



# CHRISTMAS DAY MENU

2022

## DECK THE HALLS

**TRADITIONAL EGG NOG \$8**  
bourbon, egg cream, nutmeg 8

**TWINKLING LIGHTS \$13**  
pomegranate vodka, grenadine,  
lime, sparkling rose cava

## APPETIZERS

**LOBSTER BISQUE \$14**

**TOMATO SOUP \$10**

**CAESAR SALAD \$13**  
romaine, parmesan, caesar dressing,  
focaccia croutons

**HONEYCRISP APPLE SALAD \$13**  
mixed greens, feta cheese,  
candied almonds,  
poppy seed vinaigrette

**CRAB HUSH PUPPIES \$12**  
remoulade

**MAC & CHEESE \$15**  
radiatori pasta,  
ritz cracker crumble

**HUMMUS \$10**  
feta Greek salad, grilled pita

**CRISPY BRUSSEL SPROUTS \$12**  
mascarpone, egg, bacon

**SMOKED SALMON TOAST \$12**  
cream cheese, pickled onions,  
capers, everything spice

**STEAMED MUSSELS \$17**  
grilled bread, garlic,  
white wine

## ENTREES

**ROASTED ATLANTIC SALMON \$28**  
mushroom risotto, butternut squash,  
pepitas

**PRIME RIB \$34**  
whipped potatoes,  
baby carrots, jus

**MUSHROOM CAMPANELLE \$26**  
broccoli, mushroom, butternut squash,  
parmesan cream

**PORCHETTA \$29**  
hot Italian sausage, polenta,  
broccoli rabe, salsa verde

**SEAFOOD LINGUINE \$28**  
shrimp, crab, mussels, garlic,  
white wine

## DESSERTS

**WHITE CHOCOLATE RASPBERRY CHEESECAKE \$11**  
chocolate cookie, whipped cream

**EGGNOG BUDINO \$11**  
gingerbread crumble, rum caramel

**PEPPERMINT YULE LOG \$12**  
red and green sponge cake, peppermint buttercream

**CHOCOLATECHIP SKILLET COOKIE \$13**  
caramel, hot fudge, vanilla ice cream

**CHOCOLATE MOUSSE CAKE \$11**  
ganache, chocolate pearls

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