

BRING IN THE NEW YEAR
TO THE 9s
AT ELEVEN FORTY NINE!

***1149's Masquerade New Years
Eve Celebration 2010***

Special 4 Course Menu

Seatings at 5:00, 7:30, and 9:30.

Live Music featuring

Steve Anthony at 9:00 in our Terrace and
Matty B in our Lounge at 6:00.



\$75 Prix Fixe not including beverages, gratuity and tax.

Course I - Choice of Signature Appetizer

Lobster Wontons, Chicken Sate, and Skewered Tenderloin with a Mango Sweet & Sour Dipping Sauce
-or- Lobster Bisque

Course II

Caesar Salad

Romaine, Caesar Dressing, House Made Herb Croutons, Shaved Parmesan Cheese, & Julienne Sun-Dried Tomatoes

Asian Salad

Crisp Bibb, Ginger Dressing, Carrots, Scallions, Fuji Apple, Peanuts, & Wonton Frizzles

Mediterranean Salad

Mixed Greens, Balsamic Dressing, Olives, Artichokes, Chickpeas, & Roasted Peppers

Course III - Choice of Entrée

Filet Mignon

10 oz. Filet Mignon served with House made Steak Sauce

Pork Tenderloin

10 oz. Pork Tenderloin served with Pear Raisin Chutney

Swordfish

Pan Seared Swordfish with Potato Mascarpone Risotto and Crab Remoulade

Statler Chicken Breast

Grilled Free-Range Statler Chicken Breast with Mashed Potatoes, Grilled Asparagus & Jack Daniel's Gravy.

Atlantic Salmon

Pan roasted with Grilled Seasonal Vegetables finished with a Creole Sauce

Braised Short Ribs

One Pound Beef Short Rib Braised with Roasted Vegetables served En Cocotte

Boston Blue Scrod

Lump Crabmeat Crumb Topping, Tomato Basil Confit and a Pan Sauce

Lobster Ravioli

Pink Vodka Sauce, Overnight Roasted Tomatoes, Basil, and Shaved Parmesan Cheese topped with Lobster Meat.

Served with family style sides of Red Bliss Mashed Potatoes and Asparagus.

Course IV

Chef Jules Signature Dessert Finale