

# SEASON'S EATINGS

## ~~STOCKING STUFFERS~~

Wassail Squashail: Pumpkin | Cream | Curry | Pepitas  
Gluten Free Cup \$5 | Bowl \$9 | Add to Entrée \$2

Season's Squeezings: Crispy Flour Tortilla | Tomato Cream Sauce | Fried Kale  
| Octopus \$14

## ~~UNDER THE TREE~~

Served with your choice of 2 sides, unless otherwise noted  
(Refried Black Beans, Poblano Rice, Rosemary Red Potatoes, Signature Vegetable Blend)

Feast Navidad: 9 oz. Honduran Lobster Tail | Ajillo Guajillo Oil | 6 oz.  
Hand-Cut Filet Mignon | Fresh Herb Chimichurri Sauce **Gluten Free** \$60

Clucking of the Bells: Panko-Crusted Chicken Breast | Asparagus | Ham |  
Menonita Cheese | Tequila Cream Sauce **Gluten Free** \$26

Mr. Cod Miser: Hand-cut Cod Fillet | Cajun Seasoning | Caramelized  
Balsamic Red Onion **Gluten Free** \$26

The Spirit of Fishmas: Panko-Crusted Salmon Fillet | Tart & Tangy  
Margarita Sauce **Gluten Free** \$26

Jingle Shell(fish) Rock: Jumbo Shrimp | Tomatillo Butter Sauce | Poblano  
Rice \*1 Additional Side\* \$20

~~Add a Cup of Soup or a Petite House Salad to any Entrée for only \$2~~

## ~~SANTA'S TREATS~~

North Pole Hot Cocoa Cheesecake: Abuelita Cocoa Infused  
Cheesecake | Peppermint Whipped Cream \$7