



# MERRY CHRISTMAS TO ALL...

## CHRISTMAS CHEER 15.

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 10.

OYSTERS ROCKEFELLER 23.75

BLUE POINT OYSTERS 16.50

ESCARGOT 16.25

CALAMARI FRITTI 15.50

FLAMING SAGANAKI 12.00

SHRIMP COCKTAIL 23.50

SHRIMP DEJONGHE 17.50

### 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  
65.

JUST LOBSTER (SINGLE, TWIN OR TRIO) 49. EACH

CHRISTMAS ROAST BEAST  
PRIME RIB 16 OUNCE 41.75 ST. CHARLES CUT 49.75

FILET MIGNON 47.50

STEAK AU POIVRE  
PEPPER ENCRUSTED FILET MIGNON MEDALLIONS  
WITH OUR COGNAC SAUCE 39.75

SHRIMP DE JONGHE DINNER 32.

CHILEAN SEABASS  
PAN ROASTED WITH FRESH SPINACH, CAPERS  
AND A SHALLOT CHARDONNAY BUTTER 41.

FLAMING ROAST DUCK WITH WILTED SPINACH AND  
SWEET ORANGE SAUCE 35.

CHICKEN BREAST MARSALA  
WITH SHIITAKE MUSHROOMS AND PLUM TOMATOES 34.

WE ARE SERVING TWICE BAKED POTATOES  
AND GARDEN SALAD

...AND TO ALL A GOOD NIGHT. 