

HUBBARD

NEW YEAR'S EVE

Welcome Cocktail • Three Courses • Bubbly & Dessert /// \$75 Per Person

Welcome Cocktail

Cranberry Margarita


Patrón Tequila, Hub
Cranberry Liqueur, lime,
served on the rocks


Pear Fizz


Grey Goose Vodka, Hub
Pear Simple, lemon,
splash of bubbles

APPETIZER COURSE

SELECT ONE

Short Ribs and Shrimp  2pcs -
pulled beef short rib, sautéed
shrimp, white cheddar grits,
tomato jus


Tuna Tartare  3pcs - served on
crispy wontons, sushi grade ahi
tuna, black garlic, sesame yum
yum sauce


Crispy Brussels Sprouts  the
Hubbard classic: crispy sprouts, red
wine reduction


Calamari fried calamari, crispy
sliced jalapeños and lemon wheels,
sweet and sour aioli, sesame seeds

SOUP & SALAD COURSE

SELECT ONE

Tomato Soup  roasted San
Marzano tomatoes, garlic herb
croutons

Hub Salad  mixed greens, blue
cheese crumbles, dried
cranberries, roasted pecans, red
onion vinaigrette


Harvest Salad  mixed greens,
shaved kale, roasted squash,
apples, maple roasted walnuts,
whipped herbed goat cheese,
maple cider vinaigrette


Broccoli Cheddar Soup

ENTRÉE COURSE


SELECT ONE

Garlic Lobster Alfredo
fettuccine, sautéed spinach,
blistered sun-dried tomatoes


Apple Glazed Salmon* 
pan-seared, sautéed greens
tossed with quinoa, maple
roasted walnuts, cranberries,
roasted squash, apple gastrique

Pork Chop  bone-in 10 oz.
chop, house cut & brined,
whipped potatoes, roasted
cauliflower and brussels,
bourbon demi glaze

Chef Select Features

NY Strip Steak*  **+\$15**
whipped potatoes, green beans,
caramelized onion compound
butter

**Herb Crusted Alaskan
Halibut** **+\$10** creamy spinach
and wild mushroom risotto,
green beans


Lamb Chops*  **+\$15** whipped
potatoes, green beans, garlic &
herb butter

BUBBLY & DESSERT

Enjoy a Glass of Bubbly and choice of dessert:

Strawberry Chocolate Mousse

Apple & Pear Upside Down Cake

 prepared gluten free upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially with certain medical conditions. **Please Note:** While we offer gluten free items, our kitchen is not gluten free. Let your server know of any allergies or dietary restrictions when ordering.

\$75 per person does not include tax or gratuity.