

HOLIDAY MENU

HOLIDAY TRADITIONS

\$27.95 per person

Chinois Salad

baby greens, romaine lettuce, julienne vegetables, crisp wontons, toasted almonds, sesame ginger dressing

Fresh Carved Whole Roast Turkey

with natural gravy

House Made Stuffing

parsley, sage, rosemary & thyme

House Made Focaccia Bread

rosemary, black cracked pepper, extra virgin olive oil

Provence Style Green Beans

roma tomatoes, roasted garlic

Mashed Idaho Potatoes

with natural gravy

Golden Peach Cobbler

fresh whipped cream

SEASON'S CELEBRATION

\$29.95 per person

Mixed Berry Salad

baby greens, romaine, candied pecans, strawberries, blueberries, raspberries, dark cherry vinaigrette

House Baked Focaccia Bread

rosemary, cracked black pepper, extra virgin olive oil

Seasonal Fresh Fruit

cinnamon-apple chantilly sauce

House Cured Honey Ham

baked with fresh pineapple

Crisp Roast Chicken

parsley, sage, rosemary, thyme, au jus

Mashed Idaho Potatoes with natural gravy

Provence Style Green Beans

roma tomatoes, roasted garlic

White Chocolate Bread pudding

whipped cream, raspberry sauce, fresh raspberries, white chocolate sauce



NEW YEAR'S CHEER

\$36.95 per person

Arcadian Harvest Salad

mixed greens, dried cherries, crisp wontons, dark cherry balsamic vinaigrette

Homemade Focaccia Bread

our signature freshly baked Italian flatbread with olive oil & rosemary

Grilled Petite Tender Steak

red wine demi-glace

Carved Young Turkey

roasted fresh and carved from the bone, natural turkey gravy

Housemade Stuffing

seasoned with parsley, sage, rosemary & thyme

Fresh Cranberry Sauce

Sauteed Carrots

honey maple butter

Potato Gratin with Gruyere Cheese

baked in parmesan cream

Milk Chocolate Bundt Cake

prepared with sour cream, served with fresh berries & whipped cream

'TIS THE SEASON

\$43.95 per person

House Louis Salad

with housemade louis dressing, egg, bacon, tomato, sliced mushrooms

Grilled Vegetables with Sun-Dried Tomato Vinaigrette

zucchini, red, yellow & green bell peppers, roasted mushrooms, fresh herbs, balsamic vinaigrette & basil

Carved Young Turkey

roasted fresh and carved from the bone, natural turkey gravy

Roasted Seasonal Squash

with cinnamon, butter, maple syrup, salt & pepper

Lyonnais Potatoes

very thinly sliced potatoes, from scratch chicken broth, fresh herbs, parmesan cheese

White Chocolate Bread Pudding

Rocket City Tavern's signature recipe, delicate French bread pudding, white chocolate & raspberry sauces, fresh berries, whipped cream

DECK THE HALLS

\$39.95 per person

Caesar Salad

blackened salmon, croutons, caesar dressing, parmesan cheese

Homemade Focaccia Bread

our signature freshly baked Italian flatbread with olive oil & rosemary

Carved Young Turkey

roasted fresh and carved from the bone, natural turkey gravy

Tender Beef Brisket

cilantro barbecue sauce, silver dollar rolls

Housemade Stuffing

seasoned with parsley, sage, rosemary & thyme

Roasted Fingerling Potatoes

baked with red wine demi-glace, flat leaf parsley, parmesan cheese

New York Style Cheesecake

with sea salt caramel sauce

