

Christmas Eve 2018 Menu

Menu subject to change until 12.14.18

Serving dinner starting at 3:45 pm - Last seating 9 pm

Open anytime for a private party! Private rooms available for baby showers, birthday parties, rehearsal dinners and corporate events from 10-60.

7-Fishes Salad Special

Butter lettuce, poached shrimp, jumbo lump crab, bay scallops, lobster, octopus, smoked mussels, poached calamari
Honey-dijon vinaigrette
\$18 appetizer, \$36 entree

• Raw Bar

- Tuna Tartare*** 15
Avocado, soy marinated onions, tortillas, wasabi aioli
- Jumbo Lump Crab Cocktail*** 15
Red sea salt, artisan olive oil; wakame seaweed salad
- Freshly Shucked Raw Oysters on the Half Shell-\$MP**
- Fresh Texas U12 Shrimp Cocktail*** 3 ea.
- Raw Bar Sampler*** 45
6 oysters, 4 shrimp, tuna tartare, crab cocktail
- Local Buffalo Carpaccio** 14
Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese

- Kennett Square Mushroom Tart** 12
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie
- Hand-rolled Shrimp Spring Rolls** 12
Apricot, ginger BBQ
- Grilled Pacific Octopus** 15
Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette

• Soup & Salads

- Mixed Greens-** 8.5
Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette
- Chopped Iceberg-** Tomato, cucumber, bacon, 9
Smokey buttermilk Rogue Valley blue cheese dressing
- Baby Spinach Salad** 9
Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette
- Grilled Romaine** 9
Creamy garlic dressing, Parmignano-Reggiano cheese, croutons
- Crock of French Onion Soup** 10
Pain perdu, gruyere cheese

• Appetizers

- House Made 3-Cheese Flatbread** 13
Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic
- Chef's Market Selection of Cheeses** 20
Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk
- Crispy House Made Mozzarella** 10.5
Fire roasted tomato sauce, basil pesto

• From the Steakhouse Grill*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

15 oz. Prime Pork Chop	32	12 oz. Creekstone Farms Black Angus NY Strip	39.5
8 oz. Center Cut Choice Filet Mignon	42	10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus	45
14 oz. USDA Prime NY Strip	49	10 oz. USDA Prime Center Cut Filet Mignon	56
16 oz. USDA Prime Delmonico Ribeye	MP	10 oz. Strube Ranch Waguy NY Strip	85
		Sauce	Classic Béarnaise \$2

Sides

Creamy Spinach/Artichoke	8	Creamy Potato Puree	6	Sautéed Colossal Crab	14
2X Baked Potato+Sour Cream+Pancetta	7.5	Salt Crusted Plain Baked Potato	5	Lobster Mashed Potatoes	16
Truffle Parmesan Fries	7.5	House Cut Crispy Fries	5.5	Duck Fat Roasted Mushrooms	8.5
Roasted Brussels-pancetta+mustard	8	NOLA	NC	Melted Dunbarton Blue Cheese	2

• Entrées

- 2-day Creekstone Farms Short Ribs** 30
8 oz., served with winter baby carrots, cabernet reduction
- FISH OF THE DAY**
- Skillet Roasted "Free Bird" Chicken Breast** 23
Organic, free range, Lancaster county chicken Lentils, cippolini onions, port wine reduction
- Lobster Ravioli with a poached lobster claw** 33
Brandy lobster cream sauce
- Grilled Faroe Island Wild Salmon** 26
Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli

***Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness**