

Chef Matthew's Holiday Features

Crab Cake Salad

Our jumbo lump crab cake on a bed of field greens with tomato, onion, cucumber, roasted sweet peppers and capers. Served with a side of balsamic vinaigrette.

\$17

Veal and Crab

Fresh veal tenderloin hand cut and sautéed. Topped with jumbo lump crab meat, Asiago cheese and a Marsala mushroom cream sauce.

Served with your choice of two sides. \$26

Yuletide Chicken

Chicken breast sautéed with Fuji apples in a cinnamon cream sauce.

Served with your choice of two sides. \$17

Glazed Ham and Sweet Potatoes

Sliced Black Oak ham glazed with a homemade pineapple and brown sugar glaze.

Served with corn and sweet potatoes. \$11

Ham and Candied Apple Ciabatta

Thin sliced black oak ham lightly grilled and served on ciabatta with Muenster cheese, candied apples, napa cabbage, purple onion, and a sweet mayo.

Served with one side. \$10