

# Happy Holidays!

## Starters

### Baked Brie

Served with Michigan cherry compote. \$12.95

We recommend: Acacia Chardonnay Glass \$9.00 / Bottle \$34.00

### Spiced Butternut Squash Soup

With Cinnamon cream topping.

Cup \$4.95 / Bowl \$6.50



## Entrées

### Surf and Turf

Garlic shrimp skewer combined with a 12oz. slow-roasted Prime Rib. Served with garlic mashed potatoes and seasonal vegetable. \$34.95

We recommend Gougenheim Malbec Glass \$7.00 / Bottle \$26.00

### Beef Wellington

6 oz. Filet of beef wrapped in a tender in puff pastry, stuffed with boursin cheese and mushroom duxelle, finished with thyme demi-glace.

Served with mashed potatoes and seasonal vegetable. \$34.95

We recommend Double Lariat Cabernet Glass \$12.00 Bottle \$45.00

### Teriyaki Salmon

Honey Teriyaki glazed salmon, wood-grilled and served with Basmati rice and seasonal vegetable. \$26.95

We recommend: Reserve St. Marc Sauvignon Blanc Glass \$8.00 / Bottle 30.00

### Chicken Cordon Bleu

Breaded chicken breast with ham and Swiss cheese, finished with Dijon mustard sauce.

Served with parsley potatoes and seasonal vegetable. \$24.95

We recommend: Jardin en Fleur Vouvray \$7.00 / Bottle \$26.00

