



Christmas Eve

2020

Starters, Salad & Soup:

Panko-Crusted Brie	12.95
Pork Belly Bao Buns	8.95
Lamb Lollipops	14.95
Crispy Pork Skins	7.95
Watermark Salad	7.95
Green Salad	5.95
Cream of Mushroom Bisque	3.95 / 5.95

Entrées:

Roasted Breast of Turkey	24.95	
garlic mashed potatoes, house gravy and buttered green beans <i>GF</i>		
Pan-Seared Norwegian Salmon*	25.95	
atop wilted spinach, Cannellini beans, sweet onion, roasted tomato <i>GF</i>		
Braised Beef Short Ribs	28.95	
cabernet-braised short ribs, fork tender, served with garlic mashed potatoes and roasted Brussels sprouts with crispy bacon - <i>GF</i>		
Meatloaf Wellington	25.95	
with mushrooms in puff pastry; garlic mashed potatoes		
Fresh Mushroom Lasagna	20.95	
layered with ricotta, mascarpone, and fresh mushroom bechamel - <i>V</i>		
Angus Reserve Center-Cut Strip* (10 oz)	29.95	
with Bordelaise sauce; fingerling potatoes & roasted carrots - <i>GF</i>		
Angus Reserve Twin Filet Mignon* (8 oz total)	32.95	
with Bordelaise sauce; fingerling potatoes & roasted carrots - <i>GF</i>		

Kids Entrées:

Roasted Turkey 7.95
with mashed potatoes, gravy, and green beans

Crispy Chicken Fingers 7.95
with house-made fries

Dessert:

Molten Lava Cake 8.95
served with house-churned vanilla bean ice cream

Featured House-Churned Ice Cream 5.95
- served with a fresh butter cookie - *GF without cookie*
Seasonal Flavor: *Salted Caramel*
Also available: Vanilla Bean
Cranberry Royale - Vegan

Cranberry-Orange Bread Pudding 8.95
fresh croissant bread pudding, with cranberry and orange, topped with
orange blossom crème anglaise - *GF*

White Chocolate Blueberry Bombe 8.95
lemon olive oil cake, white chocolate mousse, blueberry compote, fresh
berries - *GF*

