



# CHRISTMAS DINNER

*Monday, December 25th, 2017 2:00 pm-7:00 pm*

*Appetizer: (Choice of One)*

STRACCIATELLA "ITALIAN WEDDING" SOUP  
TINY MEATBALLS, EGG DROP SOUP, SPINACH,  
PARMESAN CHEESE

FESTIVE HOLIDAY SALAD  
FRESH ARUGULA, ORGANIC GREENS, PORT WINE POACHED APPLES,  
CANDIED WALNUTS, CRANBERRIES,  
BALSAMIC VINAIGRETTE

LOBSTER RAVIOLI  
TOUCH OF COGNAC & LOBSTER

*Entree: (Choice of One)*

ROASTED PRIME RIB OF BEEF  
AU JUS, HORSERADISH,  
TWICE BAKED POTATO & STRING BEANS

CRAB & SHRIMP STUFFED SALMON  
FARRO GRAIN, BLISTERED TOMATOES, SPINACH & ASPARAGUS  
LEMON BUTTER SAUCE

ROASTED TURKEY BREAST  
FOCCACIA STUFFING, MASHED POTATOES, RICH TURKEY GRAVY  
FARM FRESH VEGETABLES & CRANBERRY SAUCE

HONEY MUSTARD GLAZED HAM  
MASHED POTATOES & FARM FRESH VEGETABLES

*Dessert: (Choice of One)*

EGGNOG CHEESECAKE  
PILLOWS OF WHIPPING CREAM

POMEGRANATE CREME BRULEE

\$40.00 ADULT \$20.00 CHILD PLUS TAX & GRATUITY  
A LA CARTE MENU ALSO AVAILABLE  
FOR RESERVATIONS CALL 702.869.8500