



Christmas Eve & New Years Eve
2025 Dinner Menu

Appetizers

Little Neck Clams Casino

Tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano and Asiago cheese.
Served with drawn butter. (4, 6 or 8)

Crispy Calamari

Fresh rings of Calamari accompanied with Lemon.
Choice of Garlic Aioli or Sweet Thai Chili sauce. (Both Sauces +1)

Shrimp Lejon

Jumbo Shrimp wrapped in Bacon.
Served with a Apple Horseradish Mustard. (3 or 5)

Brussels and Bacon

Sautéed Brussels sprouts with garlic, olive oil, red onion and thyme, tossed with aged cheddar cream, Applewood Smoked Bacon and Parmesan Reggiano.

Kennett Square Mushrooms Stuffed
with Crab Imperial

Local cremini mushrooms stuffed with our tasty blend of lump and super lump crabmeat imperial mixture. (2 or 4)

Blue Crab Deviled Eggs

Our spin on a classic hard-boiled egg.
Scooped and filled with a Crab Yolk and dusted with Old bay. (4)

Fried Oysters

3 or 5 Fried Oysters
Served with a Chipotle Remoulade or Roasted Garlic Aioli.

Raw Bar

East Coast Oysters

Served with cocktail sauce and chipotle mignonette. (Min. 6)

West Coast Oysters

Served with cocktail sauce and chipotle mignonette. (Min. 6)

Shrimp Cocktail

Five Jumbo U-10 gulf shrimp served with a tangy cocktail sauce.

Crabmeat Cocktail

4oz. of Colossal Lump crabmeat served with tangy cocktail sauce.

Asian Ahi Tuna

Seared sesame Ahi tuna with vegetable sushi, seaweed salad, tomato caper spread, soy ginger glaze and wasabi cream.

Soup & Salad

Snapper Turtle Soup

Caramelized French Onion Soup

Mushroom Soup

Lobster Bisque

House Salad

Caesar Salad

A medley of crisp baby field greens and romaine, topped with julienne garden vegetables, tomatoes, cucumbers, red onions and ripe olives.

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons and tossed in a creamy Caesar dressing.

Classic Wedge

Mediterranean Salad

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, bleu cheese crumbles accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle.

Red peppers, marinated artichokes, tomato wedges, kalamata olives, feta cheese tossed in an herb vinaigrette atop romaine, arugula and radicchio.



Main Courses

SIGNATURE HOUSE CUTS

Signature Cuts served with Choice of Butter or Sauce and Crispy Fried Onions.

6 oz. Center Cut Filet Mignon
12 oz. N.Y. Strip

12 oz. Center Cut Filet Mignon
16 oz. N.Y. Strip

Signature Sauces & Butter

Served on side

Béarnaise

Thyme Butter

Bordelaise

Oscar Style

Jumbo Lump Crabmeat, Asparagus and Béarnaise.

CREATE YOUR OWN SURF & TURF

ADD ANY OF THE FOLLOWING TO YOUR SIGNATURE CUT

Three Grilled U-10 Shrimp
6oz Maine Lobster Tail

Three Grilled U-10 Scallops
6oz Maine Stuffed Lobster Tail

5oz Jumbo Lump Crab Cake

AWARD WINNING SLOW ROASTED PRIME RIB OF BEEF

Served with Horseradish Aioli and Au Jus.

Queen 12-14 oz.

King 16-18 oz.

HOUSE FAVORITES

Braised Short Ribs

Two 5oz Braised & Slow Roasted Short Ribs Served over Yukon Gold Mashed Potatoes and served with Maple Glazed Carrots.

Lamb Loin Chops

Four 3oz Lamb Loin Chops grilled to perfection.
Finished with a Thyme Demi Glace.

Stuffed Prime Pork Chop

14oz Bone In Pork Chop stuffed with Chorizo Corn Bread stuffing.
Topped with a hot honey butter.

Marinated Roasted Duck

A half duck perfectly roasted and finished with plum hoisin glaze.

Veal Special

TBD

Chicken Special

TBD

Mendenhall's Famous Signature
Crab Cakes

Super Lump Crabmeat broiled to perfection.
Served with a Chipotle Remoulade Sauce. (1 or 2 - 5oz Crab Cakes)

Stuffed Shrimp

Two jumbo shrimp stuffed with our tasty blend of Lump and Super Lump Crabmeat imperial mixture & served over a Lemon Beurre Blanc.

Maple Citrus Salmon

North Atlantic Salmon filet marinated and grilled, complemented with an apricot scented basmati rice and an English cucumber, Daikon radish and blood orange relish. Finished with a fig balsamic glaze.

Fish Special

TBD

Fish Special

TBD

Shrimp and Scallops
Mendenhall Style

Pan seared jumbo shrimp and sea scallops, thyme butter and finished with our tomato caper relish.

Twin Lobster Tails

Two 6oz Tails broiled and served with drawn butter.

Stuffed Lobster Tail

One 6oz tail broiled & Stuffed with our House made Crab Imperial.
Served with drawn butter.

Rustic Tortellini

Tri-colored cheese tortellini with a sun-dried tomato pesto cream sauce, cracked peppercorn and shaved Locatelli cheese.

Vegetarian Special

Oven roasted garden vegetables layered in a crispy crust baked to perfection. Accompanied by a portabella and grilled vegetables topped with melted mozzarella cheese and a rich roasted red pepper sauce.

All Entrees (Unless Noted) are served with Potato & Vegetable of the Day
Upgrade Vegetable of the Day to Asparagus