



Christmas Dinner

BREAD SERVICE

FOCACCIA & CRANBERRY BUTTER

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER <i>ocean clams potatoes local bacon creamy broth</i>	7 / 9
BUTTERNUT SQUASH APPLE BISQUE <i>roasted pepitas</i>	7 / 9
GARDEN SALAD <i>carrot red onion cucumber tomatoes wildflower honey vinaigrette</i>	6 / 11
ROASTED BEET & SQUASH SALAD <i>greens golden raisins candied walnuts goat cheese butternut squash maple balsamic vinaigrette</i>	6 / 11

STARTERS

NEW ENGLAND CRAB CAKES <i>petite winter greens salad caper remoulade sauce</i>	16
SHRIMP COCKTAIL MARTINI <i>jumbo shrimp vodka cocktail sauce lemon wedge</i>	15
CREAMY SPINACH & ARTICHOKE DIP <i>baby spinach artichoke hearts naan dippers corn chips</i>	13
CHEESE FONDUE <i>apples fresh baked bread broccoli soft pretzels</i>	15
PORK DUMPLINGS <i>garlic teriyaki dipping sauce seaweed salad</i>	14

ENTREES

HERB CRUSTED PRIME RIB <i>12-ounce prime rib whipped potatoes vegetable du jour demi-glace</i>	34
GINGER GARLIC CRISPY DUCK LEGS <i>jasmine rice vegetable de jour</i>	32
STUFFED PORK CHOP <i>bacon stuffing NH maple bourbon glaze mushroom risotto vegetable du jour</i>	30
CIOPPINO <i>pei mussels jumbo shrimp scallops lobster squid crispy prosciutto spiced tomato broth blistered tomatoes spinach garlic crostini</i>	36
WILD MUSHROOM RAVIOLI <i>pecorino cream sauce bruschetta topping</i>	26
LOBSTER SKILLET MAC <i>pasta smoked cheddar & swiss truffle oil & seasoned breadcrumbs</i>	28

***On behalf of the entire Eagle Mountain House team, thank you for joining us
for your holiday meal. Have a safe, warm, and merry New Year!***