

# Soup Salad

LOBSTER BISQUE 7
WILD MUSHROOM BISQUE 7
GARDEN SALAD 7
CAESAR SALAD 7

## **Appetizers**

#### **CHRISTMAS SAMPLER**

WINGS, CHEESE CURDS & BEER BATTERED ONION RINGS 15

#### SHRIMP COCKTAIL

EIGHT JUMBO LEMON POACHED SHRIMP, SERVED WITH OUR HOUSE COCKTAIL SAUCE 15

### Entrees

SERVED WITH YOUR CHOICE OF TWO SIDES

#### PORK OSSO BUCO

MARINATED IN ITALIAN HERBS, OLIVE OIL, SPICES AND WHITE WINE, SLOW COOKED FOR A FALL OFF THE BONE EATING EXPERIENCE 38

#### **GROUPER OSCAR**

PAN-SEARED GROUPER, TOPPED WITH GRILLED ASPARAGUS, BUTTER-POACHED CRAB & FINISHED WITH BÉARNAISE SAUCE 42

#### CHRISTMAS HONEY GLAZED HAM

A GENEROUS PORTION OF THINLY SLICED HAM, TOPPED WITH HONEY GLAZE 29

#### **CHICKEN WELLINGTON**

CHICKEN, SPINACH, ARTICHOKES & SHALLOTS, SERVED IN A CRISPY PUFF PASTRY, BRUSHED WITH EGG AND BAKED UNTIL GOLDEN BROWN 32

#### **CHRISTMAS SALMON**

GRILLED SALMON, BAKED IN A SWEET POMEGRANATE SAUCE & ROSEMARY  $_{34}$ 

#### HERB CRUSTED PRIME RIB

14 OZ PRIME RIB, HAND CARVED AND COOKED TO THE TEMPERATURE OF YOUR LIKNG 44

#### **POT ROAST**

SLOW-ROASTED CHUCK ROAST, TOPPED WITH HOUSE-MADE DEMI & FRIED ONION STRAWS 25

Sides

GARLIC MASHED CHEF'S VEGETABLE WILD RICE

## Desserts

NY STYLE CHEESECAKE 9
TRIPLE CHOCOLATE MOUSSE CAKE 9
FLORIDA ORANGE CAKE 9