

Riverwalk Cantina

New Years Eve Menu

2011

Three Course Menu

First Course

Mini Lobster Tamales with Lemon Garlic Sour Cream Drizzle

Second Course

Choice of one:

Crab Meat Roasted Corn Chowder

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Cantina Caesar

Crispy romaine lettuce, cilantro, croutons, and Cottija drizzle chipotle dressing

Third Course

Choice of one:

Rosemary-Achiote Rubbed Prime Rib

With natural au-jus and roasted garlic mashed potatoes

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Pan Seared Chilean Sea Bass

Topped with Guajillo cream sauce and sun-dried tomatoes and accompanied by mashed potatoes

DESSERT

Chocolate Waffle with Mixed Fresh Berries and Kahlua Cream Glaze

\$45 per person

Plus tax and gratuity