



# CHRISTMAS SHIPS

*Watch Night*

Saturday, December 14th  
Dinner Served 5:00 - 8:30 PM



## *Special Menu*

[SEE FULL MENU & DETAILS ONLINE](#)

BACON WRAPPED STUFFED PORK TENDERLOIN	\$23.95
14 OZ SLOW ROASTED PRIME RIB	\$27.95
HOUSE MADE INDIVIDUAL CHICKEN POT PIES	\$23.95
GRILLED SALMON WITH A SOUR CREAM DILL SAUCE	\$24.95

### **APPETIZERS**

MINI CHARCUTERIE PLATE	\$14.50
BAKED BRIE	\$11.50
SEAFOOD PUFFS	\$14.50

### **DESSERTS**

*ALL HOUSE MADE \$6.50 EACH*

TRIPLE BERRY PIE  
PUMPKIN CHEESECAKE  
PLUM COBLER





# CHRISTMAS SHIPS MENU

BACON WRAPPED STUFFED PORK TENDERLOIN \$23.95

Pork loin stuffed with apples, Craisens, and herbs wrapped in bacon

14 OZ SLOW ROASTED PRIME RIB \$27.95

Seasoned and roasted to perfection, served with au just and creamy horseradish.

HOUSE MADE INDIVIDUAL CHICKEN POT PIES \$23.95

Chicken and vegetables in a hearty sauce topped with pastry dough

GRILLED SALMON WITH A SOUR CREAM DILL SAUCE \$24.95

8 oz. salmon fillet topped with a creamy garlic infused dill sauce

ALL ABOVE ENTREES SERVED WITH YOUR CHOICE OF STARCH, FRESH  
VEGETABLE, HOUSEMADE ROLLS, AND SOUP OR SALAD

APPLE WALNUT BLUE CHEESE SALAD \$15.95

Add a Chicken Breast \$5.00

Add a Salmon Fillet \$8.95

## APPETIZERS

MINI CHARCUTERIE PLATE \$14.50

Assortment of meats, cheeses, crackers, nuts, olives & chocolates.

BAKED BRIE \$11.50

Brie & housemade spiced plug preserves wrapped in puff pastry served with crostini.

SEAFOOD PUFFS \$14.50

Puff pastry cups stuffed with an assortment of seafood, cream cheese and herbs.


## DESSERTS

ALL HOUSE MADE \$6.50 EACH

TRIPLE BERRY PIE

PUMPKIN CHEESECAKE

PLUM COBBLER



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