



Christmas Eve Dinner

Monday, December 24, 2018 - 5:00 p.m. – 10:00 p.m.

Adults (10+) \$44.95, Children (4-9) \$18.95, Children 3 and under complimentary

Non-alcoholic beverages included. Tax and an 18% gratuity will be included on all checks.

Seafood

Smoked Salmon and Trout Platter
Hard Boiled Eggs/ Capers/ Red Onion/ Tomato
Shrimp Cocktail Assortment

Soups & Salads

Stone Soup (GF)/ Dinner Rolls/ Whipped Butter
Southern Style Cole Slaw/ Cranberries/ Candied Pecans
Broccoli Salad with Bacon/ Smoked Cheddar
Charcuterie Board with a Selection of Smoked Meats and Cheeses
Red Beets/ Candy Cane Beets/ Golden Beets/ Candied Pecans/ Shaved Radish/ White Balsamic
Field Green Salad's with Carrots/ Cheddar/ Jack/ Cherry Tomatoes/ Cucumbers/ Shaved Red Onions (GF)
Balsamic Vinaigrette/ Dill Ranch/ Italian/ Honey Mustard (All GF except Ranch)

Entrees

Slow Roasted Hand Carved Prime Rib with Rosemary Au Jus (GF)
Maple Cured Pit Ham with Cherry Pineapple Reduction
Southern Style Fried Chicken
Maple-bourbon Glazed Pork Loin w/ Chipotle honey mustard
Cranberry Honey Glazed Salmon w/ Orange Beurre Blanc
Home-style Pot Roast with Carrots and Red Potatoes (GF)

Classic Southern Sides

Baked Potato Bar with all the Fixin's (GF)
Butter Whipped Potato (GF)
Candied Mashed Sweet Potatoes (GF)
Southern Style Whiskey Baked Beans
Buttered Corn and Peas
Broccoli Cheddar Au Gratin
Green Bean Casserole with Crispy Onions

Children's Menu

Chicken Tenders/ Tater Tot Casserole/ Macaroni and Cheese/ Cheese Pizza
Seasonal Fruit & Berries (GF)

Bakery Specialties

An Assortment of Holiday Themed Baked Treats from our Bake Shop (Gluten Free Option marked)