

Christmas Eve Menu 2018



Appetizers

<i>Toasted Cheese Ravioli</i>	\$11.95	<i>Baked Clams Oreganata</i>	\$15.95
<i>Escargot</i>	\$16.95	<i>Crab Cake</i>	\$16.95
<i>Shrimp Cocktail</i>	\$15.95	<i>Beef Carpaccio</i>	\$14.95
<i>Shrimp & Crab Cocktail</i>		\$25.95	

Dinner includes three courses: starter, entrée & dessert

Starter Selection

<i>Organic Baby Greens Salad</i>	<i>Caesar Salad</i>
<i>Arugula & Asian Pear Salad</i>	<i>Lobster Bisque</i>
<i>Bleu Cheese Wedge Salad</i>	

Entrée's

<i>Angel Hair Pomodoro - tomato basil & garlic marinara sauce</i>	\$34.95	<i>Spinach & Mushroom Ravioli - tomato & arugula sauce</i>	\$35.95
<i>Chicken Parmigiana – with linguini Pomodoro</i>	\$39.95	<i>Seafood Risotto - shrimp, scallops, fish, white wine & butter</i>	\$47.95
<i>Chicken Toscana – battered chicken breast topped with asparagus, Swiss cheese, white wine, lemon, and butter, with spinach risotto</i>	\$39.95	<i>Imported Dover Sole Meuniere – lemon beurre blanc sauce</i>	\$64.95
<i>Crab Legs Boccaccio's- with roasted garlic & linguini pasta</i>	\$59.95	<i>Eggplant Florentine - breaded eggplant, mozzarella cheese, spinach & marinara sauce</i>	\$35.95
<i>Grilled Marinated Salmon – grilled vegetable ragout, tomato caper beurre blanc</i>	\$45.95	<i>Herb Crusted Rack of Lamb - with creamy garlic sauce, baby vegetables & potatoes</i>	\$53.95
<i>Australian Lobster Tail – baby vegetables & potatoes</i>	\$89.95	<i>Grilled Filet Mignon - roasted garlic bordelaise sauce, baby vegetables & potatoes</i>	\$54.95
<i>Prime Rib of Beef - baby vegetables & potatoes</i>	\$54.95	<i>Chilean Sea Bass - pan seared, with asparagus, roasted tomato, citrus butter sauce</i>	\$59.95
<i>Filet & Lobster Tail - baby vegetables & potatoes</i>	\$99.95	<i>Prime Rib & Lobster Tail - baby vegetables & potatoes</i>	\$99.95

*Twin Australian Lobster Tails \$108.95
baby vegetables & potatoes*

Dessert Selection

<i>Tiramisu</i>	<i>Bread Pudding</i>	<i>Baked Alaska</i>	<i>Berries & Crème</i>
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