

# *Eggie's* CHRISTMAS SPECIALS

DECEMBER 25<sup>TH</sup>: 11AM - 4PM

## *Appertizer*

### **BRIE EN CROÛTE**

Creamy Brie cheese baked in a golden pastry and topped with a cranberry-orange glaze and candied walnuts. Served with assorted crackers and sliced bread. - 20

## *Entrées*

ADD CUP OF SOUP OR HOUSE SALAD - 4. ADD WEDGE SALAD - 6.

### **BONE-IN PORK RIBEYE CHOP**

12oz grilled to perfection and served on a bed of puréed parsnip and sautéed kale. Finished with sherry-roasted apples and toasted walnuts. - 32

### **FIRE-KISSED PRIME RIB**

12oz served with house jus and your choice of truffled mashed potatoes or fingerling potatoes. Accompanied by roasted parsnip, carrot, and broccolini. - 38

### **LOBSTER RAVIOLI**

Delicate lobster-filled ravioli in a rich truffle cream sauce, served with tender asparagus and concassé tomato. - 30

## *Dessert*

### **HOLIDAY DESSERT BOARD**

A festive sampler platter featuring homemade holiday favorites. Perfect for two. - 16

**Includes:** Rum Balls, Ginger Snaps, Chocolate-Covered Toffee, Peanut Brittle, Puppy Chow, Peppermint Bark



*Full menu also available. Reservations Recommended 571-2120  
Please visit website for menu and updates or changes.*