



Christmas Menu

Charcuterie Board | \$12.95

Cured meats, fresh mozzarella, provolone, feta, Italian crostini, pita crackers, greens, olives and cherry tomatoes.

Roasted Garlic Leek & Potato Soup | \$8.95

Served with a garlic loaf.

Chicken Tetrazzini | \$24.95

Mushrooms, green onions, in a cream garlic wine sauce baked with cheese and served with Caesar salad and a fresh baked garlic loaf.

Atlantic Salmon | \$28.95

With roasted tomato salsa and balsamic glaze. Served with choice of side and a fresh baked garlic loaf.

Chocolate Christmas Gift | \$8.95

Overlapping layers of chocolate cream and smooth chocolate cake. Coated with shell of chocolate and finished with unique festive decor.



Festive Sips \$10⁹⁵

Snow Coolada | 1oz

An icy blend of coconut rum, pineapple juice and milk and topped with fresh toasted coconut. The most delicious snowstorm ever!

Maple Bourbon White Russian | 2oz

Bourbon and maple syrup put a festive twist on a classic vodka and Kahlua White Russian. Sweet, creamy and satisfyingly festive!

Crimson Cranberry Mule | 2oz

Cranberry, blueberry, and lime juices mixed with 2 ounces of vanilla vodka and topped with ginger beer. Sweet, tart and slightly spicy.

Black Ice | 1.5oz

Vanilla vodka and blue Curacao with lemonade and simple syrup and a sparkly surprise. Sure to put a twinkle in your eye!

The Polar Bear | 2oz

Raspberry vodka and blue Curacao are topped with 7-up and served over ice.

Toasted Cinnamon Caramel Latte | 1oz

Spiced rum and cold brewed coffee with a hint of caramel and cinnamon. It may be cold brew but it feels like a warm hug.