



Christmas Menu

\$125 Per Person

Course 1

Christmas Salad

Mixed Greens ~ Oranges ~ Pomegranate ~ Feta Cheese ~ Pecans
Homemade Dressing

Caesar salad

Romaine ~ Parmesan Cheese ~ Brioche Croutons ~ House Caesar Dressing

Butterfly Salad

Mixed Greens ~ Blue Cheese ~ Pecans ~ Caramelized Onion
Mango Balsamic Vinaigrette

Course 2

Lobster Bisque

Fresh Florida Keys Lobster ~ Rich Cream

Lump Crab Cakes

Jicama Slaw ~ Chipotle Aioli

Warm Goat Cheese

Marcona Almond Crust ~ Amarena Cherries

Main Course

Cherry Bourbon-Glazed Ham

Glazed Ham ~ Sweet Glaze made with Tart Cherry Juice, Cherry Jam, and Bourbon
Yukon Gold Mashed Potatoes ~ Seasonal Vegetables

Lobster Tail

Grilled Lobster Tail ~ Yukon Gold Mashed Potatoes ~ Asparagus
Garlic Herb Butter

Prime Rib

Au Jus ~ Citrus Horseradish Cream ~ Yukon Gold Mashed Potatoes, Seasonal Vegetables, Asparagus

Mahi Mahi

Lemon Butter Sauce ~ Yukon Gold Mashed Potatoes ~ Broccolini

Dessert

Key Lime Pie

Short Crust ~ Eggs Yolks ~ Sweetened Condensed Milk

Flourless Chocolate Cake

Warm Chocolate Cake ~ Chocolate Sauce ~ Vanilla Ice Cream

* Consuming raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.
Prices do not include applicable sales tax and gratuity. 20% gratuity will be added to all checks.

G - Gluten Free