

New Year's Eve

DRINK MENU

Specialty Cocktails

Crimson Cider - 13

Tito's Vodka, Pama Liqueur, Apple Cider, Simple Syrup, Cinnamon Stick

Harvest Sangria - 13

Cabernet, Brandy, Apple Cider, Orange Juice

Pumpkin Pie Martini - 14

Vanilla Vodka, Captain Morgan Rum, Pumpkin Spice Cream, Simple Syrup

James River Margarita - 14

Jose Cuervo Tequila, Cointreau, Peach Schnapps, Peach Nectar, Lime Juice

Sapphire Mule - 14

Bombay Sapphire Gin, Limoncello, Lemon Juice, Ginger Beer, Simple Syrup

Filthy Manhattan - 15

Woodford Reserve Bourbon, Sweet Vermouth, Orange Bitters, Filthy Cherries

Beach Bonfire - 15

Maker's Mark Bourbon, Ginger Beer, Lemon Juice, Toasted Marshmallow Syrup, Toasted Marshmallow

Wine

Banfi San Angelo Winemakers Pinot Grigio,

Tuscany - 12/45

Santa Margherita Pinot Grigio,

Valdadige, Trentino-Alto Adige, Veneto - 15/55

Kim Crawford Sauvignon Blanc,

Marlborough, New Zealand - 12/45

Stoneleigh Sauvignon Blanc,

Marlborough, New Zealand - 15/55

Seaglass Chardonnay,

Central Coast, California - 12/45

Kendall-Jackson Chardonnay,

California - 14/52

Chateau Ste Michelle Eroica Reisling,

Columbia Valley, Washington - 13/48

Boen Pinot Noir,

California - 12/45

A to Z Pinot Noir,

Oregon - 15/55

Silver Raven Cabernet,

Columbia Valley, Washington - 12/45

Rodney Strong Cabernet,

Sonoma Valley, California - 15/55

Draft Beer &

Michelob Ultra

Stella Artois

Alewerks Superb IPA

Billsburg Kingsmill Lager

Devils Backbone Vienna Lager

Golden Road Mango Cart

New Year's Eve

PRIX FIXE MENU

James Landing Grille

December 31, 2025

First Course

Choice of:

Roasted Fig & Feta Salad

Mixed Greens, Praline Pecans, Lemon Thyme Vinaigrette

Butter Lettuce Caesar Salad

House-made Sourdough Croutons, Grated Parmesan

Roasted Butternut Squash Soup

Brown Butter Drizzle, Toasted Pumpkin Seeds

Main Course

All entrees served with Roasted Garlic Mash &
Grated Parmesan Asparagus

Choice of:

Slow Roasted Prime Rib

Au Jus, Horseradish Crème Fraiche

Crab Stuffed Salmon

Dill Beurre Blanc

Herb Roasted Half-Cornish Game Hen

Dijon Honey Glaze

Roasted Acorn Squash

Garlic & Herb Rice, Sundried Tomato Coulis

Roasted Acorn Squash served with Garlic & Herb Rice instead of Roasted Garlic Mash

Dessert

Choice of:

Chocolate Sponge Cake

Vanilla Bean Mousse, Salted Caramel, Coffee Soil

Deconstructed Lemon Meringue

Biscoff Cookie Crumb, Candied Lemon Peel, Torched Meringue