



MERRY CHRISTMAS TO ALL...

CHRISTMAS CHEER 13.

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 8.

OYSTERS ROCKEFELLER 17.

SHRIMP COCKTAIL 15.

BLUE POINT OYSTERS 13.99

SHRIMP DEJONGHE 16.

ESCARGOT 10.99

MOZZARELLA STIX 8.

CRAB CAKE 15.

CHICKEN TENDERS 9.

CALAMARI 12.

**CHEESE RAVIOLI WITH
MARINARA 14.**

FLAMING SAGANAKI 11.





CHRISTMAS EVE DINNER

STEAK AU POIVRE AND LOBSTER
BLACK PEPPER CRUSTED 4 OZ FILET MIGNON MEDALLION
DRIZZLED WITH COGNAC SAUCE
WITH A 6OZ COLD WATER LOBSTER TAIL
46.

JUST LOBSTER (SINGLE, TWIN OR TRIO) 34.99 EACH

CHRISTMAS ROAST BEAST
PRIME RIB 35. ST. CHARLES CUT 42.

FILET MIGNON 39.

STEAK AU POIVRE
PEPPER ENCRUSTED FILET MIGNON MEDALLIONS
WITH OUR COGNAC SAUCE 33.

ALASKAN KING CRABLEGS 54. PER POUND

EAST COAST CRAB CAKES 29.

SHRIMP DE JONGHE DINNER 28.

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 32.

WE ARE SERVING TWICE BAKED POTATOES
AND GARDEN SALAD

...AND TO ALL A GOOD NIGHT. 