



HOLIDAY DINNER SPECIALS

AVAILABLE CHRISTMAS EVE 5PM TO CLOSE
CHRISTMAS NIGHT 6PM TO CLOSE

APPETIZERS

Apple and Arugula Salad | fried goat cheese, maple-glazed pecans, honey-sage vinaigrette **14**
(v)

Seared Sea Scallops | parsnip puree, apple cider glaze, pancetta crumb **18**
(nf)

Baked Brie en Croute | thyme-fig jam, pistachio dust, warm French bread **16**

ENTRÉES

Maple Duck Breast | apricot chutney, rainbow fingerling potatoes, fried brussels sprouts **40**
(gf,nf)

Lobster Linguine | lemon-garlic cream sauce, asparagus, leeks, mushrooms, crushed red pepper **42**
(nf)

Prime Rib | slow-roasted, house rub, herb butter mashed potatoes, baby french carrots,
double jus, horseradish crème
12 oz. Queen Cut **48** | 16 oz. King Cut **54**
(gf,nf)

DESSERTS

Grilled Lemon Pound Cake | whipped cream, citrus curd, cardamom-pistachio crumble **10**
(v)

Eggnog Crème Brûlée | nutmeg, sugared cranberries **10**
(gf,nf)

Flourless Chocolate Torte | chocolate-espresso ganache, freeze dried raspberries **12**
(gf,nf,v)

