

Christmas Eve

DINNER SPECIALS

TRADITIONAL HAM DINNER

*brown sugar ham with pineapple glaze,
au gratin potatoes, green bean casserole 30*

*PAIRS BEST WITH: Matheus Piesporter, Riesling
11 GLS / 42 BTL*

GRILLED LEMON SEA BASS

*pan-seared over lemon butter risotto
with grilled asparagus, topped with
roasted pepper relish 49*

*PAIRS BEST WITH: Bread & Butter, Chardonnay
10 GLS / 38 BTL*

KANSAS CITY SURF & TURF

*10 oz grilled kansas city strip paired with blackened shrimp,
whipped mashed potatoes and roasted vegetables 54*

*PAIRS BEST WITH: Banshee, Cabernet Sauvignon
12 GLS / 46 BTL*

DESSERT

KEY LIME PIE / 9

*tangy key lime custard, in a buttery
graham cracker crust, topped with whipped cream*

FEATURED COCKTAILS

NUTS & BERRIES MARTINI

*frangelico hazelnut liquor, chambord,
and half and half 12*

WINTER SOUR

*markers mark, fresh sour,
layered with estrella cabernet 11*

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HARVEST

RESTAURANT & BAR

REGULAR MENU ALSO SERVED

*We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know. Our food contains or may contain undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illness.