

CHRISTMAS DINNER

OPENING ACT

Marker
36

LOBSTER BISQUE

Sweet & traditional creamy soup 6/8

BLUE CRAB

Chilled crab meat atop artisan blend lettuce with fresh avocado, diced mango, crisp Red Delicious Apples drizzled with basil chive & ginger vinaigrette 12

ROASTED BEET CARPACCIO

Red and golden beets roasted and thinly sliced served with feta cheese and pistachios on a bed of watercress with key lime vinaigrette 9

MAIN EVENT

PRIME RIB OF BEEF*

Certified Angus Beef® slowly roasted and served with fresh thyme au jus, horseradish sauce, garlic mashed potatoes and grilled asparagus 28

PAN SEARED YELLOWTAIL SNAPPER

Fresh snapper lightly dusted with blackening seasoning and seared, deglazed with white wine and finished with a citrus butter sauce. Served with a quinoa, cranberry and butternut squash medley and Swiss chard, garnished with a parsley coulis 29

GARLIC DIJON RACK OF LAMB

Baked lamb rack coated with a Dijon mustard, garlic, and fresh herbed bread crumb crust, served with mashed potatoes, grilled asparagus and a mint demi glaze 38

CHILEAN SEA BASS

Grilled and topped with almond crumbs and an orange beurre blanc, served with zucchini puree and green pea risotto 34

CRISPY ROASTED DUCKLING

Traditional semi boned duckling roasted until crispy and paired with a cherry reduction, roasted sweet potato and grilled asparagus 26

GRAND FINALE

GINGERBREAD PUDDING

Freshly baked bread pudding made with gingerbread, served warm with a brandy sauce 8

CRANBERRY APPLE CRISP

Tart cranberries paired with crisp apples baked, served with Royal Scoop vanilla ice cream 9