

# reflections christmas menu

RESTAURANT

## Traditional Christmas Dinner Menu

A delicious array of all the Holiday favorites and fixings. 2012 ALL YOU CARE TO EAT.

- 1ST COURSE ..... Bowl of Butternut Squash & Apple Soup or 5 Onion Soup au Gratin  
 2ND COURSE ..... House Salad with our signature poppy seed dressing  
 3RD COURSE ..... Spice Rubbed Smoked Country Ham, Oven Roasted Potatoes,  
 ..... Broccoli Cheese Casserole, Candied Yams, Citrus Green Beans & Apple Sauce  
 4TH COURSE ..... Holiday Yule Log Cake

ADULTS... \$22.95 • CHILDREN 12 & UNDER... \$11.95 • UNDER 3 YEARS OLD... NO CHARGE

### à la carte Christmas Menu...

#### soups

- cream of lump crab ..... \$8  
 our signature recipe with cream sherry & jumbo lump crab
- 5 onion soup au gratin ..... \$6  
 spanish onions, shallots, leeks, garlic & scallions in a  
 madeira & roasted onion broth, topped with a  
 croûton & cheese
- roasted butternut squash & apple . \$5  
 a velvety cream soup with an essence of granny smith apple

#### salads

- salade maison ..... \$6  
 baby greens with our honey poppy seed dressing
- caesar salad ..... \$7  
 fresh hearts of romaine with parmesan cheese,  
 garlic croutons & classic dressing
- heart of romaine salad ..... \$8  
 fresh heart of romaine with grape tomatoes, red onion,  
 pork lardons, candied walnuts & bleu cheese vinaigrette

#### appetizers

- stuffed portabella mushroom . \$8  
 stuffed with a chorizo sausage bread stuffing, topped  
 with shredded monterey jack and cheddar cheese
- oysters rockefeller ..... \$9  
 baked oysters on the half shell, topped with parsley,  
 green herbs, butter sauce and finished with bread crumbs
- barbequed stuffed shrimp . . . \$9  
 tender large shrimp stuffed with a seafood stuffing,  
 wrapped in bacon and topped with bbq sauce  
 and provolone cheese
- roasted lamb crostini ..... \$10  
 medallions of lamb roasted and served on garlic crostinis  
 and topped with a mint and cherry glaze

#### entrees

##### FROM THE OCEAN:

- grilled salmon ..... \$21  
 served with a chilled cucumber and fresh dill chutney
- jumbo lump crab cakes ..... \$29  
 jumbo lump crab cakes topped with sauce beurre blanc

##### FROM THE LAND:

- braised beef short rib ..... \$24  
 boneless beef short rib with crispy onions
- pork osso buco ..... \$27  
 braised pork shank with caramelized onions  
 & saffron risotto
- prime rib au jus ..... \$31  
 slow roasted & served with fresh horseradish & au jus
- stuffed chicken breast ..... \$22  
 12 oz breast of chicken stuffed with goat cheese  
 & spinach; with a tarragon butter

##### CHEF'S SPECIALS:

- steak diane ..... \$37  
 prepared tableside, twin 4 oz. filets, pan seared  
 with exotic mushrooms, red wine; finished with  
 Dijon mustard, and brandy cream sauce
- symphonia de la mer ..... \$37  
 prepared tableside, sautéed lobster, scallops,  
 shrimp, and mushrooms, finished with a brandy  
 cream sauce and served over linguini

Dinner Will Be Served  
 From 4pm-8pm  
 On Christmas Eve & Day