CHRISTMAS DINNER

Enjoy the holiday season in a memorable way at the Chop House. Join us for Christmas Eve dining from 4pm-9pm and Christmas Day from 11am-7pm for a three-course meal prepared with only the freshest ingredients.

'Tis the season to celebrate.

PRICING INCLUDES THREE COURSES*

APPETIZERS

PETITE FILET AND RISOTTO NAPOLEAN

Seared Petite Filet layered with Truffle Risotto topped with a Cremini Mushroom Cap and drizzled with a Red Wine Reduction

CHEF SALAD

Arcadian Harvest[®] Blended Greens with Parsley, Basil, Tarragon, Apple Chunks, Candied Pecans, Roasted Butternut Squash and Shaved Parmesan

ENTRÉES

HONEY-SMOKED HAM | 55

Slow-Smoked Ham with Honey Glaze, Cloves and Pineapple

SHRIMP SCAMPI | 55

Seared Gulf Shrimp in a Garlic Butter Sauce tossed with Capellini Pasta and Fresh Parmesan

PRIME RIB | 48

Horseradish and Au Jus Dipping Sauce

EMBELLISHMENT

SNOW CRAB LEGS | 30

One pound

SIDES

CREAMY GREEN BEAN CASSEROLE

ROASTED GARLIC MASHED POTATOES

with Fried Onion Straws

SWEET POTATO CASSEROLE

SAGE AND SAUSAGE CORNBREAD DRESSING

with Toasted Marshmallows

DESSERTS

MARSHMALLOW PECAN PIE

TRES LECHES CAKE

with Chocolate Cookie Crust

*Excluding Embellishment Gratuity added to parties of 10 or more. Reservations are encouraged: 580.317.8501