



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

CHRISTMAS DAY MENU

\$70 PER PERSON

INCLUDES

DINNER 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 L SEASONAL VEGETABLES, GARLIC MASHED POTATOES

PRIME RIB

(24-HOUR SLOW-ROASTED NOT AVAILABLE RARE)

12 OUNCES, SEASONAL VEGETABLES, GARLIC MASHED POTATOES, AU JUS, CREAMY HORSERADISH

WILD SALMON

PAN SEARED FINISHED IN THE OVEN, TOPPED WITH HOUSE-MADE HERB BUTTER, SERVED WITH GARLIC MASH
POTATO'S
AND SEASONAL VEGETABLES

CHICKEN CORDON BLEU

BREAST OF CHICKEN STUFFED WITH IMPORTED SWISS CHEESE & HAM, BREADED & BAKED
SERVED WITH BEARNAISE SAUCE

FARMERS MARKET PLATE

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

DESSERT

CHOCOLATE CAKE
OR
NEW YORK CHEESECAKE & RASPBERRY COULIS

AFTER-DINNER LIBATION

TAN FERRARI OR HOT TODDIE

CHILDRENS' SELECTIONS \$25

CHOICE OF KID'S HAMBURGER, CHICKEN STRIPS, OR MAC & CHEESE
WITH FRENCH FRIES OR SEASONAL VEGETABLES