

ST NEO'S

BRASSERIE

Happy Holidays

Starters

- Oysters on the Half Shell** served by 1/2 dozen or dozen* 24 | 48
- Seafood Plateau** oysters on the half shell, shrimp cocktail, lump crab 90
- Radicchio** toasted pine nuts, goat cheese, dijon vinaigrette 17
- Pumpkin Ricotta Ravioli** pistachio sage cream, fontina, black truffle 22
- Charcuterie** assorted meats and cheeses 24
- French Onion Soup** Vidalia onion, dry sherry, Gruyère 16
- She-Crab Bisque** blue crab, sweet sherry 15
- Butter Board** chives, parsley, toasted sesame seeds, honey, sourdough 12

Entrees

- Lemon Rosemary Chicken** roasted fingerling potatoes, blistered carrots, pan jus 29
- Short Rib Bourguignon** truffle potatoes, asparagus, demi glace 41
- Market Fish** chef's seasonal selection MP
- Tomahawk Pork Chop** apple-cranberry chutney, bacon confit brussel sprouts, sweet potato puree, pecans 44
- Gemelli** wild mushrooms, sweet peas, roasted sun dried tomato, leeks, black truffle herb oil 32

Sides

Broccolini 8 • Mac & Cheese 9 • Asparagus 8 • Green Beans 7 • Whipped Mashed Potatoes 7

90 minute seating for all parties on Holidays
Maximum of six separate checks per table
20% Gratuity will be added to all parties of 5 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.