

WASHINGTON CROSSING INN

NEW YEAR'S EVE DINNER

December 31, 2025 | 5 pm - 10 pm | three-course prix fixe menu • \$105pp plus tax & 20% gratuity
If using a credit card, there is a 3.5% processing fee.

FIRST COURSE

Select One

Baked Oysters
panko breadcrumbs, spinach, garlic herb butter sauce

Shrimp Cocktail
jumbo white shrimp,
horseradish cocktail sauce, lemon GF, DF

Grilled Lamb Chops
green onion, apricot balsamic reduction GF, DF

Fried Calamari
hot pepper, green onion, marinara, dill sour cream

Lump Crab Bisque
dill and gruyere melt

Lobster Bisque

Caesar Salad
romaine hearts, cherry tomato, croutons,
shaved grana padano, parmesan dressing

Washington Crossing Salad
greens, spiced pecans, cranberry,
goat cheese, fig vinaigrette GF, V

SECOND COURSE

Select One

Surf & Turf
Maine lobster tail (5 oz.) and filet mignon (6 oz.),
fried fingerling potatoes, baby carrots, string beans

Cognac Veal Chop Flambé
sautéed bone-in veal chop (14 oz.), bordelaise sauce,
mashed potatoes, haricot verts

Halibut With Citrus Glaze
mashed potatoes, sautéed broccolini

Grilled Filet Mignon
patty pan squash, haricot verts,
scaloped potatoes, red wine demi-glaze

Apple Cinnamon Pork Chop
scaloped sweet potatoes, cinnamon apples,
mixed vegetables GF

Sesame-Seared Tuna & Tempura Shrimp
sushi-grade yellowfin tuna, jumbo white shrimp,
bean sprouts, wasabi mashed potatoes,
raspberry ginger dipping sauce

Sautéed Scallops
mushroom risotto, grilled asparagus, truffle glaze GF

Mushroom Ravioli
served in a roasted tomato basil sauce V

THIRD COURSE

Select One

Flourless Mocha Cake GF

Tiramisu

Berries & Cream GF, V (can be prepared vegan)

Dulce de Leche Cheesecake

(GF) Gluten Free • (V) Vegetarian • (DF) Dairy Free • (VE) Vegan

Not to be combined with any other discount; menu subject to change without notice.

**Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

We proudly support locally farmed produce, aquaculture, and artisan food producers