

Christmas Eve 2018 Menu

Menu subject to change until 12.14.18

Serving dinner starting at 3:45 pm

last seating 9 pm

7-Fishes 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-per piece*	3.25
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	

• 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	9.5
Creamy garlic dressing, Parmignano-Reggiano cheese, croutons	
Crock of French Onion Soup	10
Pain perdu, gruyere cheese	

• Appetizers

Kennett Square Mushroom Tart	12	House Made 3-Cheese Flatbread	13
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie		Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	
Hand-rolled Shrimp Spring Rolls	12	Chef's Market Selection of Cheeses	22
Apricot, ginger BBQ		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	
Grilled Pacific Octopus	15	Crispy House Made Mozzarella	10.5
Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette		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	39.5	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
14 oz. Milk Fed Veal Chop	45	16 oz. USDA Prime Delmonico Ribeye	54
		Sauce	Classic Béarnaise
			\$2
Sides			
Creamy Spinach/Artichoke	8	Creamy Potato Puree	6
2X Baked Potato+Sour Cream+Pancetta	7.5	Salt Crusted Plain Baked Potato	5
Truffle Parmesan Fries	7.5	House Cut Crispy Fries	5.5
Melted Dunbarton Blue Cheese	2	3-cheese Truffle Potato Gratin	7
		Sautéed Colossal Crab	16
		NOLA Blackening Spice	NC
		Duck Fat Roasted Mushrooms	8.5
		Roasted Brussels+pancetta+mustard	8

• Entrées

U10 Diver Scallops	40	Pumpkin-Butternut Squash Ravioli	22
Lobster risotto, saffron cream		Parmesan-sage cream; pumpkin seed oil	
Pan Seared Atlantic Halibut	35	Grilled Faroe Island Wild Salmon	26
Butternut squash, roasted garlic mashed potatoes, chimi chiri		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