



*the beehive*

ARMONK

WWW.BEEHIVE-RESTAURANT.COM

## NEW YEAR'S EVE AT THE BEEHIVE

Sunday, December 31, 2017/18

**Price Fix \$69.95**

*Complete New Years Eve Dinner at THE BEE HIVE Includes:  
Champagne Toast, First Course, Entrée, Dessert*

### ***First Course (Choose One)***

FIVE ONION *soup gratinée* or SHRIMP BISQUE

HOUSE, GREEK or ICEBERG WEDGE SALAD

COLOSSAL SHRIMP COCKTAIL *w/ horseradish cocktail sauce*

GRILLED OCTOPUS *with Ladolemono, Arugula, Grape Tomato*

BAKED CLAMS OREGANATTA *w/ Lemon Garlic*

CARVING FROM WHOLE ROAST SUCKLING BABY PIG

GREEK APPY COMBO: *Spanakopita, Tyropita, Dolma, Kefte (Greek Meatball), Feta, Olives*

### ***Entrée Specialties (Choose One)***

CLASSIC CRISPY LI DUCKLING A'LOrange

*Served with Wild Rice and Roasted Jumbo Asparagus*

GOAT CHEESE AND PISTACHIO CRUSTED RACK of BABY LAMB

*Yukon Pommes Puree, Haricot Vert and Baby Carrots*

SURF-N-TURF

*8oz Filet Mignon served with 7oz. Lobster Tail, Baked Idaho & Roasted Jumbo Asparagus*

CRABMEAT STUFFED FILET OF LEMON SOLE

*Orzo Pilaf, Sauteed Spinach*

PRIME DRY AGED 36oz. PORTERHOUSE for TWO

*Oven Roast Yukon Potatoes, Creamed Spinach, Panko Onion Rings*

PAN ROASTED PARMESAN CRUSTED CHILEAN SEABASS

*Yukon Pommes Puree, Julienne Vegetables, Lobster Jus*

VEAL WEINERSCHNITZEL

*Panko Crusted, Lemon Caper Sauce, Pommes Puree, Roasted Balsamic Brussel Sprouts*

CHICKEN MARTINI

*Panko Crusted, Orzo, Haricot Vert*

### ***Dessert Specialties***

Our Famous Cheesecake Varieties / White Chocolate Banana Cream Pie

Key Lime Pie / Mousse Parfait (Peanut Butter + Chocolate)

Greek Mini Pastry Assortment

***NO SUBSTITUTIONS PLEASE***