

Winter Features

Wine & Mini Charcuterie

Seasonal Cheeses | Crostini | Prosciutto | Fresh Fig
Caymus Special Reserve Cabernet Sauvignon

25

Appetizer

Brie, Raspberry & Prosciutto Flatbread

Brie | Mozzarella | Prosciutto | Raspberry Jam
Local Wildflower Honey

19

Soup

(SF, GF) **Lobster Bisque**

Lobster Stock | Sherry | Lobster Meat

18

Sandwich

Duck Confit Grilled Cheese

Duck Confit | Brie & Swiss Cheese | Caramelized Onion
Fig Jam | Artisan Sourdough | Broccoli Salad

26

Add Cup of Lobster Bisque 10

Add Truffle Fries 11

Entrée

(SF) **Crab Stuffed Flounder**

Fresh Flounder | Housemade Deviled Crab
Dill Burre Blanc | Sautéed Vegetables

42

Dessert

(VG, GF) **Blood Orange Olive Oil Cake**

Blood Orange Glaze | Mascarpone Cream

14

SF - CONTAINS FISH OR SEAFOOD | N - CONTAINS NUTS/TREE NUTS

V - VEGAN | VG - VEGETARIAN | GF - GLUTEN FRIENDLY | DF - DAIRY FREE

Tax & 20% service charge will be added to all orders.

**Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are proud to serve certified sustainable seafood.*

Holiday Cocktails

15

Merry Mai Tai

Spiced Rum | Tropical Liqueur
Cranberry Juice | Orange Juice

Santa's Mule

Butterscotch Bourbon | Cranberry Juice
Ginger Beer | Lime

Holiday Mojito

Mint Rum | Hibiscus Syrup | Lime

Old Fashioned Sleigh

Apple Brandy | Bitters | Apple Juice
Club Soda | Lemon

Christmas Gin & Tonic

Holiday Gin | Tonic | Cranberry | Lime

Whiskey Wreath

Whiskey | Rosemary Liqueur | Cranberry | Lemon

Snowflake Mimosa

Sparkling Wine | Blue Curacao | Blueberries

Rudolf's Nose

Cherry Bourbon | Ginger Ale | Lemon | Cherry

Holiday Mocktails

14

Dark & Spicy Snowstorm NA

Lyre's Dark & Spicy Rum & Ginger Cocktail

Mistletoe Mule NA

Lyre's Amaretti | Ginger Syrup | Lime | Club Soda

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