



Christmas Eve

Starters

Calamari

*flash-fried calamari, jalapenos,
sweet chili sauce, black mayonnaise*

17

Spinach & Artichoke Dip

*fresh sauteed spinach, artichoke hearts, cream cheese,
grano Padano parmesan, crostini*

15

Shrimp Cocktail

lemoncello cocktail sauce

20

Salads

House Salad

*mixed greens, red onion, grape tomatoes,
cucumber, white balsamic vinaigrette*

13

Classic Caesar

*romaine lettuce, shaved parmesan, and rustic
croutons, house made Caesar dressing*

14

Shaved Brussel Sprout Salad

pistachio, fresh mint, cucumber, carrot ribbons, shaved

Soup

Soup du Jour

Cup 8 Bowl 10

Entrees

Farm House Prime Rib

*choice of a 12 oz Queen cut or 16 oz King Cut, cooked to your desired temperature and served with
a side of horseradish cream and au jus. Comes with roasted garlic mashed potatoes and a roasted
broccoli & cauliflower blend*

Queen— 40 King— 50

Pork Volcano

*braised 13oz bone in pork shank served over roasted garlic mashed potatoes with a
braised reduction sauce and roasted brussel sprouts*

32

Salmon

*pan seared salmon, toasted pecans, maple mustard glaze,
rice pilaf, roasted brussel sprouts*

30

Short Rib Ragu

gnocchi, braised short ribs, red sauce, shaved grana Padano parmesan

28

Filet Mignon

8 oz filet, red wine dem-glace, roasted garlic mashed potatoes, roasted broccoli & cauliflower

50

Crab Cake Dinner

seared jumbo lump crab cakes, mashed root veg, roasted brussel sprouts

Single— 25 Double- 45

Wild Mushroom Ravioli

cognac cream sauce, wild mushroom ravioli

25

Jack Daniel's Smoked Half Chicken

house smoked half chicken, rice pilaf, mashed root veg

28

Parties of 6 or more are subject to 20% automatic gratuity on the check total

Please alert your server to any serious allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness