

Holiday Menu

JOIN US ON DECEMBER 25TH

9AM TO 3PM

BRUNCH

CARVING STATION

Prime Rib or
Glazed Bone-in Spiral Ham

CHEF'S SIDES

Creamy Scallop Potatoes
Red Skin Mashed Potatoes
Baked Macaroni & Cheese
Housemade Dinner Rolls
Ratatouille
Cream of Corn
Brussel Sprouts
Sweet Candied Yams

SALADS

Winter
Quinoa Butternut Squash
Ambrosia

SOUP

Shrimp Bisque

DESSERT

Cinnamon Rolls
Christmas Tree Cream Puffs
Cranberry Cobbler

DRINKS

JAZZ CLUB

*Mt. Gay Rum, sweet vermouth, honey
Angostura and chocolate bitters*

THAI-TINI

*organic loose leaf Thai tea vodka, brown
sugar cream, star anise*

FIRESIDE SOUR

*brown butter Rye, maple syrup, lemon
egg white, nutmeg*



RESTAURANT | BAR

\$39 PER PERSON
\$20 CHILD (UNDER 12)