

CHRISTMAS EVE MENU

STARTERS

SPINACH & ARTICHOKE DIP

artichoke hearts + fresh spinach +
pepper jack cheese + crostini 11

CRAB CAKE

lump crab + frisee salad + remoulade 14

SHRIMP COCKTAIL

classic + cocktail sauce 14

SOUPS & SALADS

NEW ENGLAND'ISH CLAM CHOWDER

our executive chef puts a spin on
the new england classic 7

CLASSIC LOBSTER BISQUE 7

BABY WEDGE SALAD

bacon ranch dressing + smoked cheddar +
farm fresh tomatoes + red onions 9

CAESAR SALAD

shaved parmesan +
house toasted crouton 11

SIDES

HAND WHIPPED POTATOES 5

CHEF'S VEGETABLES 5

RICE PILAF 5

ASIAGO AU GRATIN POTATOES 5

ENTREES

SURF AND TURF*

tenderloin filet + lobster tail + whipped
potatoes + chef's vegetables + roasted
shallot compound butter 54

SHRIMP & SCALLOP SCAMPI

lemon garlic white wine sauce +
tomatoes + angel hair pasta 31

CRAB AND SHRIMP STUFFED COD

lemon butter + rice pilaf + chef's vegetables 30

BROILED PETITE FILET MIGNON 6 OZ*

whipped potatoes + demi glaze +
chef's vegetables 35

PRIME RIB*

whipped potatoes + chef's vegetables
+ au jus + horseradish 34

PARMESAN CRUSTED CHICKEN

parmesan garlic crust + rice pilaf + chef's
vegetables + lemon butter sauce 27

WILD MUSHROOM RAVIOLI

porcini mushroom cream sauce 25

DESSERTS

CHOCOLATE TUXEDO CHEESECAKE 8

STRAWBERRY CRÈME BRÛLÉE CHEESECAKE 8

APPLE CROSTADA 8

WHITE CHOCOLATE RASPBERRY CAKE 8

WHITE WINE

glass btl

SPARKLING

William Wycliff Brut, California	8	30
Korbel Split, Brut, California	10	
Zonin Split, Prosecco Brut, Veneto, Italy	9	
Domaine Chandon Brut Rosé Split, California	11	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
King Estate 'Signature' Pinot Gris, Oregon	12	46

SAUVIGNON BLANC

Canyon Road, California	8	30
Coppola Diamond Collection		
Yellow Label, Sonoma	9	34
Oyster Bay, Marlborough New Zealand		38

CHARDONNAY

Canyon Road, California	8	30
William Hill Winery, Central Coast, California	8.50	32
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Sonoma Cutrer, Russian River Sonoma		58

OTHER WHITE VARIETALS

Beringer White Zinfandel, California	8	30
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

RED WINE

glass btl

ROSÉ

Sophia Coppola Rose, Monterey	10	38
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PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		60

MERLOT

Canyon Road, California	8	30
St. Francis Vineyards, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46

CABERNET

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Gascon Malbec, Mendoza, Argentina	9	34
Apothic Wines 'Winemaker's Blend', California	9	34
Dry Creek Vineyards Heritage Zinfandel, Sonoma	10	38
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, Australia		46

SPECIALTY DRINKS

LOCAL FAVORITES

Pirate's Punch Bacardi Coconut, Captain's Morgan, Chambord, Lemonade, Cranberry, Ginger Ale 10

OLD FLAMES

Improved Old Fashioned Bulleit Rye, Luxardo, Orange Bitters, Clove, Caramelized Orange, Lemon Peel 12

Lion's Tail Maker's Mark, All Spice, Clove, Lime 12

Honey South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11

Dark & Stormy Myers's Dark Rum, Lime, Angostura, Ginger Beer 10

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

WINE COCKTAILS

Sangria Blanca Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, fresh Fruit 10

Sangria Roja Canyon Road Merlot, E & J Brandy, Agave, Orange, Cranberry and Apple Juices, fresh Fruit 10

Sonoma Spice Canyon Road Merlot, E&J Brandy, Orange Juice, Clove, Ginger Beer, seasonal Berries 11

ASK YOUR
SERVER FOR
OUR LIST OF
SEASONAL AND
CRAFT BEERS