



appetizer

Holiday Baked Brie \$18

*soft brie | red wine, cranberry & cherry glaze
| rustic crostini*

starters

Santa's Beet Salad \$13

*arcadian harvest blend | crumbled gorgonzola | cranberries | apples |
balsamic fig vinaigrette*

entrees

Christmas Wreath Salad \$22

The original edible holiday decoration!

*grilled chicken breast | toasted hazelnuts | dried cranberries | red peppers |
crumbled bleu cheese | apples | raspberry vinaigrette*

Partridge in a Pear Tree \$24

*stuffed chicken breast | havarti | goat cheese | arugula | prosciutto | pears |
molasses vinaigrette | who holiday smash | seasonal vegetables*

A Christmas Story Duck \$36

*Did the family dog eat your holiday turkey? Don't despair! We've got just the dish for you.
confit of duck | red wine, balsamic & dried cherry reduction |
who holiday smash | seasonal vegetables*

Grinch's Roast Beast \$24

pork tenderloin | cranberry ginger sauce | who holiday smash | seasonal vegetables

desserts

Pumpkin Cheesecake \$11

spiced graham cracker crust | pecan praline crunch | caramel sauce | whipped cream

Gingerbread Pudding \$11

*aromatic gingerbread & croissant | fresh ginger | egg batter | caramel sauce |
vanilla bean ice cream*

cocktails

Candy Cane Lane \$14

*peppermint schnapps | creme de cacao | heavy cream |
splash of chocolate syrup | candy cane rimmed glass*

Gin Blitzin \$14

*gin | muddled fresh cranberries | egg whites | lemon juice |
rosemary simple syrup | topped with ginger beer*



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