



NEW YEAR'S EVE DINNER | 4:30PM TO 11:00PM
\$90 + TAX PER PERSON

FIRST COURSE

select one



SNOW CRAB BISQUE
Marsala cream

WINTER GREEN SALAD

Poached potatoes, crisp lardoons, fried shallots,
soft boiled egg, porcini red wine vinaigrette

BUTTERNUT SQUASH ARANCINI

Roasted tomato coulis, petit fennel greens

SECOND COURSE

select one



WAGYU RIBEYE

Fondant potatoes, roasted asparagus,
parsnip purée, red wine demi glace

KING CRAB LEGS

Candied Brussels sprouts, twice baked potato,
drawn butter, lemon

DUO OF DUCK

Seared Muscovy Duck Breast & Confit Duck Crepe
butternut squash risotto, sautéed spinach,
port wine cherry sauce



THIRD COURSE

select one

WHITE CHOCOLATE GODIVA CHEESECAKE

Poached cherries, shaved chocolate

RIESLING POACHED PEAR

Vanilla bean gelato, hazelnut praline,
minted simple syrup

DARK CHOCOLATE LAYER CAKE

Milk chocolate ganache, fresh raspberries



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MANY ITEMS ARE, OR CAN BE MADE GLUTEN FREE UPON REQUEST.
PLEASE ASK YOUR SERVER.

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD
OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.