

Merry Christmas

Appetizers

BAKED BRIE

rich, creamy, perfectly paired with our homemade raspberry chipotle sauce topped with candied walnuts and served with toasted baguettes 21

AVOCADO TOAST

toasted artisan bread topped with fresh avocado, chopped bell peppers, feta cheese 19

COCONUT SHRIMP

spicy ginger-marmalade sauce and raspberry chipotle 21

CALAMARI

fresh cut strips of calamari breaded in-house, jalapeño tartar and cocktail sauce 19

Entrees

begin with a choice of lobster bisque, French onion soup, house salad or Caesar salad 8

CEDAR PLANKED SALMON

roasted on a cedar plank with a maple-soy glaze, served with garlic mashed potatoes and vegetables 39

CHILEAN SEABASS

baked and finished off with a vanilla beurre blanc, risotto and vegetables 49

HONEY-CRUSTED HAM

a spiral that allows our brown sugar citrus glaze to trickle down into the ham, served with sweet potato casserole, served with garlic mashed potatoes and green beans 35

LAND & SEA

4 oz. filet mignon with a green peppercorn sauce and either a 6 oz. Canadian cold water lobster tail or shrimp scampi, served with garlic mashed potatoes 51 w/ scampi 65 w/ lobster

FILET MIGNON

medallions of beef with a porcini mushroom crust and fresh herb butter. served with garlic mashed potatoes and vegetables 51

BRAISED SHORT RIBS

melt-in-your-mouth boneless beef short ribs with garlic mashed potatoes and vegetables 42

RACK OF LAMB

with a pinot noir tarragon reduction served with garlic mashed potatoes and vegetables 51

MEDITERRANEAN CHICKEN

boneless breast of chicken stuffed with spinach, artichoke and sweet peppers finished with a light tomato-basil sauce, served with garlic mashed potatoes 35

ANGEL HAIR PASTA

fresh basil, roma tomatoes, spinach, mushrooms, blanched garlic, goat cheese, and pine nuts 25

PRIME RIB

slowly roasted to perfection, served with garlic mashed potatoes, fresh vegetables and creamed horseradish on the side 49

MARCY'S SALAD

barbecued chicken and mixed baby greens are tossed with apples, bleu cheese, red onion, cilantro, corn, spicy peanuts, barbecue ranch dressing and crisp tortilla strips 25

18% Gratuity will be added to parties of eight or more. Please limit substitutions. \$10 split charge.

A 3% processing fee will be added to all credit card transactions. For guests that choose to pay with cash, the 3% fee will be waived.