CHRISTMAS EVE
THREE- COURSE PRIX FIXE MENU

Choice of Starter

SHRIMP COCKTAIL GFF crouton, gruyère & provolone cheeses

FRENCH ONION SOUP GFF crouton, gruyère & provolone cheeses

BUTTERNUT SQUASH SOUP GFF crème fraîche, pumpkin seeds

LOBSTER BISQUE GFF sherry & chive oil

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

choice of garlic mashed or parmesan leek potatoes

PETITE FILET* & GARLIC SHRIMP GFF 65

PETITE FILET* & CRAB CAKE 67

PETITE FILET* & SALMON* GFF 70

PETITE FILET* & WALLEYE GFF 70

PETITE FILET* & LOBSTER TAIL GFF 80

HOLIDAY FEATURES

BRANZINO* GFF pan seared whole fish, tomato, mushrooms, herbs garlic, wine jus 60

SWORDFISH wild mushrooms, baby spinach, red pepper, pomegranate seeds, truffle cream sauce 65

TOURNEDOS OF BEEF DIANE* GFF wild mushrooms, dijon brandy cream 6 oz. 65

TOURNEDOS OF BEEF OSCAR* GFF béarnaise, crab & asparagus, parmesan leek potatoes 6 oz. 70

CHATEAUBRIAND GFF sliced tenderloin, lingonberry butter sauce, sautéed carrots, garlic mashed 7 oz. 70

TRIA FAVORITES

UPSIDE DOWN CHICKEN POT PIE chicken, carrots, peas, onions, potatoes, velouté, herbs, puff pastry 45

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

WILD MUSROOM RISOTTO GFF peas, boursin cheese, smoked paprika oil with chicken 45 ~ with shrimp 50

BEEF BOURGUIGNON GFF sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 50

SALMON* GFF red pepper coulis, chive oil, sautéed seasonal fresh garden vegetables 50

WALLEYE GFF sautéed seasonal fresh garden vegetables, brown butter sauce 52

PORK CHOP* GFF 14oz.dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 52

VEAL MARSALA* GFF garlic butter noodles, baby spinach, wild mushrooms, marsala sauce 55

FILET MIGNON* GFF choice of garlic mashed or parmesan leek potatoes 6oz. 60 ~ 8 oz. 70

RIBEYE STEAK* GFF choice of garlic mashed or parmesan leek potatoes 12oz. 70

LOBSTER TAIL GFF wild mushroom risotto, asparagus, drawn butter, lemon ~ two 4oz. tails 70

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

MIXED BERRY COBBLER mixed berries, cinnamon, sugar, vanilla cake topping ~ à la mode +2

DUBAÏ CHOCOLATE SOUFFLE CAKE white chocolate, chocolate cake, pistachio cream ~ à la mode +2

***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.**

GFF denotes gluten-free friendly: menu items that can be made gluten-free upon request. Those with severe allergies should note that we are not always able to avoid cross-contamination.

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

Menu prices reflect a cash / debit card discount; credit card purchases incur a 3% surcharge.
Tax and gratuity not included. A 20% service charge will be added for parties of 8 or more.

Cocktails

FIZZ THE SEASON
tanqueray gin, cranberry, lemon, rosemary simple, prosecco 10

BLUEBERRY BLISS
tattersall tightline vodka, blue curacao, lemonade, soda 10

CITRUS GOT REAL
tattersall barreled rum, citrus, triple sec, sugar rim 12

PEAR NECESSITY
camarena tequila, absolut pear vodka, cinnamon schapps, lime, agave 12

BLACKBERRY THYME OLD FASHIONED
jim beam, blackberry, thyme, angostura bitters 12

JOHNNY APPLESEED MULE
j carver apple brandy, lemon, honey cinnamon simple syrup, ginger beer 14

BOURBON AFFAIR
tattersall 6 year wheated bourbon, tattersall amaro, orange bitters, cherry 14

Martinis

GATSBY
beefeater gin, tattersall tightline vodka, elderflower, lime, brut 10

MOVING DAY MARTINI
tattersall tightline vodka, peach schnapps, cranberry, lemon, brut 10

FRENCH MARTINI
tattersall tightline vodka, raspberry liquor, pineapple, lime 12

SALTY POOCH
absolut grapefruit, grapefruit cordial, smoked salt rim 12

Spirit-Free

POMEGRANATE PUNCH
pomegranate juice, ginger beer, mint simple syrup 7

FIGGY STARDUST
rosemary fig syrup, lemon, soda, cherry 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
STELLA ARTOIS 7
FULTON LONELY BLONDE 7
CORONA ~ **AMSTEL LIGHT** 7
WHITE CLAW 7 ~ **HIGH NOON** 8
LOON JUICE CIDER 8

Alcohol-Free

ATHLETIC IPA 7
ATHLETIC UPSIDE DAWN 7
HEINEKEN 0.0 7

Wine

	Glass | Bottle
SPARKLING WINE	
Wycliff Brut, CA	7 | 26
Risata Moscato, Canelli, ITA	9 | 34
Benvolio Prosecco, Veneto, ITA	10 | 38
Roederer Estate Brut, CA	70
Perrier Jouet, FRA	123
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
CHARDONNAY	
Murphy-Goode, Sonoma, CA	9 | 34
Oak Farm, Lodi, CA	12 | 46
Sonoma-Cutrer, Sonoma, CA	14 | 53
Beringer Reserve, CA	80
Jordan, Sonoma, CA	22 | 85
Louis Jadot Puligny-Montrachet, Burgundy, FRA	170
SAUVIGNON BLANC	
Murphy-Goode, Sonoma, CA	9 | 34
Juggernaut, Marlborough, NZL	12 | 46
Twomey, Sonoma, CA	61
Henri Bourgeois “Les Ruchons” Sancerre, Loire Valley, FRA	114
ROSÉ & OTHER WHITES	
Santa di Terrossa Pinot Grigio, Veneto, ITA	9 | 34
A to Z Wineworks Pinot Grigio, OR	12 | 46
Campuget Rosé, Rhône, FRA	9 | 34
Conundrum, White Blend, CA 37	37
Dellile Chaleur, Bordeaux Style White Blend, WA	62
Nikolaihof Hefeabzug, Grüner Veltliner, 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	86
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	111
Jordan, Alexander Valley, CA	114
OTHER REDS	
Cosentino Zinfindel, CA	11 | 42
Doña Paula Malbec, Mendoza, ARG	12 | 46
Cline Syrah, Sonoma, CA	14 | 53
Brancaia, ITA	57
Ridge Three Valleys Blend, Sonoma, CA	18 | 68
Stag’s Leap Syrah, CA	86
Frog’s Leap Zinfandel, Napa Valley, CA	92
Justin Isosceles Blend, Paso Robles, CA	117

Ask Your Server To See Our Captain’s List