



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 DECACAO AND CRÈME DE MENTHE

THE GRINCH
MIDORI AND LEMON

APPETIZERS

TONIGHTS BEAUTIFUL SOUP IS A SHRIMP BISQUE 8.

OYSTERS ROCKEFELLER 17.

BLUE POINT OYSTERS 13.99

ESCARGOT 10.99.

CALAMARI 12.

FLAMING SAGANAKI 11.

SHRIMP COCKTAIL 15.

SHRIMP DEJONGHE 16.

FOR KIDS

CHEESE STIX
WITH PIZZA SAUCE

CHICKEN TENDERS
WITH FRENCH FRIES

SPAGHETTI

BUTTERED NOODLES

7.99



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) 37. 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 47.

ALASKAN KING CRABLEGS 55. PER POUND.

SHRIMP DE JONGHE DINNER 29.

ALASKAN HALIBUT
PAN ROASTED WITH AN AMARETTO SWEET CREAM,
FRESH SCALLIONS AND TOASTED ALMONDS 36.

FLAMING ROAST DUCK WITH WILTED SPINACH AND
SWEET ORANGE SAUCE 32.

CHICKEN BREAST MARSALA
WITH SHIITAKE MUSHROOMS AND PLUM TOMATOES 29.

WE ARE SERVING TWICE BAKED POTATOES
AND GARDEN SALAD

...AND TO ALL A GOOD NIGHT. 