



**MERRY CHRISTMAS TO ALL...**

**CHRISTMAS CHEER 12.**

**NOGTINI**  
**RICH EGG NOG AND AMARETTO**

**COSMO CHRISTMAS**  
**ABSOLUT KURANT, COINTREAU AND CRANBERRY**

**PEPPERMINT PATTY**  
**GODIVA, DARK CREME DECAO AND CRÈME DE MENTHE**

**THE GRINCH**  
**MIDORI AND LEMON**

**APPETIZERS**

**TONIGHTS BEAUTIFUL SOUP IS A SHRIMP BISQUE 7.**

**OYSTERS ROCKEFELLER 16.**

**SHRIMP DEJONGHE 15.**

**SHRIMP COCKTAIL 15.**

**ESCARGOT 10.99**

**BLUE POINT OYSTERS 12.99**

**CALAMARI 12.**

**CRAB CAKE 15.**

**MOZZARELLA STIX 7.**

**FLAMING SAGANAKI 11.**

**CHICKEN TENDERS 9.**

**CHEESE RAVIOLI WITH  
MARINARA 11.**



 CHRISTMAS EVE DINNER

STEAK AU POIVRE AND LOBSTER  
BLACK PEPPER CRUSTED 4 OZ FILET MIGNON  
DRIZZLED WITH COGNAC SAUCE  
WITH A 6OZ COLD WATER LOBSTER TAIL  
45.

JUST LOBSTER (SINGLE, TWIN OR TRIO) 32. EACH

CHRISTMAS ROAST BEAST  
PRIME RIB 31. KING CUT 39.

FILET MIGNON 38.

STEAK AU POIVRE  
PEPPER ENCRUSTED FILET MIGNON MEDALLIONS  
WITH OUR COGNAC SAUCE 32.99

ALASKAN KING CRABLEGS 53.99 PER POUND

EAST COAST CRAB CAKES 29.

SHRIMP DE JONGHE DINNER 27.

ALASKAN HALIBUT  
PAN ROASTED WITH AN AMARETTO SWEET CREAM,  
FRESH SCALLIONS AND TOASTED ALMONDS 35.

FLAMING ROAST DUCK WITH WILTED SPINACH AND  
SWEET ORANGE SAUCE 31.

WE ARE SERVING TWICE BAKED POTATOES  
AND GARDEN SALAD

...AND TO ALL A GOOD NIGHT. 