine reduction

Broiled Maine Lobster

3 lb. lobster add \$40

Family Style Vegetables

(Parties of 2) – 2 side items, (Parties of 4) – 3 side items, (Parties of 6) – 4 side items

Sautéed Asparagus — Creamed Corn with jalapeño and cheddar — Creamed Spinach — 225 French Fries

Fire Roasted Brussels Sprouts with orange and soy — Stone Ground grits — Hashbrowns

Grilled Tomatoes with warm Havarti cheese — Edamame Mash — Sautéed Jumbo Mushrooms

Mashed Sweet Potatoes with Boursin cheese

FIFTH COURSE

Choice of one

Chocolate Mousse Bon Bon – with macadamia nut fudge, strawberries and warm ganache

Warm Banana Bread Pudding – with Caramel Ice Cream

Prosecco Poached Pear – with champagne grapes and ginger gelato

Crème fraîche Panna Cotta – with Pomegranate syrup and fresh berries

Menu selections are based on availability and may be subject to change prior to December 31st, 2018.

(A gratuity of 20% will be added to all party sizes.)