

Happy New Year 2026

Delicious Holiday Appetizers

- Variety Plate for Two** **\$26.00**
Two large shrimp, two stuffed mushrooms, and a crab cake.
- Spinach Artichoke Dip** **\$18.00**
A rich blend of artichokes, cheese, garlic, mayonnaise, spinach and bread crumbs, baked, served with toasted baguettes.
- Crab Cakes** **\$27.00**
Two cakes, mixed greens, remoulade & lemon.
- Escargot Toscano** **\$19.00**
A generous portion, baked in garlic butter with roma tomatoes, panko breadcrumbs, and Romano. Served with toasted baguettes.
- Shrimp Cocktail** **\$18.00**
Four large, chilled shrimp, served with zesty cocktail sauce.
- Gourmet Mushroom Caps** **\$18.00**
Jumbo baked mushrooms filled with French Brie cheese, bacon chips, and nut mixture, served on cranberry sauce.

Steaks & Seafood

- Prime Rib** 12 oz. **\$44.00** 20 oz. **\$61.00**
A succulent cut of prime beef.
- New York Strip** **\$57.00**
14 oz. traditional steak house cut.
- Rib Eye** **\$57.00**
16 oz. of flavorful beef.
- Filet Mignon** **\$62.00**
10 oz. The most tender of beef selections.
- Fried Shrimp** **\$36.00**
Extra large, crisp, moist and flavorful.
- Chilean Sea Bass** **\$51.00**
8oz crusted Chilean sea bass with sweet garlic soy sauce, angel hair pasta.
- Salmon Fillet** **\$38.00**
Baked with a bourbon maple glaze, topped with crisp spinach, angel hair pasta.
- Shrimp & Scallops Scampi** **\$45.00**
Sautéed and seared in richly seasoned garlic butter, angel hair pasta.

Large Lobster Tails - \$83.00

Two succulent 8 oz. lobster tails, a special treat for a special occasion.

Children's menu available for up to 12

Table service charge - 5.00 (up to 3 years)

Entree Split - 10.00 (includes soup or salad)

Coffee, Tea or Milk - 3.00

An automatic 20% Gratuity will be added to the final bill for groups of 8 or more. We do not split checks.

Chef's Holiday Combinations

Gourmet Delight	\$79.00
<i>One 8 oz. lobster tail and a 7oz. filet.</i>	
Shrimp & Prime	\$59.00
<i>Three fried shrimp and a 12oz cut of prime rib.</i>	
Shrimp & Filet	\$57.00
<i>Three fried shrimp and a 7oz. filet.</i>	
New Years Duet	\$57.00
<i>Two 4 oz medallions of beef tenderloin topped with two large seared sea scallops, Béarnaise sauce, garlic mashed potatoes.</i>	

Traditional Favorites

Beef Rouladen	\$38.00
<i>Lean beef with house filling, slow roasted till tender, spaetzle.</i>	
Wiener Schnitzel	\$41.00
<i>Lightly breaded veal, sauteed to a golden brown, spaetzle.</i>	
Sauerbraten	\$39.00
<i>Prepared in a specially seasoned wine marinade, flavorful gravy, spaetzle and red cabbage.</i>	
Roasted Duckling	\$41.00
<i>Half duck baked to moist tenderness, crisp skin, served naturally, spaetzle.</i>	
Chicken Gabrielle	\$36.00
<i>Almond encrusted chicken medallions served on angel hair pasta, topped with beurre blanc sauce.</i>	
Wild Mushroom Ravioli	\$32.00
<i>Gourmet mushroom ravioli, fresh zucchini, squash & florets, tomato basil beurre blanc.</i>	

Soup & Salad

Caesar Salad	\$12.00
<i>Romaine lettuce tossed in our homemade Caesar dressing with fresh parmesan cheese, black olives, tomatoes, anchovies & croutons.</i>	
<i>Add Salmon, Chicken, Steak or Quinoa Cake \$6</i>	
French Onion Soup	\$14.00
<i>Richly flavored broth with sweet onions, topped with Swiss cheese, then baked in an earthen crock.</i>	

Dinners include soup or salad, fresh bread & pate

Soup of the day, Seafood Chowder, House Garden Salad or Spinach Salad

Available sides:

Baked or Mashed Potato, Angel Hair Pasta or Spaetzle (unless otherwise specified)

Add (\$4.00): Béarnaise sauce, Horseradish Sour Cream Sauce, Hollandaise

Sautéed Mushrooms, Steamed Asparagus with Hollandaise

Children's menu available for up to 12

Table service charge - 5.00 (up to 3 years)

Entree Split - 10.00 (includes soup or salad)

Coffee, Tea or Milk - 3.00

An automatic 20% Gratuity will be added to the final bill for groups of 8 or more. We do not split checks.