



Christmas 2026

December 26, 2026

Adults \$125 • Children 5-12 years \$62 • Children 4 & under eat free

STARTERS

PARSNIP SOUP ♦ GF N

spiced pine nuts, garlic parsley oil

TRADITIONAL CAESAR SALAD ♦ V

parmesan, ciabatta crouton,
lemon garlic vinaigrette

GRAPEFRUIT POMEGRANATE SALAD ♦ GF DF N

arugula, shaved fennel, toasted walnuts,
cinnamon champagne vinaigrette

BABY BUTTERHEAD SALAD

nueskes bacon, toybox tomato,
crisp corn, scallions, cornbread
crouton, buttermilk bleu cheese dressing

CHILLED SEAFOOD STATION

chardonnay poached shrimp cocktail,
crab claws, jalapeno cocktail sauce,
citrus remoulade, lemon wedges

CHEF CARVING STATION

served with silver dollar rolls,
sweet cream butter

BOURBON GLAZED HAM ♦ GF

maple butter jus

HERB CRUSTED PRIME RIB ♦ GF DF V

port demi glace, orange oregano
horseradish cream

ENTREE

BLACKENED SEABASS ♦ GF

lemon chile burre blanc

CRISPY CHICKEN THIGHS ♦ GF

jalapeño mustard jus

SIDES

SWEET POTATO GRATIN ♦ GF

marshmallow brûlée

BOURSIN WHIPPED POTATOES ♦ GF V

GRUYERE CARAMELIZED ONION MAC & CHEESE ♦ V

herb bread crumbs

CHARRED BRUSSEL SPROUTS ♦ GF VG N

cranberries, hazelnuts,
vanilla gastrique

GOCHUJANG ROASTED CARROTS ♦ GF VG

sautéed asparagus garlic chips

GRILLED BROCCOLINI ♦ GF

garlic, lemon, parmesan

DESSERTS

STRAWBERRY MERINGUE TART

CHOCOLATE CARAMEL PUMPKIN CAKE

SPICED APPLE CHEESECAKE

♦ GF GLUTEN FREE ♦ VG VEGAN ♦ V VEGETARIAN ♦ DF DAIRY FREE ♦ N CONTAINS NUTS

♦ Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A 20% Service Charge will be added to all checks.