



CHRISTMAS EVE

ENTRÉE FEATURES

Dinner features served with choice of two sides, warm bread, and butter

BISTRO STEAK MEDALLION & SHRIMP

one 3 oz. bistro steak medallion topped with garlic herb butter served with your choice of five blackened, garlic, or coconut shrimp 27.95

Add a bistro steak medallion +8

Add five more blackened, garlic, or coconut shrimp +10

MEDALLIONS BEARNAISE*

twin medallions with asparagus,
2 grilled shrimp & bearnaise 31.95

PRIME RIB*

choice angus beef cut with horseradish cream, au jus
8 oz. 29.95 - 12 oz 39.95

TWIN LOBSTER TAILS*

twin 4 oz cold water lobster tails served with drawn butter 45.95

FILET & LOBSTER*

5 oz grilled filet mignon & 4 oz cold water lobster tail served with drawn butter 49.95

SIDES

additional side selections + 5.95 each

ROASTED RED PEPPER & TOMATO BISQUE

NEW ENGLAND CLAM CHOWDER

FRENCH ONION SOUP ^{GFF} + 2

MIXED GREENS OR CAESAR SALAD ^{GFF}

AUTUMN RICE

TAVERN FRIES OR TOTS ^{GFF}

CREAMY MASHED POTATOES ^{GFF}

BAKED POTATO ^{GFF}

*choice of toppings for baked potato: butter, sour cream
add: cheddar jack cheese & bacon + 2*

DESSERT FEATURES

PERSERVED LEMON TART

a zesty preserved lemon curd tart
with a buttery crust 7.95

CHOCOLATE DECADENCE CAKE

A rich, indulgent flourless chocolate cake,
decadently smooth and deeply chocolate 7.95

WINE FEATURES

2021 PINE RIDGE
CHENIN BLANC+VIOGNER
29

2021 CHEMISTRY
PINOT NOIR
39

2013 CAMPO
VIEJO RIOJA
59

2018 GROTH
CABERNET SAUVIGNON
69

**Consumer advisory: items are served raw, undercooked or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. 111124*