

FEATURED CHRISTMAS SELECTIONS

STARTER

Grilled Prawns & Stuffed Mushrooms

Button mushrooms, Italian sausage, pepperoni, roasted garlic, cream cheese, mozzarella, Parmigiano Reggiano 25

ENTRÉES

14oz USDA Prime Rib Eye

40-day bourbon dry-aged, potato purée, grilled vegetables, fried shallot 83

20oz USDA Prime Bone-In New York Strip

Brown butter roasted red potato, caramelized onion, Parmigiano Reggiano, grilled vegetables, crab, house-made Choron sauce 77

Poached Salmon

Butternut squash risotto, braised spinach, arugula, onion, Dijon, preserved lemon raspberry beurre blanc 39

DESSERT

Christmas Charcuterie

Assorted petit fours, house-made confections and cookies, dried figs, fresh berries, sugared cranberries 20

Chef Tyler Leonard

A 20% service charge is added to all guest checks and distributed directly to our staff. Any additional tip left for the service staff is entirely optional.

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies.

Not all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses.