

# *New Year's Eve Dinner Cruise*

*Sunday, December 31st*  
*5:00pm - 7:00pm*

## *Signature Start*

Garden Salad featuring chopped romaine lettuces with grape tomatoes, carrot ribbons and cucumber crescents with our gallery made sundried tomato vinaigrette.

## *From the Carvery*

### Slow Smoked Beef Brisket

Whole beef brisket, dry rubbed and then hickory smoked, served with natural aj jus and pear infused horseradish cream

## *The Main Event*

### Slow Roasted Chicken

Garlic and herb marinated chicken slow roasted to perfection.

### Low Country Shrimp & Grits

It's a southern thing! Carolina wild caught shrimp sautéed and served with andouille sausage gravy over stone ground cheddar studded grits.

### Summer Vegetable Medley

Julienned carrots, green beans, and julienned red bell peppers.

### Mashed Yukon Gold Potatoes

Served with dinner rolls and butter

## *The Grand Finale*

### Chef's Choice Dessert

Enjoy a home made chocolate brownie, mousse, whipped cream all accompanied by a delicious strawberry.

*\$64.95 Adult*  
*\$30.00 Child*



**BOOK NOW**