



CHRISTMAS EVE THREE- COURSE PRIX FIXE MENU

Choice of Starter

FRENCH ONION SOUP **GFF** crouton, gruyère & provolone cheeses

LOBSTER BISQUE **GFF** sherry & chive oil + 2

CAESAR SALAD **GFF** romaine, parmesan, garlic baguette, classic Caesar dressing

WEDGE SALAD **GFF** baby iceberg, tomatoes, bacon, bleu cheese crumbles, choice of dressing

ROASTED BEET SALAD **GFF** frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette + 2

Choice of Entrée

HOLIDAY COMBO PLATTERS

PETITE FILET* & GARLIC SHRIMP **GFF** choice of garlic mashed or parmesan leek potatoes 60

PETITE FILET* & CRAB CAKE choice of garlic mashed or parmesan leek potatoes 60

PETITE FILET* & WALLEYE **GFF** choice of garlic mashed or parmesan leek potatoes 65

PETITE FILET* & SALMON* **GFF** choice of garlic mashed or parmesan leek potatoes 65

PETITE FILET* & LOBSTER TAIL **GFF** choice of garlic mashed or parmesan leek potatoes 75

HOLIDAY FEATURES

PRIME RIB* **GFF** herb encrusted, garlic mashed potatoes, horseradish cream, au jus ~ 10 oz. 55 ~ 16 oz. 65

CHILEAN SEABASS **GFF** miso glazed, sautéed wild mushrooms with truffle oil, baby spinach, roasted red pepper, micro greens 55

SHELLFISH TRIO **GFF** broiled cold water lobster tail, lump crab cake, seared sea scallops, butternut squash risotto 80

TRIA FAVORITES

CHICKEN FRANÇAISE **GFF** lemon parsley-caper sauce, asparagus, parmesan leek potatoes 45

BEEF BOURGUIGNON **GFF** sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 45

SALMON* **GFF** polenta cake, port red onion marmalade, creamy cucumber & fennel salad 45

WALLEYE **GFF** seasonal aromatic vegetables brown butter sauce 50

PORK CHOP* **GFF** 14 oz dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 50

VEAL MARSALA* **GFF** garlic butter noodles, baby spinach, wild mushrooms, marsala sauce 50

TOURNEDOS DIANE* **GFF** wild mushrooms, dijon brandy cream, parmesan leek potatoes 60

TOURNEDOS OSCAR* **GFF** béarnaise, crab & asparagus, parmesan leek potatoes 65

FILET MIGNON* **GFF** choice of garlic mashed or parmesan leek potatoes ~ 6 oz. 55 ~ 8 oz. 65

RIBEYE* **GFF** choice of garlic mashed or parmesan leek potatoes ~ 12 oz. 65

LAMB CHOPS* **GFF** mint jelly sauce, choice of garlic mashed or parmesan leek potatoes 65

SCALLOPS* **GFF** root vegetables, shaved brussels sprouts, kale, honey & balsamic glaze 65

LOBSTER **GFF** butternut squash risotto, asparagus, drawn butter, lemon ~ two 4 oz. tails 65

Choice of Dessert

CRÈME BRÛLÉE **GFF** vanilla cream, caramelized sugar

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

BREAD PUDDING brioche bread, raisins, salted caramel sauce ~ à la mode +2

CHOCOLATE SOUFFLÉ CAKE warm fudge center ~ à la mode +2

PEACH COBBLER grilled peaches, cookie crumble ~ à la mode +2

Menu items subject to change based on availability. While supplies last.

Tax and gratuity not included. A 20% service charge will be added for parties of 8 or more.

*Consumer advisory: item is served raw, under cooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness. 11-28-25

A MORRISSEY HOSPITALITY PROPERTY

Cocktails

HUGO SPRITZ

prosecco, mint, elderflower 10

SCARLET DOVE

tequila, grapefruit, cranberry 10

SNOW ANGEL

vanilla vodka, cinnamon, cream 10

BLACKBERRY THYME OLD FASHIONED

jim beam, blackberry, thyme, angostura bitters 12

MINTED MULE

tattersall barrel rum, pineapple, mint, ginger beer 12

SILVER PINE

tattersall gin, lemon, rosemary 12

THE FALL GUY

tattersall rye, apple brandy bitters 14

Martinis

GATSBY

beefeater gin, absolut vodka,
elderflower, lime, sparkling wine 10

FRENCH MARTINI

tattersall tightline vodka, raspberr,
pineapple, lime 10

THE GENERAL

tattersall rosso gin, blue curaçao, lemonade,
sparkling wine 11

ESPRESSO MARTINI

absolut vanilia, house irish cream,
mr black, espresso 12

Spirit-Free

PEACHY KEEN

peach shrub, orange juice, ginger beer 7

FIGGY STARDUST

fig, cherry, lemon, rosemary 7

On Tap

MICHELOB GOLDEN LIGHT 6

SEASONAL ROTATION 8 ~ KONA BIG WAVE 8

ALASKAN AMBER ~ SURLY FURIOUS 8

WARPIGS FOGGY GEEZER 8

Bottle & Can

COORS LIGHT ~ BUSCH LIGHT 6

SAMUEL ADAMS LAGER ~ STELLA ARTOIS 7

FULTON LONELY BLONDE 7

CORONA ~ AMSTEL LIGHT 7

WHITE CLAW SELTZER ~ BLACK CHERRY OR MANGO 7

LOON JUICE CIDER 8

Alcohol-Free

ATHLETIC IPA 7

ATHLETIC UPSIDE DAWN 7

SIERRA NEVADA HOP SPLASH 7

HEINEKEN 0.0 7

Wine

Glass | Bottle

SPARKLING WINE

Benvolio Prosecco, Veneto, ITA	10		38
Nicolas Feuillatte Brut Rosé Champagne, Chouilly, FRA			95
Veuve Clicquot Champagne, Reims, FRA			125

RIESLING

Kung Fu Girl, Columbia Valley, WA	10		38
Selbach Incline, Mosel, DEU	14		53
Maximin Grünhaus, Abtsberg, Mosel, DEU			92

PINOT GRIGIO

Santa di Terrossa, Veneto, ITA	9		34
A to Z Wineworks, OR	12		46
Jermann, Northeastern ITA			57

CHARDONNAY

Murphy-Goode, Sonoma, CA	9		34
Oak Farm, Lodi, CA	12		46
Sonoma-Cutrer, Sonoma, CA	14		53
Gran Moraine, Willamette Valley, OR			80
Schaller Chablis, Burgundy, FRA			80
Flowers, Sonoma, CA			91

SAUVIGNON BLANC

Murphy-Goode, Sonoma, CA	9		34
Juggernaut, Marlborough, NZL	12		46
Twomey, Sonoma, CA			61

ROSÉ & OTHER WHITES

Campuget Rosé, Rhône, FRA	9		34
Pieropan Soave, ITA			47
Sella & Mosca La Cala Vermentino, Sardinia, ITA	14		53
Minges Scheurebe Feinherb, Pfalz, DEU			62
Nikolaihof Grüner Veltliner Hefeabzug, Wachau, AUT			86

PINOT NOIR

Murphy-Goode, Sonoma, CA	9		34
Banshee, Santa Barbara, CA	12		46
J Vineyards, Russian River Valley, CA			91
Cloudy Bay, Marlborough, NZL			93
Flowers, Sonoma Coast, CA			96

MERLOT

Sterling, Central Valley, CA	9		34
Emmolo, Napa Valley, CA	20		73
Duckhorn, Napa Valley, CA			92

CABERNET SAUVIGNON

Murphy-Goode, Sonoma, CA	9		34
Oak Farm Tievoli, Lodi, CA	12		46
Beringer Knights Valley, Sonoma, CA	18		68
Cyrus, Sonoma, CA			72
Duckhorn, Napa Valley, CA			106
Jordan, Alexander Valley, CA			114
L'Ecole No 41, Ferguson, WA			121

OTHER REDS

Doña Paula Malbec, Mendoza, ARG	12		46
Cline Syrah, Sonoma, CA	14		53
Ziereisen Blauer Spätburgunder, Baden, DEU	16		62
Tenuta di Arceno Chianti, Tuscany, ITA			66
Ridge Three Valleys Blend, Sonoma, CA			68
Red Schooner Syrah Blend, AUS			73
Cain Cuvée Blend, Napa Valley, CA			77
Juan Gil Blue Label Blend, Jumilla, ESP			80
Valdicava Rosso di Montalcino, Tuscany, ITA			84
Frog's Leap Zinfandel, Napa Valley, CA			92
Justin Isosceles Blend, Paso Robles, CA			102
Sartori di Verona Amarone, Veneto, ITA			105