



CHRISTMAS EVE MENU
served with a salad & side except as noted

EIGHT & EIGHT

8oz Pan-Seared Prime Filet Mignon finished with béarnaise sauce,
8oz Broiled Australian Lobster Tail finished with seafood stuffing & garlic lemon butter 68

22OZ. BONE-IN RIBEYE

Certified Angus Beef, rubbed, roasted, pan-seared 52

24OZ. PORTERHOUSE

Certified Angus Beef, rubbed, roasted, pan-seared 62

TAIL & TAIL

Two 8oz Australian Lobster Tails, roasted, finished with seafood stuffing & garlic lemon
butter 68

DENVER ROAST

Slow simmered overnight, fall-apart tender beef roast in our rich red wine sauce with
root vegetables 38

PORK CHOP W/ SWEET POTATO RAVIOLI

Slow smoked then roasted, cut from the rack, two nice chops, sautéed onion gravy
** no additional side 34

STUFFED QUAIL

Two boneless breasts, Andouille sausage, chimichurri, jalapeno, wrapped in hickory-
smoked bacon served in cherry bourbon sauce 44

LAMB PARADISO

Four bone rack, marinated in Mediterranean herbs, roasted & flash-seared, finished
with a mint balsamic chimichurri sauce 49

RAINBOW TROUT PONTCHARTRAIN

Idaho organic farmed rubbed with lemon & orange peel, pan-seared & topped with our
crab, shrimp & vegetable Pontchartrain sauce 42