

Christmas Eve Menu

Wednesday, December 24 | Dine-In Only

APPETIZERS

Baked Brie	18
puff pastry, lemon thyme honey, strawberry fig jam, candied pecans, demi baguette [vg]	
Sherry Onion Dip	14
caramelized onion, roasted garlic, cream cheese, breads [vg]	
Poached Shrimp Cocktail	18
traditional cocktail sauce	
Carpaccio	18
chilled raw beef striploin sliced paper thin, e.v.o.o., salt, pepper, fresh arugula, shaved parmesan, focaccia crisps, fresh lemon aioli [*]	
Whitefish Dip	14
house-smoked whitefish, cream cheese, celery, onion, spices, lemon pepper crostini	
Meatballs	16
house-roasted meatballs, house-made red sauce, grated pecorino, parsley [*]	

SOUPS & SALADS

Soup du Jour	cup 4 / bowl 7
feature house-made soup	
Mushroom Soup	cup 5 / bowl 8
our famous house-made soup [vg]	
House Salad	side 6 / full 12
mixed greens, dried apricots, candied walnuts, sliced brie, citrus vinaigrette [vg/gf]	
Caesar Salad	side 6 / full 12
romaine, herbed croutons, shaved parmesan, creamy caesar dressing, parmesan crisp	
Poached Pear	side 6 / full 12
dried cherry, candied pecans, blue cheese, champagne vinaigrette	
Arugula	side 6 / full 12
arugula, shaved parmesan, lemon, salt, coarse-ground pepper, e.v.o.o. [vg/gf]	

ADD TO ANY SHAREABLE, SALAD, OR PASTA

Grilled Chicken Breast	+6
Grilled Salmon Filet [*]	+12
Sautéed Shrimp	+10
Grilled Sizzler Steak [*]	+14

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ENTRÉES & PASTAS

Rack of Lamb	32
rosemary rub, spinach & tomato couscous, balsamic reduction, mint oil	
Beef Wellington	40
pastry-wrapped beef tenderloin, mushroom duxelle, pate, red wine reduction sauce, mashed potatoes, chef's vegetables	
Prime Rib	MP
house-cut slow roasted prime rib, au jus, mashed potatoes, rotating vegetable	
<i>choice of: 10 oz, 16 oz -or- 24 oz cut</i> [*/gf/df]	
Half Chicken	24
roasted chicken, mashed potatoes, rotating vegetable, chicken jus	
Pan-Seared Salmon Filet	28
cherry balsamic, roasted potatoes, chef's vegetables	
Chicken Marsala	25
lightly breaded & flash fried, creamy mushroom marsala sauce, mashed potatoes, chef's vegetables	
Rigatoni	21
West Michigan Provisions Pasta, bolognese meat sauce, fresh parsley, shaved parmesan, truffle oil	
Risotto	19
sautéed mushroom blend, shaved parmesan, fresh herbs, white truffle oil [vg/gf]	
Ravioli	20
butternut squash, caramelized onion, shallots, browned butter, sherry cream sauce, arugula, shaved parmesan, spice pecans [vg]	
Baked Fussili	22
West Michigan Provisions Pasta, zesty sausage pomodoro, mozzarella	

DESSERTS

Chocolate Torte with Berry Glaze	8
Cannoli	8
Tiramisu	8
Fruit Crisp	8

[v] vegan - [vg] vegetarian - [gf] gluten free - [df] dairy free
[*] Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness