



Christmas Eve DINNER

December 24th, 2025 | 4:00 - 9:00 pm

3 Courses for \$60 or a la carte

APPETIZERS

LOBSTER BISQUE 14

jumbo lump crabmeat, tarragon, robiola crostini

BLACK TRUFFLE FONDUTA TORTELLINI 17

truffle fondue, shaved black truffles, parmesan

SHRIMP POTSTICKERS 18

roasted fresno chilies, spicy lemon sauce

CRU CHRISTMAS LITTLE GEM CAESAR SALAD 14

Caesar dressing, parmesan cheese, paesano croutons

FRITTO MISTO 19

point judith calamari, red shrimp, blistered peppers, calabrian chile aioli

GOAT CHEESE BEIGNETS 15

goat cheese, honey, cracked pepper

ENTRÉES

ALLEN BROS FILET MIGNON 45

cast iron seared, truffle potato gratin, asparagus, gorgonzola, fresh thyme butter (prefix add \$7)

CAST IRON SEARED JUMBO SEA SCALLOPS 40

spinach parmesan risotto, heirloom tomato butter sauce

BAROLO BRAISED SHORT RIB 38

butternut squash risotto, mushrooms, rosemary demi

HERB ROASTED SEABASS 40

roasted asparagus, brussels sprouts, lemon butter

DESSERTS

CHRISTMAS CRÈME BRÛLÉE 10

brûléd sugar, raspberries & raspberry sauce

NEW YORK STYLE CHEESECAKE 10

blackberries, whipped creme

CHOCOLATE MOLTEN LAVA CAKE 12

whipped creme, brandied cherries