



Christmas Menu 2018

STARTERS:

MAPLE BUTTERNUT SOUP *

AWARD-WINNING LOBSTER BISQUE

CLASSIC SHRIMP COCKTAIL*

FOUR JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON

VEGETABLE TART

GOAT CHEESE, ROASTED TOMATO, CARAMELIZED ONION
BALSAMIC DRIZZLE

SIGNATURE HOUSE SALAD *

BABY SPINACH LEAVES, MAPLE VINAIGRETTE
PISTACHIOS AND DRIED CRANBERRIES

~NEW YEAR'S EVE

Live Piano Entertainment: 6-9 PM

DANCING & CELEBRATION PARTY
with DJ SCOTT Langlois- from 9pm

\$ 63 PER PERSON

ENTRÉES:

CRAB & LOBSTER STUFFED HADDOCK

LOBSTER-SHERRY CREAM SAUCE
RISOTTO

10 OZ. PRIME RIB AU JUS *

ALL-NATURAL, SLOW-COOKED
SIDE OF HORSERADISH CREAM
MASHED POTATOES

ROAST DUCKLING *

POMEGRANATE GLAZE
MASHED POTATOES

STUFFED PORK LOIN *

CRANBERRY, ROASTED GARLIC, AND SPINACH CENTER
SWEET POTATO MASHED

OLIVE OIL POACHED SALMON *

FENNEL AND APPLE SLAW
ROASTED POTATOES

ABOVE ENTREES SERVED WITH GREEN BEANS

HARISSA RUBBED CAULIFLOWER STEAK

SHAVED BRUSSELS SPROUTS, ROASTED TOMATO, FRIED SHALLOTS
CHIVE INFUSED OIL

ADDITIONAL SIDES \$5

**SWEET POTATO MASHED, GREEN BEANS, MASHED POTATOES,
ROASTED POTATOES, RISOTTO**

DESSERTS:

BLUEBERRY OR APPLE PIE

SERVED CHILLED WITH FRESHLY WHIPPED CREAM
(A LA MODE \$3)

CHOCOLATE OBLIVION

FLOURLESS CHOCOLATE TORTE WITH RASPBERRY SAUCE
FRESHLY WHIPPED CREAM

EGGNOG CHEESECAKE

FRESHLY WHIPPED CREAM

PROFITEROLE

PASTRY PUFF - VANILLA ICE CREAM,
HOT FUDGE, FRESHLY WHIPPED CREAM, CRUSHED CANDY CANE

*GLUTEN FREE