

# CHRISTMAS DAY MENU



2021

## DECK THE HALLS

### TRADITIONAL EGG NOG \$11

bourbon, frothy egg cream, nutmeg

### TWINKLING LIGHTS \$11

pomegranate vodka, grenadine,  
lime, sparkling rose cava

## APPETIZERS

### LOBSTER BISQUE \$13

### TOMATO SOUP \$9

### CAESAR SALAD \$10

chopped romaine, parmesan,  
anchovy dressing

### HONEYCRISP APPLE SALAD \$13

mixed greens, blue cheese,  
candied almonds, poppy seed vinaigrette

### CRAB HUSH PUPPIES \$12

remoulade

### MAC & CHEESE \$14

radiator pasta,  
ritz cracker crumble

### HUMMUS \$10

feta Greek salad, grilled pita

### CHARRED BROCCOLI \$10

Calabrian chili, pecorino

### SMOKED SALMON TOAST \$12

cream cheese, pickled onions, capers

### STEAMED MUSSELS \$17

grilled bread, garlic, white wine

## ENTREES

### ROASTED ATLANTIC SALMON \$28

mushroom risotto, butternut squash,  
almonds

### PRIME RIB \$34

roasted garlic mashed potatoes,  
baby carrots, jus

### MUSHROOM CAMPANELLE \$22

broccoli, mushroom, butternut squash,  
parmesan cream

### PORCHETTA \$30

hot Italian sausage, polenta,  
broccoli rabe, salsa verde

## DESSERTS

### COOKIE PLATE \$12

individual portion of cookie boxes

### YULE LOG \$12

chocolate cake, peppermint buttercream,  
chocolate ganache, meringue mushrooms

### EGGNOG CHEESECAKE \$11

gingersnap crust, luxardo cherries

### PEAR CRANBERRY CRISP \$12

oat streusel topping, vanilla ice cream

### CHOCOLATE CHOCOLATE CHIP BREAD PUDDING \$10

bourbon caramel

The consumption of raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.