

JOIN US FOR CHRISTMAS EVE & CHRISTMAS DAY DINNER

STARTERS AND PLATES TO SHARE

<b>Mozzarella Caprese</b> . . . . . 18 <i>Vine-Ripe Tomatoes, Fresh Mozzarella, Basil Olive Oil, Topped with Fresh Basil Leaves</i>	<b>Fried Calamari</b> . . . . . 17 <i>Lightly breaded to order, served with homemade Marinara &amp; Lemon Aioli</i>
<b>Shrimp Cocktail</b> . . . . . 19 <i>Jumbo Gulf Shrimp, Poached and Served with Cocktail Sauce</i>	<b>Escargot Mushroom Caps</b> . . . . . 19 <i>Served in Puff Pastry and Topped with Garlic Butter</i>
<b>Spinach &amp; Artichoke Dip</b> . . . . . 17 <i>New Orleans-Style, Baked Golden Brown, Served with Crispy Tortilla Chips</i>	<b>Crab Stuffed Mushrooms</b> . . . . . 19 <i>Button Mushrooms Stuffed with Crab Meat, Topped with Hollandaise Sauce</i>

SOUPS & SALADS

<b>Beer Cheese Soup</b> 12 <i>Our Signature Soup, Since 1974</i>	<b>Lobster Bisque</b> 14
<b>Caesar Salad</b> 14 <i>Entrée with Grilled CHICKEN - 32    with Grilled SALMON - 37</i>	
<b>Greek Salad</b> Small 16 / Large 19	

ENTRÉES:

All Entrées are Served with choice of Gralic Mashed or Jasmine Rice & Ffresh Seasonal Vegetables

**Roasted Prime Rib of Beef - Until Last** 44  
*Seasoned and Slow Roasted Prime Rib of Beef, Served with Au Jus and a Creamy Horseradish*

**New York Steak** 46  
*Also known as King of Steaks. 12 oz USDA Black Angus, Hand-Cut NY Steak, Seasoned and Grilled*

**Filet Mignon** 54  
*Black Angus Filet, Seasoned and Grilled, Served with Sautéed Mushrooms Demi Glaze*

**Traditional - Lamb Shank** 38  
*Braised in Red Wine, demi-glaze, fresh herbs, light tomato sauce, mashed potatoes*

**Grilled Bone In Cowboy Ribeye Steak** 72  
*16oz. USDA PRIME Steak. Charbroiled to your liking*

**Traditional Cuban - Roasted Pork - Lechon Asado** 38  
*With all Trimmings, Yucca Mojo & Moro Rice*

**ST. Louis Style BBQ. Pork Ribs** 34  
*Fire Braised, Meaty and Tender, brushed with our sweet original BBQ. sauce, finished on the char-grill.*

**Chicken Paillard** 33  
*Chicken Breast, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice*

**Baked Salmon with Crunchy Pecans** 37  
*Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard, Bed of Sautéed Spinach*

**Shrimp Scampi** 36  
*Jumbo Shrimp Sautéed in a Garlic, White Wine, Herb Butter Sauce*

**Lobster Tail** 46  
*7oz. Charbroiled and Served with Drawn Butter*  
**~ Add Crab Stuffing \$14 ~**

**Seafood Collage** 50  
*Lobster, Shrimp, Salmon, Scallops, Mussels and Clams in a White Wine Shallot Lemon Butter Sauce, over Linguine Pasta*

**Wild Mushroom Ravioli** 33  
*Tender Pasta Pillows, Wild Mushrooms, in a Light Cream or Marinara Sauce*

MAKE IT A COMBO

<b>Filet Mignon 8oz. and Shrimp Scampi</b> 62	<b>Filet Mignon 8oz. and Lobster Tail</b> 85
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