



(KÖÖSE): A NORWEGIAN CONCEPT SIGNIFYING GLOWING WITH WARMTH, KINDNESS, CARING, TOGETHERNESS AND LAUGHTER, WHOLESOME FOOD AND A GOOD DRINK, COZINESS.

New Year's Eve

Celebrate 2025 & Welcome 2026!

Starters

Goat Cheese Truffles

Lemon Honey, Raspberry Jalapeno

Truffle Fries

Truffle, Parmesan Aioli

Cheese Curds

Ranch

Duck Wontons

Sweet & Sour

House Salad

Organic Greens, Three Cheese Blend, Cucumber, Red onion, Tomato

Beet Salad

Organic greens, Pickled Beet, Red Onion, Granny Smith Apples, Candied Walnut, Chevre

Choice of Dressing:

French/Honey Mustard/Ranch/Blue Cheese/
Cranberry Orange Vinaigrette/ Cherry Balsamic/
Organic Olive Oil & Vinegar

Entrees

Lobster Topped Filet Mignon*

Lobster Cream Sauce, Mashed,
Grilled Asparagus

Glazed Salmon

Sweet & Spicy Glaze, Rice Pilaf,
Grilled Seasonal Veg

Roasted Halibut

Chimichurri, Jasmine Rice, Grilled Asparagus

Shrimp Primavera

Linguine, Grilled Seasonal Veg

Sub Chicken

Bone-In Pork Ribeye

Apple Chutney, Mashed,
Grilled Seasonal Veg

Desserts

Flourless Chocolate Cake
With Salted Caramel Sauce

Tiramisu

Chocolate Raspberry Cheesecake

Café Patron Coffee Liquor
Over Vanilla Gelato

22% Gratuity Added to Groups of 10 or More & We Politely Decline Separate Checks.

5.5% Sales Tax Added to All Guest Checks.

Split Entrée Charge +7

*Consuming raw eggs or meats may increase your risk of foodborne illness.

*We are not responsible for steaks ordered well-done.

ACCEPTED FORMS OF PAYMENT:

- Credit Cards/Apple Pay (Non-Debit)-
We impose a 3% surcharge to help
cover the cost of acceptance.
- Cash
- Local Checks
- KOS Gift Cards

WE DO NOT ACCEPT DEBIT CARDS.