



HOLIDAY DINNER SPECIALS

AVAILABLE CHRISTMAS EVE AND CHRISTMAS EVENING
4PM TO CLOSE

APPETIZERS

Jumbo Shrimp Cocktail | Lemon-Poached, House-made Horseradish Cocktail Sauce 16

Fig and Prosciutto Salad | Oven-Roasted Fig, Maple Goat Cheese, Pomegranate Seeds,
Prosciutto di Parma, Roasted Shallot Vinaigrette 10

Black and Blue Crostini | Char-Grilled Baguette, Gorgonzola Mousse, Sliced Tenderloin, Fried Leek 12

Roasted Chestnut Bisque | Dried Cherries, Micro Thyme, Crème Fraiche, Truffle Oil 7 | 8

ENTREES

Prime Filet | 8oz. Herb-Crusted, Red Wine Glaze, Buttermilk Mashed Potato, Broccolini 32

Maple Roasted Pork Loin | Herbed Stuffing, Cranberry-Onion Chutney, Oven-Roasted Carrots 28

Artichoke and Fontina Ravioli | Lemon-Caper Beurre Blanc, Sundried Tomato, Sautéed Spinach 26

Seafood Risotto | Sautéed Shrimp, Seared Scallops, Asparagus, Heirloom Tomato 30

DESSERTS

Rumchata Mousse | Fresh Raspberries 10

Eggnog Cheesecake | Spiced Whipped Cream 10

Flourless Chocolate Torte | Peppermint Crème Anglaise 10

Fresh Fruit and Berries | Warm Chocolate Ganache 9

