



Christmas Eve 2019

Appetizers

Toasted Cheese Ravioli	\$11.95	Burrata Caprese	\$14.95
Escargot	\$15.95	Crab Cake	\$17.95
Shrimp Cocktail	\$15.95	Beef Carpaccio	\$15.95
Shrimp & Crab Cocktail		\$25.95	

Dinner includes three courses: starter, entrée & dessert

Starter Selection

Organic Baby Greens Salad	Caesar Salad
Arugula & Asian Pear Salad	Lobster Bisque
Bleu Cheese Wedge Salad	

Entrée Selection

Angel Hair Pomodoro - tomato basil & garlic marinara sauce	\$36.95	Spinach & Mushroom Ravioli - tomato & arugula sauce	\$37.95
Chicken Parmigiana – with linguini Pomodoro	\$42.95	Seafood Risotto - shrimp, scallops, fish, white wine & butter	\$52.95
Veal Marsala – with baby vegetables & potatoes	\$49.95	Imported Dover Sole Meuniere – lemon beurre blanc sauce	\$67.95
Grilled Jumbo Shrimp – with roasted garlic, julienned vegetables, & pesto sauce	\$49.95	Eggplant Florentine - grilled eggplant, mozzarella cheese, spinach & marinara sauce	\$38.95
Grilled Marinated Salmon – baby vegetables, potatoes & tomato caper beurre blanc	\$49.95	Herb Crusted Rack of Lamb - with creamy garlic sauce, baby vegetables & potatoes	\$56.95
Jumbo Alaskan King Crab Legs – with linguini aglio e olio	\$79.95	Grilled Filet Mignon - roasted garlic bordelaise sauce, baby vegetables & potatoes	\$56.95
Prime Rib of Beef - baby vegetables & potatoes	\$56.95	Chilean Sea Bass - pan seared, with asparagus, roasted tomato, citrus butter sauce	\$62.95
Filet & Jumbo Shrimps - baby vegetables & potatoes	\$92.95	Prime Rib & Jumbo Shrimps - baby vegetables & potatoes	\$92.95

Dessert Selection

Tiramisu	Bread Pudding	Flourless Chocolate Cake	Berries & Crème
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