

Christmas Eve & New Year's Eve 2021

APPETIZERS

Lobster Bisque or French Onion or Snapper Soup \$9

Bacon Wrapped Shrimp (GF) \$17

4 Jumbo shrimp wrapped in bacon deep fried and served with a jalapeno cream cheese.

Stuffed Mushrooms (GF) \$14

Button mushrooms stuffed with sautéed mushrooms, sautéed onions, bacon and cheese topped with a chopped roasted butternut squash.

ENTRÉES

Served with salad and house dressing, choice of mashed potatoes or wild rice and vegetable of the day

Filet (GF) \$42

8 oz. center cut Angus filet mignon topped with a red wine demi-glace sauce. Add a crab cake \$10.

Grilled Ribeye (GF) \$38

12 oz. Ribeye grilled to your liking and topped with a garlic herb butter. Add a crab cake \$10.

Kobe Sirloin Steak (GF) \$36

*Grilled 8 oz. Kobe Top Sirloin steak dusted with cracked black pepper and sea salt, and garnished with a garlic chive oil.
Add a crab cake \$10.*

NY Strip Steak (AGF) \$38

*12 oz. center cut NY Strip Steak grilled to your liking and topped with Gorgonzola bacon cream sauce and a balsamic drizzle.
Add a crab cake \$10.*

Rack of Lamb (GF) \$39

14-16 oz. Rack of Lamb cooked to your liking and topped with a rosemary infused demi-glace.

Chicken Cordon Bleu \$26

*10 oz. chicken breast stuffed with ham and Swiss cheese, hand breaded and baked to perfection.
Finished with a hollandaise sauce.*

Emily's Crab Cakes \$36

Two of our oven roasted jumbo lump crab cakes served choice of tartar sauce or cocktail sauce.

Grouper (GF) \$26

Fresh filet of grouper pan seared until golden brown and topped with a cucumber salad and soy mustard sauce drizzle.

Salmon (AGF) \$24

Salmon coated with brown sugar cinnamon pan seared and finished in the oven then topped with a bourbon glaze reduction (GF) or topped with a Parmesan crust, oven roasted and served with a lemon caper butter sauce.

Scallops and Risotto (GF) \$36

Pan seared scallops and served over four cheese, bacon & asparagus risotto topped with asparagus spears.

Wild Mushroom Ravioli \$22

Wild mushroom ravioli with asparagus and mushrooms tossed in basil oil.