

Christmas Season Prix Fixe Menu

\$80 adults / Kids under 12 \$25

gluten sensitive options (GS)



CHEF'S SOUP DU JOUR

SHRIMP COCKTAIL*

three jumbo shrimp, spicy cocktail sauce additional shrimp \$4 ea

HOUSE SALAD (§)

mixed greens, english cucumber, carrots, onion, heirloom tomatoes, white balsamic dressing

BEEF CARPACCIO*

roast heirloom cherry tomato, fried caper, saffron aioli, truffle oil, shaved parmesan

Cowyl Jwo choose one

HERB ENCRUSTED PRIME RIB ★ 🥞

certified black angus beef, african spiced rub, roasted garlic mashed potatoes, haricot verts, malbec au jus

ADD: LOBSTER TAIL MP / SNOW CRAB CLUSTER 1/2 LB +\$23 / 1 LB +\$44

CHICKEN FRANCESE

chicken breast scaloppini, aged parmesan basil egg-crust, roasted fingerling potatoes, chef's vegetable

TRUFFLED WILD MUSHROOM RAVIOLI

farmer's market mushrooms, baby spinach, roasted garlic-white wine beurre blanc, aged parmesan

*chef recommends- add: chicken +\$12, shrimp +\$17, lobster meat +\$20

BLOOD ORANGE SALMON *

pan seared ora king salmon, goat cheese polenta. blood orange beurre blanc, brussels sprouts, crispy parsnip garnish

ADD 60Z. LOBSTER TAIL TO ANY ENTREE +\$30

Course Three

LIMONCELLO MASCARPONE CAKE

CHOCOLATE TORTE

TIRAMISU

Charcuterie & Cheese Board

imported & domestic meats and cheeses, garlic crostini, appropriate accoutrements

Small 25 / Large 45

Seafood Tower *

beer spiced poached 1/2 maine lobster, snow crab clusters, jumbo shrimp, sesame seed encrusted seared ahi tuna, oysters of the day

Small MP / Large MP*

6 Illo

Sides

roasted garlic mashed potatoes 9 sauteed baby spinach 7 chef's vegetable 9 lobster tail 30 snow crab clusters * 1/2 lb 23 / 1 lb 44

