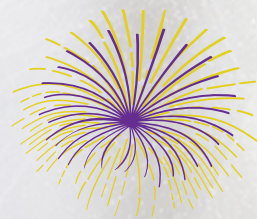




# THE LODGE OF FOUR SEASONS

## New Year's Eve Celebration 2025 Tuesday, December 31



### APPETIZERS

#### **CRAB CAKES 16**

Maryland lump crab meat, bread crumbs, Dijon mustard cream sauce

#### **MEDITERRANEAN FLAT BREAD 14**

grilled chicken, roasted red peppers, red onions, mozzarella cheese, fresh basil

#### **CAPRESE SKEWERS 13**

fresh mozzarella, grape tomatoes, fresh basil, Genoa salami, balsamic reduction drizzle

### SOUP & SALADS

#### **SEAFOOD BISQUE 11**

crab, shrimp, scallops, fine herbs, cream

#### **WINTER GREEN SALAD 11**

mixed greens, carrots, tomatoes, red onions, walnuts, apples, citrus vinaigrette

#### **STRAWBERRY SALAD 11**

baby spinach, almonds, feta cheese, strawberries, balsamic vinaigrette

### MAIN COURSES

#### **BEEF MEDALIONS 42**

two 4 oz. black Angus beef tenderloins, asparagus, shallots, mushrooms, Marsala demi glace, garlic mashed potatoes

#### **PRIME RIB 38**

slow roasted 12 oz. black Angus beef, coated in our house seasoning, asparagus, garlic mashed potatoes, creamy horseradish, au jus

#### **SEAFOOD DIABLO 36**

shrimp, scallops, capellini pasta, spinach, roasted red peppers, rich diablo sauce

#### **SEARED SALMON 34**

salmon fillet, pan seared, brown sugar dill sauce, herbed rice, asparagus

#### **CHICKEN OSCAR "HK STYLE" 30**

chicken breast, crab cake, asparagus, béarnaise sauce, garlic mashed potatoes

### SWEET ENDINGS

#### **RASPBERRY CREAM PARFAIT 12**

raspberries, butter pound cake, raspberry whipped cream

#### **HAZELNUT CRÈME BRÛLÉE 11**

egg custard, frangelico liqueur, caramelized sugar crust

#### **CELEBRATE BY CHOCOLATE 11**

chocolate and vanilla layered cake, chocolate mocha sauce



RESERVATIONS: ONLINE AT OPENTABLE OR CALL 573-365-8009

DINNER HOURS: 4:00PM-10:00PM

LIVE MUSIC BY SAX MAN MIKE BYINGTON 7:00PM -10:00PM

HK'S RESTAURANT & BAR LOCATED IN THE LODGE OF FOUR SEASONS

VISIT THIRST LOUNGE FOR THE DJ AFTER PARTY 10:00PM-1:00AM