



# Merry Christmas



## Garden Grill

Tuesday December 24<sup>th</sup>, 2024

COME GATHER AT OUR TABLE

### Appetizers

#### **Meat & Cheese Platter**

Chef's choice of imported cheese & meats with toasted ciabatta \$30

#### **Shrimp Cocktail**

Jumbo shrimp served with homemade cocktail sauce \$16

#### **Prime Rib Bites (GF)**

Sliced prime rib, asparagus, prosciutto, mozzarella, cabernet reduction \$22

#### **Maryland Crab Cakes**

Crispy, Topped with mango salsa, side of tartar sauce \$22

#### **Christmas Platter**

Baked clams, fried calamari, stuffed mushrooms, fresh mozzarella and tomatoes \$28

#### **Imported Burrata (GF)**

Baby arugula, roasted red pepper puree, prosciutto, and roasted tomatoes, balsamic glaze \$16

#### **Stuffed Baked Clams**

Topped with garlic butter and toasted breadcrumbs. \$18

#### **Grilled Octopus (GF)**

Avocado vinaigrette, chorizo, potato hash \$22

#### **Coconut shrimp**

Sesame garlic orange sauce. \$16

#### **Crispy artichoke heart**

Ricotta hummus, olive tapenade \$15

#### **Stuffed Mushrooms**

Seafood stuffing with garlic butter \$20

### Soup and Salad

#### **Seafood Bisque**

\$14

#### **Cream of Potato**

\$12

#### **Mandarin Orange**

Salad \$13

#### **Caesar**

Salad \$13

### Entrees

#### **Grilled Lamb Chops**

With a chimichurri sauce and garlic mashed potatoes. \$50

#### **Boneless Prime Rib (GF)**

Herb encrusted; With au jus & a side of creamy horseradish sauce \$55

#### **Roasted Stuffed Duck**

Semi-boneless ½ duck, With apple pecan stuffing & a blueberry port reduction \$45

#### **Campanella Ala Vodka**

Our signature pancetta creamy pink ala vodka sauce with grilled chicken \$38

#### **Grilled Filet Mignon (GF)**

Served with mixed vegetables and garlic mashed potatoes with a cabernet reduction \$53

#### **Braised Short Rib (GF)**

in a red wine rosemary sauce, over garlic mashed potatoes \$45

#### **Chilean Sea Bass**

Potato encrusted, crab & corn sauce, served with steamed spinach and rice \$45

#### **Broiled Seafood Platter**

shrimp, sea scallops, stuffed flounder, lobster tail, baked clams, white wine sauce side of rice \$55

#### **Country French Chicken**

Sauteed chicken breast, mushrooms, sundried tomatoes and spinach In a tarragon wine sauce. \$40

#### **Pork Shank**

With a sausage bolognaise sauce over penne pasta \$40

#### **Surf & Turf**

12oz NY shell steak topped with a creamy lobster sauce. Served with garlic mashed potatoes. \$52

#### **Seafood Capellini**

Lobster tail, shrimp, crab meat, and asparagus tips in a creamy pink sauce over capellini pasta \$45

