

Christmas Eve 2018

Appetizers

Cold Seafood Salad

Shrimp Cocktail + \$8.00

Lobster Bisque

Melon & Prosciutto

Served with Fresh Mozzarella & Roasted Red Peppers

Lump Crabmeat + \$8.00

Salad

Stony Hill Inn Salad

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

Caesar Salad

Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons, Topped with White Anchovies.

Entrée

Feast of Seven Fishes - \$75

Boneless Short Ribs of Braised Beef - \$70

Boneless Short Ribs of Beef Braised in Red Wine. Balsamic Glazed Cippolini topped with Horseradish Chive Butter. Mashed Potatoes

16 oz., Prime Organic Pork Chop - \$68

Maple Glazed Served with Sweet Potato Fries & Vegetables

Prime Angus 12oz., Center Cut Grilled Filet Mignon - \$70

Topped with Herb Truffle Butter, Red Wine Balsamic Sauce, Mashed Potatoes and Vegetables

Fillet of Sole Stuffed with Crabmeat - \$68

6 oz., Twin Lobster Tails - \$75

Chicken Sanzari - \$58

Francaise Style Topped with Fresh Diced Tomato and Capers in a Pinot Grigio Sauce.

Grilled Salmon - \$65

Grilled Salmon, Roasted Fennel, Oyster Mushrooms & Leeks in a Pinot Noir sauce. Mashed Potatoes

Lamb Chops - \$68

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Dessert

Cheesecake

Tiramisu

Lori's Homemade Coconut Cake

Chocolate Ganache

