



F. McIntock's
SALOON
& DINING HOUSE
STEAKS ★ RIBS ★ SEAFOOD

CHRISTMAS MENU
\$70 PER PERSON

INCLUDES

EDNA'S BAKERY ROLLS & HERB BUTTER,
CHOICE OF STARTER, ENTREE, DESSERT & AFTER-DINNER LIBATION

STARTERS

MIXED GREEN SALAD
CAESAR SALAD
QUARTER WEDGE SALAD
TOMATO BISQUE WITH PARMESAN CROUTON

ENTREES

FILET MIGNON

6 OUNCES, APPLEWOOD BACON WRAPPED, SAUTEED BLUE LAKE GREEN BEANS &
GARLIC MASHED POTATOES

PRIME RIB

(24-HOUR SLOW-ROASTED NOT AVAILABLE RARE)

12 OUNCES, SAUTEED BLUE LAKE GREEN BEANS, GARLIC MASHED POTATOES,
AU JUS & CREAMY HORSERADISH

AUSTRALIAN LOBSTER TAIL

OAK PIT BBQ'D, 12 OUNCES, SAUTEED BLUE LAKE GREEN BEANS, GARLIC MASHED POTATOES
& DRAWN BUTTER

BACON-BUTTER SEARED SCALLOPS

PAN SEARED IN OUR HOUSE-MADE BACON BUTTER WITH MUSHROOM RISOTTO & GRILLED ASPARAGUS

CHICKEN CORDON BLEU

BREAST OF CHICKEN STUFFED WITH IMPORTED SWISS CHEESE & HAM, BREADED & BAKED
SERVED WITH BERNAISE SAUCE, SAUTEED BLUE LAKE GREEN BEANS & GARLIC MASHED POTATOES

FARMERS MARKET PLATE

HALF ARTICHOKE, RATATOUILLE, BROCCOLINI, GRILLED ASPARAGUS, SWEET CORN TAMALE

DESSERT

BOURBON BREAD PUDDING
NEW YORK CHEESECAKE & RASPBERRY COULIS

AFTER-DINNER LIBATION

TAN FERRARI OR FMC HOT TODDY

CHILDRENS' SELECTIONS \$25

CHOICE OF KID'S HAMBURGER, CHICKEN STRIPS, OR MAC & CHEESE
WITH FRENCH FRIES OR SAUTEED BLUE LAKE GREEN BEANS