



Eddie's Holiday Dinner Features

Appetizers

Oysters and Tuna Tartare*

Four freshly shucked Blue Point oysters topped with tuna tartare and a wasabi-avocado mousse \$16.95

Prince Edward Island Mussels

Mediterranean style mussels in a rich saffron, white wine, garlic and tomato broth \$18.95

Entrées

New Zealand Elk Chop*

Elk double-bone rib chop with sautéed and crispy fennel, cremini mushrooms with a lush Diane sauce \$44.95

Dover Sole Meunière

Dover Sole lightly floured and sautéed, enhanced with lemon and butter sauce \$59.95

Turf and Pick your Surf*

16 oz. bone-in filet mignon
with choice of surf \$99.95

10 oz. Lobster tail
1/2 lb Crab legs
Blackened scallops
Shrimp scampi

Dessert

Ultimate Chocolate Plate for Two

Triple chocolate cake, double fudge brownie, chocolate ganache peanut butter bar, salted pecan and chocolate bark, white chocolate covered strawberries, house-made caramel and chocolate sauce \$17.95

Featured Wines by Caymus

Conundrum Blanc de Blanc \$9/\$36

Hints of citrus zest and lemon meringue on the nose, with flavors of key lime and melon and a lingering finish of vanilla and peach.

Mer Soleil Reserve Chardonnay, Santa Barbara \$12/\$48

With a nose of apricot cobbler and toasted bread, the palate brings ripe apricot and peach flavors with vibrant acidity. A honeysuckle laden finish with a hint of oak persists.

Mer Soleil Pinot Noir, Santa Lucia Highlands \$16/\$64

Scents of ripe cherries and cocoa lead to a palate of soft texture and flavors of cola and cherry cobbler. The tannins and acid balance one another for a lingering, clean finish.

Emmolo Merlot, Napa Valley \$18/\$72

Bright blueberry, leather and violet on the nose, this Merlot offers flavors of blackberry jam and plums. Silky tannins lead to a finish of dark cocoa and coffee that goes on and on.

Caymus Cabernet Sauvignon, Napa Valley, 1 Liter \$29/\$145

Aromas of black cherries, chocolate and violets lead to bold flavors of cassis, lavender and dark berries. Vanilla, oak, and nutmeg round out the lengthy finish.