



Christmas Menu

First Course

CHOOSE ONE

CREAMY BEET BISQUE

or

RED APPLE SPINACH SALAD

spinach • feta cheese • red apple • dried cranberries • pecans • citrus vinaigrette

Second Course

CHOOSE ONE

32oz PRIME DRY AGED BEEF TOMAHAWK STEAK FOR TWO
whipped garlic potatoes • seasonal vegetable 145

9 oz FILET MIGNON
whipped garlic potatoes • seasonal vegetable 68

14 oz ELK T-BONE STEAK
whipped garlic potatoes • seasonal vegetable 70

12 oz BISON RIBEYE
whipped garlic potatoes • seasonal vegetable 71

HALF POUND OF DIVER SCALLOPS
garlic lemon sauce • whipped garlic potatoes • seasonal vegetable MP

ORGANIC CHICKEN ROULADE
roasted red pepper & goat cheese stuffed chicken breast
creamy thyme reduction • whipped garlic potatoes • seasonal vegetable 49

GNOCCHI
brown butter caper sauce • vegetables 43

add 5 Large Prawns to any entrée 21

Third Course

CHOOSE ONE

FLOURLESS CHOCOLATE TORTE

or

APPLE TART
served with a scoop of vanilla ice cream

Prices do not include tax

20% gratuity not included and will be automatically applied

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness