



NEW YEAR'S EVE

Celebration Dinner

FRIDAY, DECEMBER 31ST | 5:00 PM – 10PM

Enjoy a complimentary glass of champagne to toast your New Year's Eve Celebration.

AMUSE-BOUCHE

PRAWN COCKTAIL

served with prosecco lime gremolata, vodka cocktail sauce and atomic horseradish

SECOND COURSE *(select either soup or salad)*

FRENCH ONION SOUP

melted gruyère, crouton

CAESAR SALAD

garlic croutons, parmesan

ENTRÉE *(dinner price determined by entrée selection)*

ROASTED CHICKEN - 70⁺⁺⁺

signature truffled yukons, roasted vegetables, natural pan jus

CHILEAN SEA BASS - 110⁺⁺⁺

herbed mushroom farro, brown butter buerre blanc

FILET MIGNON OSCAR - 105⁺⁺⁺

hand-carved with asparagus, jumbo lump crab, finished with bearnaise and bordelaise

AKAUSHI NEW YORK

AU POIVRE - 120⁺⁺⁺

parmesan pommes puree, roasted heirloom carrots, confit garlic

DESSERT

MOLTEN CHOCOLATE CAKE

with bourbon creme anglaise



THE STEAKHOUSE
AT FLYING HORSE

Allergies or aversions?

Let us know and we would be happy to accommodate you.

Please call (719)487-2635 for reservations.

There is a 48 hour cancellation policy.