



NEW YEAR'S EVE

\$75 per person | Please make one selection for each course

Gratuity & beverages are not included

FIRST COURSE

Sunnyside Zucchini Sticks

famous since 1965

Salmon Toast*

dill goat cheese, cucumber, pickled red onion, crispy capers, toasted focaccia

Quail Pops*

mango salsa, chipotle aioli, scallions, corn silk, sesame seeds

Chicken Blue Cheese Arancini

panko crusted risotto, buffalo hot sauce, celery root purée, pickled carrots

Caesar Salad

crisp romaine lettuce, garlic focaccia croutons, asiago, lemon-anchovy dressing

Pear & Walnut Salad

tender butter lettuce, pears, toasted walnuts, pt Reyes blue cheese*, fine herb vinaigrette

Cioppino

clams, mussels, crab, fresh fish, tomato broth, grilled sourdough baguette

Crispy Lump Crab Cakes

arugula, pickled shallots, roasted tomatillo aioli

SECOND COURSE

Filet Mignon* & Alaskan King Crab

potato gratin, prosciutto wrapped asparagus, compound butter

Togarashi Dusted Fresh Fish

miso edamame quinoa, sesame seed wilted spinach, red wine gastrique

Seared Scallops*

carrot ginger purée, bacon fried rice cake, wasabi avocado mousse, candied fresno pepper

Butternut Squash Ravioli

cashew cream, brown butter, crispy sage, asiago

Roasted Half Chicken

butternut squash, acorn squash, parsnips, fingerling potatoes, shallot mustard jus

Australian Lamb Rack*

harissa currant cous-cous, red chard, wild mushrooms, feta, tzatziki, mint oil

DESSERTS

Kimo's Hula Pie®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

Croissant Bread Pudding


vanilla bean ice cream

Bourbon Vanilla Bean Crème Brûlée

shortbread cookie, fresh berries

Molten Chocolate Cake

salted caramel ice cream, macerated strawberries, whipped cream

 Gluten conscious - item is prepared with gluten free ingredients; however our kitchen is not gluten free. Please inform your server of any allergies.

* Consuming raw or uncooked food may increase your risk of food borne illness.

Lakeside Libations

COCKTAILS

Mai Tai

Tahoe's version of our classic Duke's Mai Tai 13.5

For every Mai Tai sold, a dollar will go to the Lake Tahoe Waterman Association

Escalade Margarita

Milagro silver tequila, fresh lime, organic agave nectar, Grand Marnier float 14

Skip the float and make it a "skinny" for 12

Tahoe Mule

Tito's vodka, fresh lime, Bundaberg ginger beer 12

Ketel Mary

Ketel One vodka and our signature Bloody Mary mix with a celery salted rim 13

Dirty Snowman

Three Olives vanilla vodka, Frangelico liqueur, Baileys Irish Cream, hot chocolate, whipped cream topped with chocolate graham 13

Irish Coffee

Jameson Irish whiskey, coffee, brown sugar, cream 12

Mountain Mule

Bulleit bourbon, fresh lime, Bundaberg ginger beer, ginger candy 12

Tempting Rye Drop

Templeton rye whiskey, fresh lemon, organic agave nectar, cinnamon sugar rim 14

ZERO PROOF

First Breeze

Lemonade, strawberry purée, blueberries 7

Cucumber Soda

Muddled cucumber, organic agave, soda, lime 7
add Tito's vodka for 5

Shaken Colada

Cream of coconut, fresh lime, pineapple "hand shaken" 8

add Koloa coconut rum for 5

Bundaberg Ginger Beer 5

Fresh Orange Juice 4

Fresh Lemonade 4

Topo Chico (375 ml) 4

WINES BY THE GLASS

Chandon Sparkling Brut Rosé | Napa 10

Triennes Rosé | France 12

St. Supery Sauvignon Blanc | Napa 10

Cade Sauvignon Blanc | Napa 15

Loosen "Dr. L" Riesling | Germany 9

Sean Minor Chardonnay | California 10

Mer Soleil "Reserve" Chardonnay | Santa Lucia Highlands 15

Plumpjack "Reserve" Chardonnay | Napa 18

Sean Minor Pinot Noir | California 12

Paul Hobbs "Crossbarn" Pinot Noir | Sonoma Coast 15

Scribe "Estate" Pinot Noir | Sonoma 18

Numantia "Tinta De Toro" | Spain 12

Bonny Doon "Le Cigare Volant" Central Coast 15

Seghesio Zinfandel | Sonoma County 12

Saddleback Merlot | Napa 14

Wines of Substance Cabernet | Washington 12

Austin Hope Cabernet | Paso Robles 16

DRAFT BEER

Coors Light Golden, CO | 4.2% ABV 6

Guinness Draught Nitro Ireland | 4.2% ABV 9

Pacifico Mexico | 4.5% ABV 7


Alibi Ale Works Pale Ale Incline Village, NV | 5.5% ABV 9

Truckee River Brewing Co Red Ale Truckee, CA | 5.8% ABV 9


Lagunitas Pils Petaluma, CA | 6.0% ABV 8

Deschutes HandUp IPA Bend, OR | 6.5% ABV 9

DK's Choice mkt

 **Golden State Cider** (Can) Healdsburg, CA | 6.3% ABV 8

The TS Family of Restaurants has decided to no longer serve bottled beer in an effort to reduce our environmental footprint. We are working to eliminate single-use plastic and glass products for the health of our oceans and lakes, our favorite placetoplay.

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