



# Christmas Eve 2018

## **Appetizers**

*Fresh Mussels & Clams Steamed in a Garlic White Wine Broth with Parmesan Toast...14*

*Fried Lobster Cakes with a Sun-Dried Tomato & Lemon Aioli...18*

## **Soup**

*Roasted Butternut Squash with Pecan Streusel...6*

## **Side Salads**

*Mixed Greens with Fried Prosciutto, Roasted Sweet Potatoes, Feta, Fresh Cranberries, Toasted Almonds & Baked Apple Vinaigrette...9*

*Classic Caesar...6*

## **Pasta**

*Farfalle with Braised Beef, Roasted Mushrooms, Roasted Red Peppers & Gorgonzola Cream...21*

*Homemade Parmesan Gnocchi Pomodoro with Shrimp...23*

*Fresh Angel Hair with Crispy Pancetta, Peas, Kalamata Olives, Fresh Basil & Garlic Shallot Butter...18*

## **Entrees**

*Prime Rib with a Roasted Shallot Au Jus & Mashed Potatoes...39*

*Grilled Twin Lobster Tails over Herbed Cous Cous, Grilled Asparagus & Herb Drawn Butter...48*

*Mushroom & Bacon Stuffed Pork Tenderloin over Creamy Polenta & Mustard Cream...23*

*Grilled 8oz Beef Filet with Basil Mashed Potatoes, Grilled Asparagus & Bleu Cheese Demi...38*

*Herb Crusted Seabass over Mushroom & Parmesan Risotto with Citrus Compound Butter...48*

*Seared Duck Breast with Roasted Potatoes, Caramelized Brussel Sprouts & Lemon Cranberry Sauce...27*

*Blackened King Salmon over Vegetable Quinoa Salad with Feta & Capers Vinaigrette...37*