

CHRISTMAS EVE

5PM-10PM



Happy Holiday

You're choice of Starter!

Sea food Newberg /lobster/ Crabmeat/ shrimp/scallop/crawfish

*St. Martin's Christmas Salad/Mixed flied greens/ Swiss cheese/cherry
tomato/ Roasted Pecan/Raspberry Vinaigrette*

Caesar Salad/Classic Style

Champagne Brie Soup/Signature Soup of the house for 39 years

Winter warming lobster Bisque Soup

You're choice entrees!

*Chilean Sea Bass/Pan-Seared /Parmesan crusted/ Asparagus risotto lobster
Bisque Sauce*

*Beef Bourignon/ Beef tenderloin tips/ Bacon Lardon/Crimini
Mushroom/pearl onions/Carrot/Burgundy wine reduction/fresh whipped
potatoes*

Chateau Briand /Center cut of Prime beef tenderloin/Béarnaise Sauce

Surf & Turf/Filet of beef tenderloin/Lobster Tail

All the entrees accompanied by Chef's Selection of Seasonal Vegetables and Starch

Your choice of Desserts!

Crème Brulee

St. Martin's Bread pudding

Chocolate Terrine

White Godiva Chocolate Cheese Cake

Price per person \$55.00, under 12 \$35.00 plus tax and gratuity