

NYE Menu

\$39.99 (Adults)

Appetizers

(Choice of 1)

Fried Calamari

Accompanied with Marinara sauce and Spicy Aioli.

Squash Bisque

Fresh Crab meat, Pumpkin seeds, Crème Fraiche

Classic Caesar Salad

Romaine Heart, Shaved Parmesan, Croutons

Beet Carpaccio

Marinated Beets, Goat and Blue Cheese,
Candied Walnuts with Champagne Citrus Vinaigrette

Entrées

(Choice of 1)

Wild Mushroom Risotto

Porcini and Portobello Mushrooms infused with Truffle Oil

Horseradish Crusted Salmon

Twice baked potato, Grilled Asparagus, Lemon butter sauce

Sirloin Steak

10 oz Sirloin Steak with Garlic and Rosemary Butter, Fingerling Potatoes, Broiled Brussels sprouts

French Cut Chicken Breast

Creamy polenta, Sautéed Spinach, Infused with Sundried Tomato-Basil Butter

Desserts

(Choice of 1)

New York Cheese Cake

Fresh Strawberries, whipped cream

Apple Cobbler

Vanilla Ice Cream, Caramel Sauce and Cinnamon

Chocolate Cake

Raspberry Cullies, Fresh Berries

NYE Menu

\$14.99 (Kids)

Appetizers

(Choice of 1)

Mixed Fruits Cup (seasonal fruit, grapes, strawberries and blueberries)

Baby Carrots with Hummus

Entrées

(Choice of 1)

Chicken Fingers and French Fries

Personal Pizza

Mac and Cheese

Desserts

(Choice of 1)

Milk and cookies

(3 homemade chocolate chips, Chocolate sauce and whipped cream)

Churros

Caramel Sauce

Ice Cream Sundae

Choice of flavors

NEW YEAR'S A LA CARTE

APPETIZERS

Chips and Guac 12

Trio of Red, white and blue stone ground tortilla chips served with our house made guacamole and pico de gallo

CHICKEN FINGERS AND FRIES 13

Five southern style battered chicken tenders with honey Dijon dip and fries

WINGS 14

10 house made jumbo wings tossed in your choice of sauces with celery and clue cheese dressing
(Buffalo, Teriyaki, garlic Parm, Thai Chilli)

Fried Calamari 13

Fresh cut Calamari, banana peppers tossed in our house blend of 100% semolina flour served with classic marinara and spicy aioli

Mozzarella Triangles 12

Seasoned breaded mozzarella cheese with our house made marinara dipping sauce

Mac & Cheese 10

Three cheese blend, seasoned bread crumbs

SALADS

Classic Caesar Salad 11

Chopped romaine hearts tossed with house-made croutons
Creamy Caesar dressing topped with shaved grana padana parmesan

GTBG'S House Salad 10

House blend of field greens mixed with grape tomato,
Cucumber/cheddar cheese blend and flat bread croutons and choice of dressing

PASTAS

Grilled Chicken with Roasted Garlic Cream 18

Grilled chicken breast, roasted red peppers, fresh mozzarella, basil balsamic glazed over spaghetti, tossed in a buttery cream sauce

Penne A la Vodka 14

Penne pasta tossed with vodka sauce

BURGERS & WRAPS (served with fries)

The Classic 14

Lettuce, tomato, and grilled red onion on a toasted brioche bun.
Choice of American, cheddar, Swiss, or pepper jack cheese.

Black & Blue 15

Lettuce, tomato, Cajun seasoning, crumble blue cheese and crispy shallots

Buffalo Chicken wrap \$14

Boneless Buffalo wings, cheddar/ jack cheese, shredded lettuce, grape tomatoes, and blue cheese dressing in a flour tortilla

PIZZA

GTBG CHEESE PIE 9

PEPPERONI 10

BUFFALO CHICKEN 13

Breaded chicken, mozzarella, bleu cheese crumbles, drizzled with ranch

SPINACH AND ARTICHOKE 13

Béchamel sauce, sautéed spinach, marinated artichoke hearts, mozzarella/ provolone blend

MARGHERITA 12

Fresh mozzarella, roma tomato, fresh basil, parmesan and drizzled with extra virgin olive oil

VEGGIE 12

Peppers, onions, Portobello mushroom, grape tomatoes, olives, mozzarella/provolone blend

SIDES

Fries 5

Parmesan truffle fries 7

Tarter tots 5

Side salad 6

Onion rings 6

Mac & Cheese 7

Desserts

New York Cheese Cake

Fresh Strawberries, whipped cream

Apple Cobbler

Vanilla Ice Cream, Caramel Sauce and Cinnamon

Chocolate Cake

Raspberry Cullies, Fresh Berries

Ice Cream Flavors

Vanilla, Chocolate,