

BILL OF FARE

CHEF JAMES BOYCE

COMMERCE
KITCHEN

Christmas Eve Lunch

Cocktails

CRANBERRY SPARKLER

tito's, cranberry juice, rosemary syrup,
prosecco
\$12.00

MAPLE BOURBON EGG NOG

old forester 86-proof,
ground nutmeg,
made fresh in house
\$12.00

NORTH POLE NECTAR

wheatley's vodka, spiced pear puree,
fresh lemon, prosecco float
\$12.00

FIRESIDE GLOW

brugal 1888 double barrel rum,
rosemary-honey syrup, fresh lemon,
angostura bitters
\$14.00

REINDEER TRACKS

sazerac rye, spiced maple simple syrup,
fresh lime, egg white
\$12.00

JALISCO HOLIDAY

hornitos reposado,
orange agave syrup,
smoked cinnamon & orange bitters
\$13

Wine by the Glass

PROSECCO Maschio, Italy \$12

PINOT GRIGIO Caposaldo, Italy \$10

SAUVIGNON BLANC Rapaura Springs Reserve,
New Zealand \$14

CHARDONNAY Harken, California \$11

PINOT NOIR J Lohr, Monterey, CA \$12

PINOT NOIR Argyle, Willamette Valley, OR \$14

CÔTES DU RHÔNE

Ch Sainte-Cosme Rhone Valley, France \$14

MALBEC Gougenheim Reserve, Argentina \$9

CABERNET SAUVIGNON

Robert Hall, Paso Robles, CA \$12

STARTER

CLASSIC LOBSTER BISQUE

brandied crème fraîche

CAJUN BUTTERMILK FRIED SHRIMP

bayou cream sauce

CRISPY DUROC PORK BELLY

brioche, sriracha slaw

WINTER PEAR & GOAT CHEESE SALAD

shaved radish, toasted walnuts, citrus vinaigrette

ENTRÉE

CRAB STUFFED FLOUNDER

mushroom risotto, wilted spinach, tobasco lemon butter

BLACKENED GULF REDFISH

parmesan grits, crispy brussels sprouts, creole mustard sauce

MOROCCAN SPICED SALMON

creamy orzo, chickpeas, tomatoes, citrus, arugula, beurre blanc

RIGATONI ALLA VODKA

whipped ricotta, calabrian chili, basil oil

CHRISTMAS EVE BUTCHER'S STEAK

parmesan fries, bearnaise sauce

DESSERT

APPLE AND ALMOND CAKE

toffee ice cream

BOURBON PECAN TART

chocolate & caramel sauce

FLOURLESS CHOCOLATE TORTE

chocolate drizzle

Merry Christmas!

\$50 PER PERSON (EXCLUDING TAX AND GRATUITY)

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HERB CRUSTED NEW ZEALAND LAMB CHOPS

garlic & herb fingerling potatoes, asparagus, red wine-rosemary reduction

GRILLED ANGUS FILET OF BEEF

garlic whipped yukon gold potatoes, green beans, bordelaise sauce

12OZ PRIME RIB OF BEEF

garlic whipped yukon gold potatoes, crispy brussels sprouts,
au jus, horseradish cream
(\$10 supp)

DESSERT

APPLE AND ALMOND CAKE

toffee ice cream

BOURBON PECAN TART

chocolate & caramel sauce

FLOURLESS CHOCOLATE TORTE

chocolate drizzle



Merry Christmas!

\$70 PER PERSON (EXCLUDING TAX AND GRATUITY)