

Happy Holidays

First Course

(Select One)

Caesar Salad

Traditional Caesar Salad with Romaine, Croutons & Fresh Parmesan Cheese

Christmas Salad

Roasted Beets & Sweet Potato
Goat Cheese, Candied Walnuts with
a Balsamic Reduction

Lobster Bisque

A Creamy Lobster Bisque prepared with
Lobster Meat, Vegetables, Sherry & Herbs

Brie En Croute

Brie Cheese wrapped in Puff Pastry, Baked to a Golden
Brown and Served with a Berry Puree & Apples

Shrimp Cocktail

Chilled Shrimp Served with our
Signature Cocktail Sauce & Lemon

Second Course

(Select One)

Chilean Seabass

Pan Sautéed Chilean Seabass in a
Lemon Thyme Beurre Blanc served with
Truffle Mashed Potatoes & Asparagus

Baked Twin Lobster Tails

Poached in Butter and Baked served with Mashed
Potatoes, Green Beans & Drawn Butter

Prime Filet Mignon

Filet Mignon Served, Mashed Potatoes &
Grilled Asparagus

Chicken Piccata

Sautéed in Lemon and Capers
Served with Herbed Risotto and Vegetable

Fresh Mushroom Ravioli

Served fresh with Truffle Beurre Blanc
& Grille Sliced Portobello Mushroom



Third Course

(Select One)

Flourless Chocolate Torte

Cheesecake du Jour

Crème Brulee

Apple Crumb Pie a La Mode

85.95 PP + Tax & 20% Gratuity