



❄️ Happy Holidays ❄️

November 27th – December 22nd, 2024

Appetizer

Seafood Bisque \$15

With scallops & lobster

-or-

Spinach Salad w/ Honey Dijon Dressing \$14

Mandarin oranges, red onion, pomegranate, feta cheese, & pecans

-or-

Brie & Prosciutto Crostini \$14

Topped with balsamic roasted cranberries

-or-

Crab Cake \$14

With citrus remoulade

-or-

Strawberry Caesar Salad \$14

-or-

Apple Parsnip Soup \$14

Main Course

Grilled Filet of Beef 5oz/8oz \$37/\$44

Served over creamy mashed potato, carrot date puree, pickled mushrooms, broccoli

Topped with red wine jus & bourbon butter

-or-

Pan Baked Salmon with Maple Dijon Glaze \$35

Served over mashed potato & wilted spinach

Topped with apple, radish & celery slaw

-or-

Roasted Turkey Breast \$35

With apple & sweet potato stuffing

Served with duchess potato, harvest vegetables & cranberry apple compote

-or-

Pan Seared Scallops \$37

Over rice with harvest vegetables & apple sherry cream

-or-

Mushroom Bourguignon \$31

Digestive Salad

Mixed Greens with Strawberry Vinaigrette

Coffee –or- Tea

*\$65.00 for 4 Courses & \$62.50 for 3 Courses per person plus taxes & gratuity.
(8oz filet can be included for an additional charge of \$7.00)*