

REATATM

RESTAURANT

Alpine • Fort Worth

NEW YEAR'S EVE 2010 DINNER MENU

Starter

Tenderloin Tamale with a Pecan Mash

Soup or Salad

Chopped Salad with Poblano Buttermilk Dressing

Mixed Field Green Salad with a Sherry Wine Vinaigrette Dressing and San Saba Pecans

Lobster Bisque

Mains

6 oz. Tenderloin with Cognac Peppercorn Sauce and a Stuffed Lobster Tail- \$75.00

14 oz. Charbroiled Rib Eye with Cook's Butter - \$65.00

10 oz. Pepper Crusted Tenderloin with Port Wine Sauce - \$65.00

Pan Seared Chilean Sea Bass with Carnival Squash puree and Parmesan Risotto- \$65.00

Pecan Crusted Lamb Chops - \$65.00

Dessert

Molten Chocolate Cake with Drunken Berries and Vanilla Cream

Lemon Meringue Pie

Price Excludes Beverages, Tax and Gratuity