



Merry Christmas!

PLEASE ENJOY OUR SELECTED MENU OPTIONS

PRIME RIB

Our 56-day aged rib eye seasoned and slow cooked in-house. Served with au jus, horseradish sauce, baked potato, garlic bread, and fresh grilled vegetables. \$25

MARKET SALMON SALAD

Wild-caught Scottish salmon over fresh baby greens, tossed in our house-made elderberry balsamic vinaigrette. Topped with balsamic pearls, pomegranates, blueberries, candied walnuts, quinoa, dried cherries, and cranberries. \$17

CHICKEN ALFREDO

Cage-free chicken breast served over pappardelle pasta tossed in alfredo, portobello mushrooms, roasted red bell peppers, and spinach. Served with garlic bread. \$15

LOBSTER MAC & CHEESE

Real tail & claw meat tossed in our homemade cheese sauce and macaroni. Topped with bread crumbs and melted Italian mozzarella. \$16

CHEESE CURDS

Quarter pound fried cheese curds served with honey mustard. \$6.5

BLACK BEAN & AVOCADO VEGETARIAN "BURGER"

Brioche bun with honey chipotle ranch, meatless patty, melted pepper jack cheese, avocado, lettuce, tomato, onion, and pickle. Accompanied by french fries. \$13

FIVE LAYER CHOCOLATE CAKE

\$7/slice

