



# Christmas Menu | \$59

SELECT ONE FROM EACH COURSE

## First Course

Lobster Bisque

Toast Point

Holiday Salad

Baby Spring Greens, Caramelized Walnuts,  
Raspberry Vinaigrette

## Main Course

Seasonal Vegetables, Choice of Starch

Chicken Cordon Bleu

Champagne Sauce

Roasted Tenderloin of Beef

Merlot Reduction

Blackened Salmon

Pineapple Mango Relish, Citrus Blanc

## Third Course

Chocolate Raspberry Cheesecake

Key Lime Drizzle

Ginger Crème Brulee

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.  
PLEASE NOTIFY SERVER OF ANY FOOD ALLERGIES. AN AUTOMATIC 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR GREATER.