

Dickens of a Christmas Dinner Menu

APPETIZERS

Crab Fondue

Hot crab dip topped with mozzarella cheese, served with homemade tortilla chips GF

18

Spinach and Artichoke Dip

House made dip, mozzarella cheese, toasted naan bread v

13

Mussels

One pound of mussels steamed in Newcastle beer broth and served with garlic bread

15

ENTRÉES

All Entrées served with warm rolls and tomoato soup or a mixed greens salad or with house balsamic vinagrette

Dickens Buffet

Bountiful selection of holiday items including chef-carved roast beef, grilled tuna on wild rice, turkey and biscuits, vegetables, sides, soup and salad station and dessert table.

37

Prime Rib

Slow roasted Prime Rib with au jus, served with mashed potatoes and vegetable of the day GF

42

Turkey and Biscuit Dinner

Turkey and vegetables in a creamy sauce, served over warm buttermilk biscuits

19

Whiskey Glazed Salmon

Atlantic salmon fillet finished with a sweet whiskey glaze and topped with maple candied pecans served with rice and vegetable of the day GF

29

Chicken Marsala

Seared chicken breast covered in sautéed mushrooms and marsala cream sauce and served with mashed potatoes and vegetable of the day

23

Santorini Pasta

Linguini tossed with roasted tomato, spinach, and basil garlic pesto, finished with crumbled feta, served with house-made garlic bread V* v GF \$

With Grilled Chicken \$24 -- with Shrimp \$27

19

Roasted Duck

Oven Rusted Duck with Orange-Balsamic Glaze served with mashed potatoes and vegetable of the day GF

36

v - vegetarian V - vegan GF - gluten free * - option \$ - extra

18% gratuity added to parties of 6 or more Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All items are made on shared equipment with other products that may contain allergens. Guests with severe food allergies should notify your server. 2025