



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 \$ <i>With Grilled Chicken \$24 -- with Shrimp \$27</i>	19
Roasted Duck Oven Rosted 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 foodbourne illness. All items
are made on shared equipment with other products that may contain allergens. Guests
with severe food allegies should notify your server. 2025*