

SHOOTER MCGEE'S New Year's Eve Specials

Tuesday, December 31st | Seating starts at 5:00pm

APPETIZERS

Black-eyed Pea & Spinach Salad \$8

Black-eyed peas, red onions, celery and chives tossed in a spicy mustard vinaigrette over fresh spinach with cornbread croutons

Wine Pairing: Ruffino Prosecco (IT) \$8

Beer Pairing: Guinness Stout (IRE) \$8.50

Crab Stuffed Bacon-Wrapped Shrimp \$14

Tiger shrimp stuffed with lump crab meat and wrapped with applewood smoked bacon, char-grilled and brushed with a house steak sauce.

Wine Pairing: M. Chapoutier Belleruche Rose (FR) \$9

Beer Pairing: Lagunitas Little Sumpin' Sumpin' (California) \$7

ENTREES

NY Strip with Tri-Berry Relish \$28

Simply seasoned and char-grilled NY strip steak finished with a tri-berry relish and crispy onion straws. Plated with roasted Brussels sprouts and red potatoes.

Wine Pairing: OZV Red Blend (CA) \$8

Beer Pairing: Flying Dog Raging Bitch IPA (MD) \$7.50

Lemon Herb Grilled Salmon \$24

Canadian salmon fillet marinated in lemon and herbs and char-grilled to temperature. Plated over jasmine rice and garlic sauteed broccolini.

Wine Pairing: Whitehaven Sauvignon Blanc (NZ) \$12

Beer Pairing: Duvel (BEL) \$10.50

Roasted Pork Chops & Pears \$22

Roasted twin pork chops topped with roasted Bosc pears and spiced walnuts and finished with a maple ginger butter sauce. Plated with sauteed kale and Hasselback potatoes.

Wine Pairing: Murphy Goode Cabernet Sauvignon (CA) \$9

Beer Pairing: Hoegaarden (BEL) \$6.50

DESSERTS

White Chocolate Raspberry Cheesecake \$9

Wine Pairing: Clean Slate Riesling (GER) \$8

Beer Pairing: Dogfish Head 60 Minute IPA (DE) \$6.75

Chocolate Revenge Cake \$9

(Gluten & nut free)

Wine Pairing: M. Chapoutier Belleruche Rose (FR) \$9

Beer Pairing: Old Rasputin Russian Imperial Stout (CA) \$8

Complimentary glass of champagne with purchase of any Entrée special and those with us at midnight