

CHRISTMAS EVE PRIX FIXE

DECEMBER 24TH, 2025 — 3 COURSES FOR \$99



APPETIZERS

select one

HOUSEMADE RICOTTA ^(V)

mishmish, honey, olive oil, sourdough toast

LOBSTER BISQUE

poached lobster, roasted corn, shoestring potatoes, chives

CLAMS CASINO

red pepper compound butter, crispy bacon, charred lemon

TRUFFLED POTATO CROQUETTE ^(V)

garlic herb aioli - add golden kaluga caviar (+25)

"WEDGE" IT OUT

iceberg, bacon, bleu cheese, tomato confit, crispy onion, chive, everything bagel seed mix, bleu dressing

ENTRÉES

select one

ROASTED HALF-CHICKEN ^(GF)

butternut mash, broccolini, brown butter chicken jus

PINEAPPLE GLAZED HAM ^(GF)

blackened carrots, three cheese mashed potatoes, pineapple gastrique

PAN-SEARED BRANZINO

roasted brussels sprouts, crispy leeks, pomegranate, yogurt

18OZ. PRIME BONE-IN RIBEYE* ^(GF)

garlic butter, mesclun

12OZ. ROAST PRIME RIB* ^(GF,DF)

*baked potato with butter & sour cream, au jus
- upgrade potato to "loaded" (+5)
- upgrade prime rib to 16oz. king cut (+10)*

SURF & TURF* ^(GF, DF)

petite 6oz. filet mignon, blackened shrimp, grilled asparagus, classic chimichurri

18OZ. 30-DAY DRY-AGED RIBEYE* ^(GF)

bone marrow, mesclun

+25

DESSERTS

select one

CHURRO CHEESECAKE ^(V)

cinnamon crumble, nutella, chantilly cream

CHOCOLATE FUDGE CAKE ^(V)

luxardo cherries, whipped cream

SEASONAL SORBET ^(VG, DF, GF)

blood orange or lemon

CREAMY GELATO ^(V, GF)

belgian dark chocolate or arabica espresso

EXECUTIVE CHEF ALEX CABRERA

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. *Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions..