

Backstage

TAP + GRILLE

New Year's Eve MENU

STARTERS & SHARED APPETIZERS

Backstage Wings - \$15 (GF)

8 applewood-smoked, slow-roasted, finished with brown sugar smoked cumin dry rub, with maple whiskey glaze

Clams Casino - \$15

Middleneck clams stuffed with bacon, onion and roasted peppers, oven-baked

Scallops and Bacon - \$16 (GF)

Tender scallops wrapped with bacon with a creamy horseradish sauce

Grilled Artichokes - \$14 (VG/GF)

Roma style, grilled with lemon and olive oil

Mac & Cheese - \$12 (V): Cavatappi pasta in a rich creamy homemade cheese sauce made with Swiss and Colby cheese. Top with your choice of lump crab +\$10, braised short rib +\$8

Mediterranean Plate - \$16

Cured Italian meats, tomato bruschetta, burrata with fig balsamic reduction, mixed marinated olives, crostini and grilled flat bread

Shrimp Cocktail - \$18 (GF)

Large Gulf shrimp with Five Saints Distilling Tuscan-style gin sauce

Stuffed Portobello Mushroom - \$15 (V/GF)

Roasted portobello mushroom, topped with broccoli rabe, roasted red peppers, smoked provolone, romesco sauce

SOUPS

French Onion - \$10

Classic blend of caramelized onions, red wine beef broth, melted Swiss and provolone, topped with crispy onions

Crab Bisque - \$10

Creamy blend of lump crab, shrimp and scallops with a touch of brandy

SALAD

Make it a meal! Add grilled shrimp \$9, grilled chicken \$9, or salmon \$12

Warm Spinach - \$15

Baby spinach, tossed with sliced mushrooms, hard-boiled eggs, bacon lardons, garlic croutons, warm citrus bacon dressing, finished with goat cheese

Caprese - \$15 (V/GF)

Peppery arugula, topped with beefsteak tomatoes, fresh mozzarella, drizzled with EVOO, balsamic reduction, and fresh basil

Classic Caesar - \$15 (V)

Crisp romaine lettuce, shaved parmesan, croutons, Caesar dressing, finished with parmesan crisp and grilled lemon

Holiday Salad - \$15 (V/GF)

Mixed field greens, sliced strawberries, mandarin oranges, candied walnuts, red onions, grape tomatoes, creamy feta cheese drizzled with orange white balsamic vinaigrette

ENTREES

Filet Oscar - \$48 (GF)

Twin charbroiled petite filets served with smashed Yukon gold potatoes, with asparagus, lump crab meat, white wine butter sauce, finished with bearnaise sauce

Crab Cakes - \$32

Chef Dan's award-winning lump crab cakes, pan seared, smashed Yukon gold potatoes, grilled asparagus, lobster cream sauce

NY Strip Steak - \$45 (GF)

12 oz Choice sirloin with garlic mashed potatoes, French beans, finished with mushroom marsala demiglace

Winter Chicken - \$28 (GF)

Tender semi-boneless chicken breast, pan seared, smashed Yukon gold potatoes, French beans, sun-dried tomatoes, in a sherry cream sauce

Pork Chop - \$38

Charbroiled with mesquite dry rub, bacon bourbon Dijon glaze, grilled cornbread, zucchini and squash, red onion, red peppers

Eggplant Parm - \$26 (V)

Thinly sliced breaded eggplant cutlets, layered with a blend of Italian cheeses and homemade marinara, served over a bed of linguini

Holiday Duck - \$32

Pan-seared boneless duck breast served with roasted fingerling potatoes and ginger-roasted baby carrots topped with Five Saints Blackberry Plum Liqueur demiglace

Gnocchi - \$26

Asiago-cheese-stuffed gnocchi, roasted garlic cream sauce, with peas and roasted peppers and hot Italian sausage. Add grilled chicken +\$6 or shrimp +\$9

Mushroom Ravioli - \$28 (V)

Cheese and mushroom stuffed ravioli, sauteed with mushrooms, artichoke hearts, and roasted pearl onions, tossed in a brown butter sauce, finished with truffle oil and Italian parsley

Stuffed Flounder - \$35

Atlantic flounder stuffed with creamy crab Imperial, oven baked, served over roasted fingerling potatoes and sauteed zucchini and squash

(GF) Gluten-Free (V) Vegetarian (VG) Vegan or can be made Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any allergies.