



CHRISTMAS EVE DINNER

****SOUP****

LOBSTER BISQUE Cup \$10/Bowl \$12

****APPETIZER****

VEGETABLE VOL-AU-VENT \$18

Baked puff pastry filled with Mushrooms, Spinach, and fresh Mozzarella

****SALAD****

KALE SALAD \$20

Add chicken \$22/ Add Shrimp \$25

Ginger-Carrot Vinaigrette, Beets, Carrots, Cranberries, Feta crumbs, Apples, and Pepitas

****ENTREES****

RACK OF LAMB \$53

With a Merlot currant reduction sauce

BAKED AIR-LINE CHICKEN BREAST \$35

Stuffed with Spinach, Gruyere cheese, and topped with a Garlic cream sauce.

FILET MIGNON (8OZ) \$56

Jameson-Peppercorn Demi sauce

SEARED SALMON PROVENCAL \$39

Tomatoes, Garlic, Scallions, Capers, and Basil

****SIDES****

**Garlic Mash, Wild Rice, Mushroom Risotto,
Augratin Potatoes, Assorted Vegetables**

****DESSERT****

Tiramisu \$12, Crème Brule \$10, Chocolate Fudge Cake \$12

Chocolate Dipped Strawberries \$12