



Christmas Eve

M E N U

APPETIZERS

LUMP CRAB CAKE 18

Arugula, Creole Aioli, Orange Honey Vinaigrette, Mango Salsa

GARLIC STEAK BITES 20

6 oz Cubed Steak, Cremini Mushrooms, Garlic, Butter, Toast

OYSTERS ON THE HALF SHELL* 4 ea

Mignonette, Horseradish, Hot Sauce

CRISPY SMOKED PORK BELLY 18

Pork Belly Slices, Spicy Asian BBQ Sauce

SHRIMP AND GRITS 20

3 Jumbo Shrimp, Cheesy Grit Cakes, Creole Veloute, Scallions

DEVILED EGGS 14

Chives, Candied Bacon, Dill Aioli, Arugula

SOUPS AND SALADS

GLENGYLE HOUSE SALAD 12

Mixed Greens, Carrot, Cucumber, Bacon, Cherry Tomato, Red Onion, Balsamic Vinaigrette, Croutons

GRATINEE FRENCH ONION 13

Baguette, Gruyere

CLASSIC CAESAR 11

Romaine, Garlic Croutons, Caesar Dressing

STEAKHOUSE WEDGE 12

Iceberg, Cherry Tomato, Bacon, House Bleu Cheese Dressing, Dijon Vinaigrette, Bleu Cheese Crumbles, Chives

RUSTIC FALL SALAD 15

Arugula, Roasted Sweet Potato, Red Onion, Goat Cheese, Pecans, Fried Brussels Sprouts, Apple Glaze, Apple Cider Vinaigrette

ENTREES

RIBEYE STEAK 58

Cedar River Farms (14 oz.)

KC STRIP STEAK 45

Cedar River Farms (12 oz)

FILET MIGNON 38 | 48

Local Angus (6 oz or 8oz)

ROSEMARY & PORCINI MUSHROOM

CRUSTED PRIME RIB 55

12 oz Cut Prime Rib, Yorkshire Pudding, Au Jus, Horseradish

BEEF WELLINGTON 42

Succulent Center Cut Beef Tenderloin, Coated in a Mushroom Duxelles and Prosciutto Ham, Wrapped in a Golden, Buttery Puff Pastry Shell. Served with Red Wine Reduction.

PAN SEARED SALMON 36

8 oz. Salmon, Farro with Onions, Peppers and Baby Spinach, Red Potatoes, Lemon Caper Cream Sauce

ROAST TURKEY WITH GRAVY 24

Hand Carved Turkey, Whipped Potatoes, Gravy, Cranberry Sauce

SIDES

GREEN BEAN CASSEROLE 11

WHIPPED POTATOES 11

POTATOES GRATIN 11

BAKED MAC & CHEESE 11

BALSAMIC MAPLE GLAZED BRUSSELS SPROUTS 11

ASPARAGUS 11

DRINKS

HOT SPICED CIDER 5

ICED TEA 3

LEMONADE 3

SOFT DRINKS 3

COFFEE 3

KIDS MENU

TURKEY DINNER 15

Turkey, Whipped Potatoes, Gravy, Cranberry Sauce

KID'S BURGER 8

BAKED MAC & CHEESE 8

DESSERTS

PECAN PIE 10

CHOCOLATE CHEESECAKE 11

SWEET POTATO BREAD PUDDING 12

APPLE CROSTATA 11

PRIX FIXE CHRISTMAS EVE DINNER

STARTERS

Choose One

GLENGYLE HOUSE SALAD

CAESAR SALAD

STEAKHOUSE WEDGE

FRENCH ONION SOUP

ENTREE

BEEF WELLINGTON

Succulent Center Cut Beef Tenderloin, Coated in Mushroom Duxelles and Prosciutto Ham, Wrapped in a Golden, Buttery Puff Pastry Shell. Served with Red Wine Reduction.

SIDES

Choose One

GREEN BEAN CASSEROLE

WHIPPED POTATOES

POTATOES AU GRATIN

MAC AND CHEESE

ASPARAGUS

DESSERT

Choose One

PECAN PIE

Mo Pies

CHOCOLATE CHEESECAKE

SWEET POTATO BREAD PUDDING

APPLE CROSTATA

DRINKS

Choose One

ICED TEA

SOFT DRINKS

LEMONADE

COFFEE

70