

ROBERT'S

A FRESH APPROACH TO CLASSIC AMERICAN CUISINE



New Years Eve Entrees

Herb Crusted, Charred Prime Ribeye Steak

roasted mushroom demi-glace, bacon & buttermilk smashed red potato, flash fried brussel sprouts with shallots, golden raisins and champagne vinaigrette 48

Pan Seared Atlantic Sea Scallops

creamy, white truffle infused rice pilaf, Chaparral Farms basil-raspberry vinegar reduction, charred radicchio lettuce and micro greens 42

Seared Bluenose Sea Bass

fingerling lime beurre blanc and American sturgeon caviar, crispy potato gratin, ginger braised baby carrots 40

Dry Aged Pork Porterhouse Steak

apple cider demi-glace, white bean and sage sausage cassoulet, bacon braised kale with green apple and fried butternut squash 40

Herb Rubbed Aussie Lamb Rack

black truffle demi-glace, purple potato and roasted vegetable "hash" 46

"Surf and Turf"

Grilled Filet Mignon and 6oz butter poached Maine lobster tail. Red wine demi-glace, drawn butter and grilled lemon, twice baked potato with sour cream, cheddar and chives, charred broccoli florets 52

Wild Mushroom Lasagna

local wild mushrooms, rustic heirloom tomato sauce and basil pesto 32