

# Christmas Menu

## Three Course Prix Fixe

Your Choice of any Entrée below paired with a  
Starter Salad or Soup and Dessert  
Add 10.00

### Butternut Squash Soup

Finished with Crème Fraiche  
Small Bowl 5.50    Large Bowl 6.75

### Mixed Green Salad

Served with a Choice of Dressing 7.95

## Entrees

### Lemon Chicken

Pan Seared and Served with Asparagus, Shiitake Mushroom  
Risotto and Mustard Lemon Butter Sauce 19.95

### Pan-Seared Mahi Mahi

With Blistered Tomatoes, Herbed Brown Rice and a  
Lemon Butter Beurre Sauce 22.95

### Filet and Grilled Shrimp

Grilled Petite Filet with Three Marinated Shrimp  
Topped with an Orange Fennel Beurre Blanc Sauce  
Served with a Red Skin Mashed Potatoes and Broccoli 31.95

### Braised Lamb Shank with Roasted Garlic Sauce

Slowly Roasted until tender, served with  
Butternut Squash Mashed Potatoes and Sautéed Green Beans 24.95

### Roasted Prime Rib

One Pound of Slow Roasted Prime Rib with Creamy Horseradish and  
Au Jus served with a Loaded Baked Potato 29.95

## Dessert

### Fruit Cobbler of the Day

Our Signature Fruit Cobbler with a Cinnamon Walnut Crumble,  
Served with a Scoop of Vanilla Ice Cream or Whipped Cream  
Ask your server for today's selection 6.95

### Grand Marnier Crème Brulee

Traditional Vanilla Bean Custard with a Hint of Grand Marnier and  
Orange Zest Finished with a Caramelized Sugar Top 7.50

## For Kids 11 and Under

Choice of Soup or Caesar Salad  
Petite Prime Rib with Mashed Potatoes and Vegetable  
Hot Fudge Sundae

15.95 per person