

NEW YEAR'S EVE CELEBRATION

THREE-COURSE MENU

Welcome Bubbles

APPETIZERS

Choice of one

- Beef Short Rib** cognac demi glace
- Island Shrimp** jumbo shrimp stuffed with pineapple and wrapped in applewood bacon
- Crispy Artichoke Hearts** fried baby artichoke hearts, zesty aioli
- Stone Crab Claws** ½ lb served chilled with mustard sauce or steamed with drawn butter *Limited availability and additional +\$25*

SOUPS & SALADS

Choice of one

- Classic Caesar** Chopped hearts of romaine tossed garlic croutons, grated parmesan and Caesar dressing
- Arugula & Crabmeat Salad** Baby arugula tossed in orange blossom vinaigrette with blue crab
- Crab and Corn Chowder**

ENTRÉES

Choice of one | Served with fingerling potatoes and seasonal vegetables

- Stuffed Gulf Grouper** jumbo crab, basil garlic beurre blanc 65
- Roasted Prime Rib** slow roasted for tenderness, served with horseradish cream 65
- Filet Mignon** tender charbroiled filet, onion marmalade 70
- Lobster Tail** south African rock lobster, broiled and served with drawn butter 80
- Orange Blossom Chicken** garden rosemary, garlic evoo, smashed potatoes, bourbon garlic butter 60
- Blackened Swordfish** cilantro butter, pickled red bell peppers 64
- Stone Crab** 1 ½ lb served chilled with mustard sauce or steamed with drawn butter *Limited availability* 85

DESSERTS

Additional Charge

- Crème Brulee** 9
- Turtle Cheesecake** 9
- Flourless Chocolate Velvet** 9
- Key Lime Pie** 9

“Learn from yesterday, live for today, hope for tomorrow” —Albert Einstein

General Manager *Robert Johnson* / **Executive Chef** *Anthony Cilmi*

2425 N Rocky Point Dr, Tampa, FL 33607 | (813) 281-1943 | therustypelicanatampa.com

*One complimentary glass of sparkling wine
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



WHITE WINE

Sparkling

	<i>glass</i>	<i>btl</i>
William Wycliff Brut, California	8	30
Korbel Split, Brut, California	10	
Zonin Split, Prosecco Brut, Veneto, Italy	9	
Domaine Chandon Brut Rosé Split, California	11	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54

Pinot Grigio

Ecco Domani, delle Venezie, Italy	9	34
King Estate 'Signature' Pinot Gris, Oregon	12	46
Santa Margherita, Valdadige, Veneto, Italy		54

Sauvignon Blanc

Canyon Road, California	8	30
Coppola Diamond Collection Yellow Label, Sonoma	9	34
Oyster Bay, Marlborough New Zealand	10	38
Squealing Pig, Marlborough New Zealand		58

Chardonnay

Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Sonoma Cutrer, Russian River Sonoma		58

Other White Varietals

Beringer White Zinfandel, California	8	30
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum 'Caymus' White Blend, California	12	46

RED WINE

Rosé

Sophia Coppola Rosé, Monterey	<i>glass</i> 10	<i>btl</i> 38
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Pinot Noir

Francis Ford Coppola Votre Sante, Sonoma	10	38
Carmel Road, Monterey County	11	42
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		60

Merlot

Canyon Road, California	8	30
St. Francis Vineyards, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley	12	46

Cabernet

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58

Other Red Varietals

Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Dry Creek Vineyards Heritage Zinfandel, Sonoma	10	38
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia	12	46

COCKTAILS

Local Favorites

Strawberry Balsamic Martini Tito's Vodka, fresh Lime Juice, muddled Strawberries, Balsamic Vinegar and a splash of Sprite 11

Smoked Old Fashioned Bulleit Bourbon, Simple Syrup, Walnut bitters served in a smoke filled glass 12

Pineapple Cilantro Smash Cazadores Blanco Tequila, Pineapple Juice, Agave Nectar, Lime, Cilantro and Jalapeño 10

Rocky Point Amaretto Bookers Bourbon Whiskey, Amaretto, Lemon Juice, Simple Syrup and an Egg White Froth 12

Old Flames

Improved Old Fashioned Bulleit Rye, Luxardo, Orange Bitters, Clove, Caramelized Orange, Lemon Peel 12

Lion's Tail Maker's Mark, All Spice, Clove, Lime 12

Honey South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11

Dark & Stormy Myers's Dark Rum, Lime, Angostura, Ginger Beer 10

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

Wine Cocktails

Sangria Blanca Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, fresh Fruit 10

Sangria Roja Canyon Road Merlot, E & J Brandy, Agave, Orange, Cranberry and Apple Juices, fresh Fruit 10

Sonoma Spice Canyon Road Merlot, E&J Brandy, Orange Juice, Clove, Ginger Beer, seasonal Berries 11

ASK YOUR
SERVER FOR
OUR LIST OF
SEASONAL AND
CRAFT BEERS