

Christmas Eve

TASTING MENU

\$110 per person*

First Course

choice of

HOUSE-FLARED THICK-CUT BACON
black pepper, michigan maple syrup, dark chocolate

LUMP BLUE CRAB CAKE
dijon mustard sauce, charred lemon

SHRIMP COCKTAIL
official cocktail sauce, mustard aioli

add
1/2 DOZEN OYSTERS 25.
SHELLFISH TOWER 45. PER PERSON

Second Course

choice of

WEDGE SALAD
thick cut bacon, blue cheese, tomato, red onion, scallion

CLAM CHOWDER
crispy potato, chives, oyster cracker

Entree

choice of

7oz PETITE-CUT FILET MIGNON*
whole roasted garlic

PAN SEARED SALMON*
autumn squash, spiced honey glaze,
cippolini onions

**MILLER FARMS
ROASTED HALF CHICKEN**
meyer lemon, roasted garlic chicken jus

RED WINE BRAISED SHORT RIB
shallot reduction, caramelized cippolini,
baby carrots, creamy polenta

substitute
Delmonico Ribeye 30.
Kansas City Strip 40.
Dry-Aged Bone-In Ribeye 50.

Enhancements

béarnaise 6 | au poivre 6 | truffle butter 9 | shrimp 3 pc. 25 | lobster tail 36 | king crab oscar MP
CRUSTS 7: parmesan | horseradish | blue cheese

Escorts To The Above 15.

PROPERLY WHIPPED POTATOES
DECADENT MACARONI & CHEESE
CREAMED OR SAUTEED SPINACH

SAUTEED BROCCOLI
ROASTED WILD MUSHROOMS
PARMESAN CHEDDAR POTATO GRATIN

Dessert

choice of

BANANA CREAM PIE
caramel sauce, banana chips
CHOCOLATE CARAMEL CAKE
caramel sauce, coffee whipped cream

TRES LECHE CAKE
berries, whipped cream
**ASSORTED
SORBETS**

Linz Heritage Angus
Superior Farms
Miller's Amish Farms

An 18% gratuity will be included for parties of 6 or more in your final bill.
A 3.95% surcharge will be added to each check in order to support the rising
operating costs affecting the restaurant industry. We do this in lieu of increased
menu prices. Management will remove this charge upon request.

*Consuming undercooked meat, poultry,
seafood, shellfish or eggs may increase your
risk of foodbourne illness.