



# Holiday Menu

## December 20<sup>th</sup> - 24<sup>th</sup>

Holiday Menu 2024

### APPETIZERS

- PRIME RIB SPRING ROLLS .. 16**  
*thin sliced prime rib, caramelized onions, truffle mushrooms, cooper sharp american cheese & spicy cherry pepper ketchup.*
- BANG BANG SHRIMP .. 18**  
*marinated grilled jumbo shrimp basted with sweet chili sauce.*

- TRUFFLE BURRATA FLATBREAD .. 14**  
*black truffle burrata cheese with sauteed onions & spinach on homemade grilled flatbread with garlic infused olive oil.*
- SICILIAN CALAMARI .. 18**  
*breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or scampi sauce.*

### SOUPS & SALADS

- LOBSTER BISQUE .. 14**  
*lobster cream soup with a hint of brandy.*
- FRENCH ONION .. 12**  
*sourdough croutons, topped with gruyere, provolone & jarlsberg.*
- CLASSIC CAESAR .. 14 Side .. 8**  
*romaine hearts tossed in house-made caesar dressing topped with shaved parmesan & garlic croutons.*

- OLD-FASHIONED WEDGE .. 14 Side .. 8**  
*iceberg lettuce with blue cheese dressing topped with red onion, cherry tomatoes, bacon bits & blue cheese crumble.*
- OUR SIGNATURE HOUSE SALAD .. 14 Side .. 8**  
*field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.*

### MAINS

- BRAISED BEEF SHORT RIBS .. 42**  
*slow cooked boneless black angus short ribs in natural juices; served with garlic mashed potatoes & honey glazed carrots.*
- BRAISED LAMB SHANK .. 40**  
*new zealand lamb shank with a minty sauce over jasmine rice & baby carrots.*
- TURDUCKEN ROULADE .. 36**  
*rolled turkey, duck & chicken with a chestnut demi-glace sauce; served with roasted sweet potatoes & brussel sprouts.*

- LAND AND SEA .. 72**  
*8 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.*
- SURF & TURF PASTA .. 44**  
*filet tips & lump lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed in campanelle pasta*

### SEAFOOD

- CEDAR PLANK SALMON .. 38**  
*norwegian salmon grilled on a cedar plank with a lemon maple glaze; topped with black bean & corn salsa & served with roasted sweet potatoes.*

- CRAB CAKE STUFFED BRANZINO .. 46**  
*fresh branzino stuffed with Chubby's crab cake blend; served with a scampi sauce, roasted garlic mashed potatoes & grilled asparagus.*

### STEAKS & CHOPS

*served with roasted garlic mashed potatoes.*

#### HOLIDAY SPECIAL

- 30 Day Dry-Aged**  
**14 oz KANSAS CITY STRIP .. 69**  
**16 oz COWBOY RIBEYE .. 74**

### SPECIALTY CHOPS

- LOLLIPOP LAMB CHOPS .. 39**  
*five 2 oz new zealand lamb chops with a port wine drizzle; served with roasted garlic mashed potatoes.*

**Sauces (add .. 5):** au poivre • béarnaise • demi-glace • caramelized onions

**Surf options:** jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 23 • oscar .. 18 • 5 oz lobster tail .. 20

#### SIDES FOR TWO .. 12

- harvest vegetables • grilled asparagus • creamed or sautéed spinach
- baked potato • steak fries • orange honey glazed baby carrots • apple chutney • roasted mushrooms • fried brussels sprouts

#### STEAK BUTTERS .. 5

- bacon & scallion • gorgonzola
- shallot herb • black garlic



Your place. Eat well. Sip Slowly.

*Before placing your order, please inform your server if anyone in your party has a food allergy.*

*\*Items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness. Parties of 8 or more, a 18% gratuity will be added to your bill.*

