



CHRISTMAS MENU

Three courses for \$48 or priced a la carte

One appetizer, entree and dessert

Appetizers

Roasted Pear and Blue Cheese Salad

Toasted Walnuts, Greens, Sherry Vinaigrette 12

Arugula, Beet and Goat's Cheese Salad

Shaved Fennel, Citrus Vinaigrette 12

Lobster Bisque

Fresh Tarragon 12

Chicken Liver Pate

Fruit Compote, Toast Points 13

Lump Crab Cake

Fingerling Potato Salad, Caper Remoulade 15

Entrees

Maple Roasted Turkey and Ham

Cornbread Stuffing, Roasted Potatoes, Cranberry Sauce, Seasonal Vegetables 26

Prime Rib

Roasted Potatoes, Seasonal Vegetables, natural Jus 30

Roasted Cod Fish

Lobster Mashed Potatoes, Melted Leeks, Citrus Beurre Blanc 26

Double Cut Pork Chop

Potato and Root Vegetable Gratin, Braised Red Cabbage, Bourbon and Apple Glaze 27

Spaghetti with Porcini Cream Sauce

Basil, Parmesan, Wild Mushrooms, Truffle Oil 21

Desserts

Warm Apple Tart

Cinnamon Ice-Cream 10

Molten Chocolate Cake

Vanilla Ice-Cream 9

Cheesecake

Caramel Sauce, Raspberry Coulis 9

Creme Brulee 9

Ice- Cream Selections 8

Lemon Sorbet 8

Please alert your server to any food allergies

Wine Specials

