

Merry, Christmas

\$125
per guest

AMUSE BOUCHE

CAVIAR

Bellini with crème fraîche and caviar

APPETIZER

PRIME BEEF CARPACCIO

Beef tenderloin drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, and parmesan cheese

SALMON CARPACCIO

Toasted pine nuts, arugula, orange peel confit, cucumber roll ups with orange vinaigrette

SOUP & SALAD

LOBSTER BISQUE

Finished with sweet lobster and crème fraîche

CAESAR SALAD

Grilled hearts of artisan romaine, caesar dressing, croutons and parmesan

WEDGE SALAD

Baby iceberg lettuce, candied bacon, blue cheese dressing

ENTREES

FILET MIGNON

8 oz, aged 30 days

NEW YORK STRIP

12 oz, aged 45 days

RIBEYE

16 oz, aged 45 days

AMERICAN WAGYU NY STRIP +\$35

14 oz, aged 45 days

AMERICAN WAGYU RIBEYE +\$35

14 oz, aged 45 days

GRILLED KING SALMON

Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank

CHICKEN PARMESAN

Lightly breaded chicken breast topped with marinara and mozzarella cheese served over a bed of fettuccine egg noodles

CHARGRILLED SEA SCALLOPS

Jumbo scallops finished with crispy prosciutto and pearls of passion

CHILEAN SEABASS

Seared seabass served over an herb beurre blanc sauce, sautéed arugula topped with olives, and sundried tomatoes

SIDES

SAUTÉED PORTABELLA MUSHROOMS

Sautéed with garlic and red wine cream sauce

TRUFFLE MAC & CHEESE

Penne pasta tossed in our house cheese sauce, finished with shaved black truffles

CRISPY BRUSSELS

Tossed with walnuts, feta, and shaved prosciutto

GRILLED ASPARAGUS

Simply grilled, salt and pepper

AU GRATIN POTATO

Sliced potatoes layered in our house cream cheese sauce, topped with crumbled bacon

JP CREAMY POTATO

Creamy whipped potatoes finished with au poivre sauce

HOUSE STEAK FRIES

Hand-cut crispy golden potatoes tossed in parmesan, rosemary and garlic

CRAB FRIED RICE

House fried rice with jumbo lump crab, scallions, celery, carrots and egg

DESSERT

CHOCOLATE MOUSSE CAKE

with dark chocolate bark and ganash

CARROT CAKE

with cream cheese icing and caramel

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Due to the sustainable ranches that we proudly purchase our beef from, we have limited availability.*