



MERRY CHRISTMAS TO ALL...

CHRISTMAS CHEER

GET BLITZEN

A CRANBERRY LONG ISLAND ICED TEA
WITH SILVER PATRON AND GREY GOOSE
TANQUERAY AND TRIPLE SEC
AND LEMON JUICE

WATCH YOUR NOGGIN 16.

OUR EGGNOG AND DISARONNO COCKTAIL WITH NUTMEG

STAY AWAKE FOR SANTA 17.

OUR ESPRESSO MARTINI
ABSOLUT, MR BLACK AND SPARROW ESPRESSO

APPETIZERS

TONIGHTS BEAUTIFUL SOUP IS A CREAM OF
CHICKEN RICE SOUP 9.

OYSTERS ROCKEFELLER 23.75

BLUE POINT OYSTERS 16.50

ESCARGOT 16.25

CALAMARI FRITTI 15.50

FLAMING SAGANAKI 13.00

SHRIMP COCKTAIL 24.50

SHRIMP DEJONGHE 18.50

FOR KIDS

CHEESE STIX
WITH MARINARA

CHICKEN TENDERS
WITH FRENCH FRIES

SPAGHETTI

BUTTERED NOODLES

13.00



 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
69.

JUST LOBSTER (SINGLE, TWIN OR TRIO) 51. EACH

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

FILET MIGNON 52.50

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

SHRIMP DE JONGHE DINNER 34.

CHILEAN SEABASS
PAN ROASTED WITH FRESH SPINACH, CAPERS
AND A SHALLOT CHARDONNAY BUTTER 42.

FLAMING ROAST DUCK WITH WILTED SPINACH AND
SWEET ORANGE SAUCE 36.

CHICKEN BREAST MARSALA
WITH SHIITAKE MUSHROOMS AND PLUM TOMATOES 35.

WE ARE SERVING GARDEN SALAD OR
CREAM OF CHICKEN RICE SOUP AND OUR
TWICE BAKED POTATOES

...AND TO ALL A GOOD NIGHT. 