

Christmas Eve



Appetizers

BANG BANG SHRIMP 19

crispy tempura shrimp, chili garlic aioli

RIBEYE ROLLS 16

shaved ribeye, sweet onions, provolone, horseradish cream sauce

ANTIPASTO BOARD 24

chef's selection of artisan meats & cheeses, olives, artichokes & roasted red peppers

BURRATA 18

prosciutto di parma, tomato marinated in aged balsamic & evoo, toasted crostini

ALMALFI CALAMARI 18

pepperoncini, tomato, olives, capers, green goddess dressing (Classic Style Available)

LONG STEM ARTICHOKE 19

oreganata style, white wine butter sauce

BAKED CLAMS 19

(6) top neck clams chopped & stuffed, peppers, seasoned breadcrumbs

MUSSEL POT 18

pesto cream sauce, sundried tomatoes, crispy pancetta

BACON SLAB 17

bourbon maple glaze **GF**

Soups & Salads

LOBSTER BISQUE 16

sherry cream, lemon oil **GF**

FRENCH ONION 15

three onion, garlic croutons, swiss & provolone

CLASSIC CAESAR 16

romaine, parmigiano reggiano, crouton crumble, caesar dressing

MOZZARELLA CAPRESE 18

sliced vine ripe tomato, fresh mozzarella, roasted peppers, balsamic

CRISPY ARTICHOKE 17

baby arugula, artichoke hearts, sunchoke chips, olives
toasted walnuts, parmigiano reggiano, balsamic vinaigrette

BLT CHOP 17

chopped bacon, iceberg lettuce, tomatoes, shaved red onions, bleu cheese crumble & dressing **GF**

Entrees

SHORT RIBS 36

cider-braised short rib, crispy onion, mashed potato, demi sauce

BROILED HALIBUT 39

roasted potato, kalamata olives, cherry tomato, lemon beurre blanc sauce

LOBSTER PASTA 38

fresh campanelle, lobster meat, cherry tomato, spinach, spicy pink sauce

VEAL CHOP 49

breaded and pan fried, portobello mushroom marsala sauce,
prosciutto di parma, fresh mozzarella

SEAFOOD RISOTTO 38

garlic shrimp, mussels, clams, heirloom tomato risotto, artichokes, crispy capers

SEARED TUNA* 37

Asian pepper rub, Napa salad, wontons, cucumber-wasabi aioli

CHICKEN SCARPARELLO 34

semi-boneless half chicken, potatoes, onions, peppers, crumbled sausage, cherry pepper sauce

MEDITERRANEAN SALMON 34

Mediterranean spice crust, chianti braised lentils, pancetta,
pearl onion, butternut squash, marinated zucchini

SHRIMP OREGANATA 34

seasoned breadcrumbs, white wine sauce, jumbo asparagus

FILET MIGNON* 49

roasted garlic mash, broccolini, demi glace **GF**

STEAK FRITES* 44

sliced strip steak, herb compound butter, truffle shoestring fries

MARINATED SKIRT STEAK* 46

hoisin-glazed, mashed potato, crispy onion

36 OZ PORTERHOUSE FOR TWO* 79 P/P

herb compound butter, choice of two sides

ADD 6OZ LOBSTER TAIL TO ANY STEAK + 26

French Fries 12

Parmesan Truffle Fries 16

Brussels Sprouts 14

Mac n' Cheese 14

Charred Broccolini 14 **GF**

Sautéed Spinach 14 **GF**

Sautéed Mushrooms 14 **GF**

Garlic Mashed Potatoes 12 **GF**

EXECUTIVE CHEF KEITH MCCONNELL

REGULAR MENU NOT AVAILABLE - KIDS MENU OFFERED

Undercooked meat/fish may result in food-borne illness especially if you have certain medical conditions