

Christmas Eve

DINNER MENU

Starters

ICED + RAW

6 CAPE COD OYSTERS ON THE ½ SHELL / \$16

8 LITTLENECK CLAMS ON THE ½ SHELL / \$14

5 JUMBO CHILLED SHRIMP served with Lemon & Cocktail Sauce / \$15

HOT

STUFFED QUAHOG Ritz, Chorizo, Garlic, Red Pepper, Melted Butter / \$7

BAKED LITTLENECK CLAMS CASINO Bacon, Garlic Butter / \$14

BAKED OYSTERS ROCKEFELLER Spinach, Fennel, Pernod, Panko, Mornay Sauce / \$18

TRUFFLE MUSHROOM & SHORT RIB ARANCINI Celeriac Cream, Parsnip Crisps,

Pomegranate Jewels, Chive Herb Oil / \$11

FRIED POINT JUDITH CALAMARI Butter, Garlic, Banana Peppers, Hot Cherry peppers / \$14

SOUP & SALADS

NEW ENGLAND CLAM CHOWDER / Cup \$7 - Bowl \$12

LOBSTER BISQUE / Cup \$8 - Bowl \$14

PEAR, ARUGULA & ENDIVE SALAD Gorgonzola, Toasted Almonds, Pomegranate Jewels, White

Balsamic, Pomegranate & Quince Vinaigrette / \$12

HOUSE SALAD Spring Mix, Tomato, Shaved Carrot, Onion, English Cucumber, Dijon

Vinaigrette / \$7

CAESAR SALAD / small \$7 - large \$12

Entrées

BRAISED BONELESS SHORT RIBS OF BEEF Garlic Mashed Potatoes, Caramelized

Carrots & Cipollini Onions, Cabernet Demi, Fried Parsnips / \$28

BUTTER & HERB POACHED CENTER CUT FILET MIGNON Grilled, Garlic Mashed

Potatoes, Asparagus, Cabernet Demi, Frisee, Truffle Oil / \$35

HONEY MUSTARD SALMON Cranberry Compote, Roasted Potatoes, Asparagus / \$28

ROASTED PANKO HADDOCK Butterflied Shrimp, Citrus Beurre Blanc, Roasted Potatoes,

Asparagus / \$31

LOBSTER PAPPARDELLE Poached Lobster, Garden Peas, Wilted Tomatoes, Sherry

Cream Sauce, Pappardelle Pasta / \$38

BAY SCALLOPS Ritz Crumbs, White Wine, Lemon Butter, Rice Blend, Seasonal

Vegetables / \$35

ROAST HALF DUCK Maple Leaf Farms Bone-in Duck, Rhubarb, Ginger & Orange Relish,

Roasted Potatoes, Seasonal Vegetable / \$29

HERB MARINATED RACK OF LAMB Roasted Baby Carrots, Blistered tomatoes, Goat

Cheese & Rosemary Polenta Fries, Smoked Black Cherry & Apricot Reduction / \$36

BLACKENED CENTER CUT SWORDFISH Parmesan & Basil Risotto, Tomato Bruschetta

Topping / \$33

BEEF WELLINGTON Medium Rare Tenderloin, Pate, Mushroom Duxelles, Puff Pastry,

Cognac & Black Pepper Sauce, Baby Red Potatoes, Asparagus / \$36

WILD MUSHROOM RAVIOLI Oyster Mushroom, Jerusalem Artichoke Cream Sauce,

Parmesan, Pea Shoots and Artichoke Crisp / \$24

ROAST PRIME RIB OF BEEF C.A.B., au Gratin Potato, Yorkshire Pudding, Seasonal

Vegetable, Horseradish Cream Sauce, Au Jus / \$35

Dessert Specials

Sticky Toffee Pudding \$9 | Classic Crème Brûlée \$7 | Chef's Bread Pudding \$7 | Profiterole \$9
Key Lime Pie \$7 | Flourless Chocolate Cake \$8 | Ultimate Six Layer Carrot Cake \$9 | Tiramisu \$9