

**❄️ Happy Holidays ❄️**

**November 27<sup>th</sup> – December 22<sup>nd</sup>, 2024**

***Appetizer***

*Seafood Bisque \$15*

*With scallops & lobster*

*-or-*

*Spinach Salad w/ Honey Dijon Dressing \$14*

*Mandarin oranges, red onion, pomegranate, feta cheese, & pecans*

*-or-*

*Brie & Prosciutto Crostini \$14*

*Topped with balsamic roasted cranberries*

*-or-*

*Crab Cake \$14*

*With citrus remoulade*

*-or-*

*Strawberry Caesar Salad \$14*

*-or-*

*Apple Parsnip Soup \$14*

***Main Course***

*Grilled Filet of Beef 5oz/8oz \$37/\$44*

*Served over creamy mashed potato, carrot date puree, pickled mushrooms, broccoli*

*Topped with red wine jus & bourbon butter*

*-or-*

*Pan Baked Salmon with Maple Dijon Glaze \$35*

*Served over mashed potato & wilted spinach*

*Topped with apple, radish & celery slaw*

*-or-*

*Roasted Turkey Breast \$35*

*With apple & sweet potato stuffing*

*Served with duchess potato, harvest vegetables & cranberry apple compote*

*-or-*

*Pan Seared Scallops \$37*

*Over rice with harvest vegetables & apple sherry cream*

*-or-*

*Mushroom Bourguignon \$31*

***Digestive Salad***

*Mixed Greens with Strawberry Vinaigrette*

***Coffee –or- Tea***

*\$65.00 for 4 Courses & \$62.50 for 3 Courses per person plus taxes & gratuity.  
(8oz filet can be included for an additional charge of \$7.00)*

***Dessert***

***Chocolate Mousse Cake \$13***

*With crème anglaise and chocolate drizzle*

*-or-*

***Yule Log filled with Bavarian Mint Chocolate \$13***

*Covered with chocolate glaze*

*-or-*

***Pumpkin & White Chocolate Cheesecake \$13***

*-or-*

***Carrot Apple Pudding \$13***

*Served with a warm rum & nutmeg sauce*

*-or-*

***Fresh Fruit and Cheese Board \$14***