

New Year's Eve Dinner Specials
Amherst Brewing Company
December 31, 2009

Homemade Soups

- ◆ *Caribbean Black Bean & Rice (vegetarian)*
- ◆ *Chicken & Rice*

Appetizers

- ◆ *Goat Cheese Mousse with Beet Vinaigrette -*
- ◆ *Ale Steamed Mussels – One pound of fresh Prince Edward Island mussels steamed in our Pale Ale with garlic, fresh herbs, and tomatoes. \$ 9.00*
- ◆ *Shrimp Cocktail – Six chilled jumbo prawns served with a side of our spicy brown ale cocktail sauce. \$ 7.00*

Salad Special

- ◆ *Champagne Shrimp Salad – Gulf prawns simmered in a Champagne reduction with fresh herbs, served over a large mesclun salad, with Champagne-Dijon mustard vinaigrette. \$ 12.00*

Pub Favorites

- ◆ *Pasta Rollatini – Seasoned lasagna noodles stuffed with ricotta, and mozzarella cheeses, topped with marinara and parmesan cheese. \$ 11.00*
- ◆ *Black Bean Shepherd's Pie – Spicy ground beef, onions, bell peppers, celery, jalapenos, and beans baked in a casserole with a mashed potato and cheese crust. \$ 8.50*

Entrees

(All Entrees Come with Dinner Salad, Roll, and Butter)

- ◆ *Stuffed Pork Roast – Boneless pork loin stuffed with broccoli, roasted red peppers, and Cheddar cheese topped with a lemon cream sauce. Dish served with choice of side and vegetable of the day. \$ 14.00*
- ◆ *Bourbon Street Steak – Eight-ounce marinated sirloin steak grilled to temp and topped with fried onions and served with a jalapeno jack mashed potatoes and vegetable of the day. \$ 16.00*
- ◆ *Duck with Brandied Peaches – Boneless duck breast sautéed en confit with peaches, red onions, broccoli and mushrooms in a Ginger Brandy sauce then served over caramelized onion risotto. \$ 14.00*
- ◆ *Balsamic Chicken – Twelve ounces of boneless chicken breast marinated in balsamic vinaigrette and fire-grilled to perfection then topped with roasted red peppers and Provolone cheese. Served with choice of side and our vegetable of the day. \$ 14.00*
- ◆ *Pasta of the Day – Scallop Scampi – Fresh sea scallops sautéed with white wine, red onions, red peppers, green peppers, mushrooms and artichoke hearts. \$ 15.00*