



HAPPY NEW YEAR

DECEMBER 31ST, 2024

FEATURED APPETIZER

BACON FRIED SHRIMP & OYSTER ROCKEFELLER 30

Creamy Sambuca Spinach, Sweet Pepper Jam

FEATURED ENTRÉES

SURF & TURF* 95

8oz. Filet Mignon, 5oz. Lobster Tail,
Duchess Potato, Asparagus Trio, Roasted Tomato Bearnaise

365 DAY DRY-AGED DELMONICO* 140

40-Day Whiskey Bath, seared in Tallo,
with Blistered Vegetables Chermoula

FEATURED DESSERT

MOJITO PETITE GATEAUX 15

Almond Sponge, Rum & Lemon Gel,
Mojito Cream, Soft Meringue



EXECUTIVE CHEF GARY LAMOTHE

*Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server *Items marked with an asterisk can be cooked to order. Consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical concerns.*



CAPUTO

TRATTORIA