



Christmas Eve 2019



Appetizers

Jumbo Shrimp Cocktail

Four Extra Large Shrimp, Spicy Cocktail Sauce & Lemon 12

Stuffed Mushrooms

Crab imperial stuffed mushrooms with garlic herb butter 13

Truffle Liver Pate

House made chicken Liver black truffle pate, Pickled mushrooms, shaved red onion
Focaccia crisps 10

Bacon Filet Tips

Bacon Wrapped Beef Tenderloin Tips BBQ Dry Rub, Horse Radish Dipping Sauce 12

Lobster Wontons

Maine Lobster Wontons with Cream Cheese Scallion Filling, Asian Slaw, Hoisin Teriyaki Drizzle 13

Fried Calamari

Italian Style with Marinara, Spicy or Sweet 13

Soups

Wild Mushroom 4 ~ Shrimp Corn Chowder 6

Salads

House Salad 4 ~ Caesar Salad 4

Entrees

Stuffed Flounder Alaska

Flounder Roulade Stuffed with Alaskan King Crabmeat, Lemon Butter,
Butternut Rice Pilaf & Sautéed Asparagus 29

Surf and Turf

Flame Broiled 6oz Filet Mignon, Maine Lobster Tail, Sun Dried Tomato Tarragon Butter,
Demi Glace, Whipped Potato & Asparagus 35

Crispy Grouper

Sautéed Florida Grouper Filet, Honey Ginger Glazed, Coconut Basmati Rice Pilaf
Baby Bok Choy, Mango Buerre Blanc 35

Prime Rib

Slow Roasted Prime Rib of Beef Finished with Natural Beef Au Jus
Baked Potato & Mixed Vegetables Chef's Cut 27 King Cut 32

Truffled New York Strip

Flame Broiled 12oz Angus New York Strip Topped With Black Truffle Butter
Au Gratin Potato & Mixed Vegetables 31

French Roasted Chicken Breast

Chicken Breast Filled with a Dried Cranberry Sausage Stuffing, Herbed Gravy,
Butternut Rice Pilaf & Chefs Vegetable 21

Veal and Crab Marsala

Tender Veal Cutlets Sautéed with Jumbo Lump Crab, Spinach, Mushrooms
Marsala Brown Gravy Over Fettuccini Pasta 27

Shrimp & Scallop Risotto

Sautéed Jumbo Shrimp & Barnegat Light Scallops, Tomato Basil Butter,
Sweet Pea Asiago Risotto 28

Desserts

Baileys Chocolate Mousse Cake ~ Molten Chocolate Lava Cake ~ Chocolate Hazelnut Cheese Cake 8

Apple Cobbler a la Mode 8 ~ Chocolate or Vanilla Ice Cream 5

