Mad Batter New Year's Eve 2026

3 course dinner $90
tax and gratuity not included
(Includes Appetizer, Choice of Soup or Salad; Entree; and Dessert)
Live Music 7 – 12 midnight with Jim Doran

First Course

Butternut Squash- *fresh apple & spiced pecans* ***(V, GF)***
Lobster Bisque*- crème fraiche, shaved black truffle*
Fried Goat Cheese Salad*- arugula alongside sauteed oyster and shiitake mushrooms, tossed in apple cider vinaigrette & drizzled with honey mustard*
Caesar Salad*- crisp chopped romaine hearts tossed in Caesar dressing, shaved pecorino Romano and focaccia croutons*
Lobster Tacos*- two crisp tortillas filled with cold water lobster grilled corn pico, cilantro-lime slaw, queso fresco and avocado*
Pan Seared Foie Gras*- with crispy duck confit, sauteed mushrooms and cherry madeira sauce*
Pan seared Scallop*- with Pea puree and crispy shallots*

Second Course

Filet Mignon
served with black truffle gratin dauphinois and sauce au poivre
Pan Roasted Chilean Sea Bass
asparagus and lobster risotto with a lobster cream sauce
Marinated Duck Breast
butter squash puree and honey sriracha brussel sprouts with cashews
Seared Scallops
with crab fried rice, shiitake mushrooms and scallions
Bronzino
with pureed parsnip and sauteed carrots and spinach
Roasted Cauliflower
with coconut curry sauce and served with warmed chickpea, apple, raisins red quinoa vegetable salad

Third Course

Desserts

Chef Selection

Mad Batter New Year's Eve Bar Menu 2026

Sip and Snack NYE

Lobster Bisque- *crème fraiche, shaved black truffle* ***$11***
Butternut Squash-*fresh apple, spiced pecan* ***$11***
Caesar Salad*- crisp chopped romaine hearts tossed in caesar dressing with shaved parmesan, and house made croutons* ***$15***

Mad Batter Wings*- baked and fried, served with cracked black pepper blue cheese and celery sticks* ***$16***

Crispy Fried Brussel Sprouts*- sweet heat glazed & served with vegan ranch* ***$15***

Grilled Beef Burger*- 8oz burger, lettuce, tomato, onion, pickle on a country bun, served with french fries $20* ***$20***

Crab Cake Sandwich*- on a country bun, lettuce, tomato, remoulade sauce with french fries* ***$20***

Marinated Chicken Prosciutto Panini-*provolone cheese, arugula, roasted red peppers and balsamic glaze with parmesan fries* ***$25***

House Made Veggie Burger-*grilled chickpea oat & veggie patty on a toasted bun, topped with chipotle coleslaw & French fries* ***$19***

Desserts

Chef Selection

available only at the bar 5-10 PM