

Happy Holidays

2017 Christmas Eve and New Year's Eve Dinner Menu
(Selections and Pricing may vary slightly)

To Begin

Warm Pecan Crusted Goat Cheese

Garlic Flat Bread, Baby Greens, Apple Cider Vinaigrette 12

Crispy Crab Cakes

Creamy Avocado Aioli, Cilantro Jalapeno Slaw 15

Tempura Style Calamari

Tempura Onion, Jalapenos, Sweet Chili Sauce 14

Crispy Brussel Sprouts (vegetarian)

Almond Slices, Tossed in Balsamic Reduction, and Topped with Gorgonzola Cheese 10

Saku Ahi Tuna Roll

Soy, Wasabi & Sriracha Sauce 14

Soups & Salads

Organic Mixed Baby Greens

Cherry Tomatoes, Shaved Red Onion, Gorgonzola, Maple Glazed Pecans
Tart Dried Cherry Balsamic Dressing 12

Classic Caesar

Baby Romaine Hearts, Sour Dough Croutons, Grated Asiago, Caesar Dressing 12

Organic Spinach Salad

Spiced Walnuts, Cherry Tomatoes, Pomegranate Seeds
Dried Black Mission Figs, Feta Cheese, Shallot Fig Dressing 14

New England Clam Chowder, Bowl 10

Creamy Tomato, Bowl 6

Entree Courses

Pan Seared Halibut

Creamy Mushroom Risotto, Grilled Asparagus, and Roasted Tomato Beurre Blanc 32

Braised Beef Short Ribs

Charred Baby Carrots, Mashed Potatoes, Red Wine Demi Glaze 27

Rotisserie Roasted Prime Rib (12oz)

Mashed Potatoes, Sautéed Green Beans, Horseradish Cream, Au Jus 39

Pan Seared Salmon Steak

Sautéed Spinach with Lemon Olive Oil, Mixed Baby Potatoes, Roasted Tomatoes 25

Filet Mignon (8oz)

Grilled Asparagus, Truffle Mashed Potatoes, Basil Béarnaise 37
Add Grilled Prawns 9.00

Smoked Double-Cut Pork Chop

Bing Cherry Demi Glaze, Honey Bacon Mashed Butternut Squash, Baby Carrots 27

Prawn Angel Hair

Grilled Prawns, Roma Tomatoes, Basil, Garlic, Olive Oil, Asiago Cheese 25

Gnocchi (Vegetarian)

Marinara, Mushrooms, Topped with Shaved Parmesan 19

We Will Bring Tap Water & Bread On Request Only *Corkage Fee Is \$10.00 –750ml Bottle
Groups Of Eight Or More-18% Gratuity Added To The Bill *Our Cakeage Fee is \$2.50 Per Guest