



Merry Christmas

Sunday December 24th

LUNCH & BRUNCH 11:00 - 3:00

DINNER 3:00 - 9:00

Our full dinner menu will be offered in addition to holiday specials.

Featured Holiday Specials

HERB-CRUSTED RACK OF DOMESTIC LAMB

truffle potato puree | asparagus spears | tarragon demi-glace | \$32.⁹⁵

CEDAR PLANK ATLANTIC OCEAN SALMON

sauteed wild mushroom medley | roasted fingerling potatoes | roasted pear demi-glace | \$26.⁹⁵

ROAST PRIME RIB OF BLACK ANGUS BEEF

natural au jus | "loaded" baked potato | roasted market vegetable medley | \$32.⁹⁵

SEAFOOD CIOPPINO

day boat cod | jumbo shrimp | P.E.I. mussels | Rhode Island littleneck clams | scallops | salmon | zesty tomato broth | garlic toast points | fresh basil | \$28.⁹⁵

- **THREE COURSE HOLIDAY DINNER** -

Select any of the above entrees and add on your choice of soup or salad and a dessert.

\$38.⁹⁵ per person.

Market
GRILLE

