



MERRY CHRISTMAS TO ALL...

CHRISTMAS CHEER 14.

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 9.

OYSTERS ROCKEFELLER 21.

BLUE POINT OYSTERS 14.99

ESCARGOT 12.99.

CALAMARI 13.99

FLAMING SAGANAKI 11.

SHRIMP COCKTAIL 19.

SHRIMP DEJONGHE 16.

FOR KIDS

CHEESE STIX
WITH PIZZA SAUCE

CHICKEN TENDERS
WITH FRENCH FRIES

SPAGHETTI

BUTTERED NOODLES

9.00



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
52.

JUST LOBSTER (SINGLE, TWIN OR TRIO) 40. EACH

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

FILET MIGNON 43.

STEAK AU POIVRE
PEPPER ENCRUSTED FILET MIGNON MEDALLIONS
WITH OUR COGNAC SAUCE 35.

ALASKAN KING CRABLEGS 57. PER POUND.

SHRIMP DE JONGHE DINNER 29.

CHILEAN SEABASS
PAN ROASTED WITH FRESH SPINACH, CAPERS
AND A SHALLOT CHARDONNAY BUTTER 39.

FLAMING ROAST DUCK WITH WILTED SPINACH AND
SWEET ORANGE SAUCE 33.

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. 