
December Special

Appetizer

Sesame Glazed Beef Short Rib

Oven baked to tenderness, paired with Bok Choy slaw, and finished with a sprinkle of toasted sesame seeds for a delicate crunch.

Seafood Florentine in Crisp Wonton

A Creamy medley of Shrimp, artichoke & spinach nested in a house-made wonton cup, offering a perfect blend of flavors & textures.

Salad

Harvest Spinach Salad

Tender spinach leaves paired with vibrant pomegranate arils, mandarin segments, cherry tomatoes & red onion, garnished with roasted pecans & creamy ricotta, dressed in a basil-infused white balsamic vinaigrette.

Entrée

Duet of New York Steak Strip & Pork

A refined pairing of a 4oz Certified Angus New York steak, & a 4oz Pork, elevated with a decadent blue cheese cream sauce.

Baked Swordfish with Ginger Glaze

Succulent 8oz swordfish, baked to perfection & enhanced by ginger glaze, crowned with a refreshing avocado, mango and corn salsa.

Cranberry Brie Stuffed Chicken en Croute

Free-range chicken breast filled with cranberry brie, and spinach, wrapped in a phyllo pastry and finished with a luscious brie cream sauce.

Pork Medallion with Cowboy Butter

Bacon- wrapped pork medallion, seared and topped with a rich cowboy butter sauce, offering a touch of indulgence.

Dessert

Warm Gingerbread Cake accompanied with a silky vanilla bean custard.

\$65.00 p/p