

CHRISTMAS MENU

STARTERS

Clam & Andouille in a Cajun Beer Broth \$18

Flatbread Topped with Whipped Goat Cheese, Prosciutto, Caramelized Onions, Arugula and Balsamic Drizzle \$16

MAIN COURSE

Seared Pork Chop with a Bourbon, Mushroom Cream Sauce, Baby Carrots and Smashed Potatoes \$38

Roasted Lamb Chop with Mint Chimichurri, Polenta and Sautéed Spinach \$42

Lemon Butter Poached Lobster Tails over Mushroom Risotto \$42

Serving Christmas Eve & Christmas Day from 4pm