



MERRY CHRISTMAS TO ALL...

CHRISTMAS CHEER

**A CRANBERRY LONG ISLAND ICED TEA
WITH PATRON SILVER, GREY GOOSE,
TANQUERAY AND TRIPLESEC
THE REAL McCOY AND SWEET LEMON JUICE 18.**

OUR EGGNOG AND DISARONNO COCKTAIL WITH NUTMEG 16.

**OUR ESPRESSO MARTINI
ABSOLUT, MR BLACK AND SPARROW ESPRESSO 17.**

APPETIZERS

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

OYSTERS ROCKEFELLER 29.

BLUE POINT OYSTERS 24.

ESCARGOT 17.

CALAMARI FRITTI 17.50

FLAMING SAGANAKI 13.

SHRIMP COCKTAIL 27.

SHRIMP DEJONGHE 19.

FOR KIDS

**CHEESE STIX
WITH MARINARA**

**CHICKEN TENDERS
WITH FRENCH FRIES**

SPAGHETTI

BUTTERED NOODLES

14.00



 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
71.

JUST LOBSTER (SINGLE, TWIN OR TRIO) 52. EACH

CHRISTMAS ROAST BEAST
16OZ PRIME RIB 57.
22OZ ST. CHARLES CUT 69.50

FILET MIGNON 59.

STEAK AU POIVRE
PEPPER ENCRUSTED FILET MIGNON MEDALLIONS
WITH OUR COGNAC SAUCE 41.75

SHRIMP DE JONGHE DINNER 35.

CHILEAN SEABASS
PAN ROASTED WITH FRESH SPINACH, CAPERS
AND A SHALLOT CHARDONNAY BUTTER 43.

FLAMING ROAST DUCK WITH WILTED SPINACH AND
SWEET ORANGE SAUCE 42.

CHICKEN BREAST MARSALA
WITH SHIITAKE MUSHROOMS AND PLUM TOMATOES 36.

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

...AND TO ALL A GOOD NIGHT. 