

# Christmas Eve Four Course Dinner

\*kids under 12 half price

## choice of appetizer

### Southern Deviled Eggs <sup>GF</sup>

farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika

### Tenderloin Crostinis <sup>GF</sup>

thinly sliced beef tenderloin, horseradish cream, pickled red onion, balsamic glaze

## choice of soup or salad

### Table 13's Famous Tomato Soup <sup>GF</sup>

with grilled cheese crostini

### Granny Smith Salad <sup>GF</sup>

spring mix, fresh granny smith apples, candied pecans, grape tomatoes, danish bleu cheese crumbles, balsamic vinaigrette

## entrée course

### Bleu Chicken | 49 |

pan seared chicken breast in a creamy leek sauce and danish bleu cheese crumbles, served with garlic mashed potatoes and parmesan asparagus

### Almond Crusted Salmon <sup>GF</sup> | 59 |

served with couscous and parmesan asparagus

### Filet Mignon | 69 |

6 ounce, maître d' butter served with roasted garlic mashed potatoes with beef gravy  
grilled | au poivre style | danish bleu cheese crusted

## choice of dessert

### Flourless Chocolate Espresso Cake <sup>GF</sup>

### Bourbon Pecan Pie

<sup>\$5</sup> charge for split entrées | GF = gluten free options | a gratuity of 20% will be added to parties of 6 or more

