

# Happy New Year

## Welcome in 2020

### Tilton Mansion

home to the University and Whist Club

#### Starters

**Bang Bang Shrimp** 16  
pistachio pesto, lemon zest  
& herb lamb jus

**Short Rib Wellington** 15  
veal demi, goat cheese,  
cognac cipollini onions

#### Raw Bar Selection

**Double Flight** 20  
shrimp cocktail & crab  
cocktail

**Triple Flight** 23  
shrimp & crab cocktails,  
bloody mary oyster shooter

**A La Carte**  
shrimp cocktail 13  
crab cocktail 15  
oysters 14

#### Soups

**Lobster Bisque** 12  
butter-poached lobster tail

**French Onion** 8  
traditional

**Snapper** 8  
traditional

#### Salads

**Butternut Squash** 8  
candied pumpkin seeds, Feta cheese, arugula,  
kale, shaved fennel and pomegranate dressing

**Burrata** 12  
rocket arugula, heirloom tomato,  
white anchovy croissant croutons and  
garlic vinaigrette

#### Entrees

**Broiled 7oz Crab Cake** 31  
broiled colossal crab, purple potato hash,  
grilled asparagus, citrus beurre blanc  
& sherry gastrique

**Sautéed Dover Sole** 38  
brown butter, lemon zest, fried parsley,  
tomato fondue, toasted almond, marinated  
olives & caperberry

**Seafood Saffron Pappardelle** 34  
tomato broth, seared scallops,  
shrimp & crab meat

**Surf-n-Turf** 55  
6oz. Filet and 8oz. Lobster Tail

**Carved Prime Rib** 32  
slow-roasted; served with Yorkshire pudding

**Sides**  
Dutchess Potatoes, Butternut Squash Risotto,  
Grilled Asparagus, Roasted Brussel Sprouts

*Complimentary New Year's Eve toast  
Select bottles of champagne offered at your table for 10% over wholesale.*

Reservations required. 302-658-5125

