



## Christmas and New Years Menu

### The Butcher Recommends:

Standing Rib Roast \$13.99 lb.

Boneless Rib Roast \$14.99 lb.

Whole Beef Tenderloin Trimmed \$24.99 lb.

Crown Pork Roast \$5.99 lb.

Free Range Rack of Lamb \$19.99

Bone In Ham \$4.99 lb.

Spiral Ham \$3.99 lb.

Whole Goose \$5.99 lb.

Fresh Plainville Turkey \$3.99 lb.

Long Island Duck \$3.99 lb.

Live Lobster \$10.99 lb.

Lobster Tails \$24.95 lb.

Jumbo Stuffed Shrimp \$3.99 ea.

Jumbo Shrimp \$15.99 lb.

Plus our normal selection of meats and seafood.

### From Executive Chef Andrea Dante:

Sauce Pairings By the Quart

Beef - Red Wine Bordelaise (\$14.95), Béarnaise Butter (\$8.95) Wild Mushroom Gravy (14.95)

Poultry- L'Orange Sauce (\$14.95), Turkey Gravy (\$12.95), Creamy Hunter Sauce (\$14.95)

Pork and Lamb - Robert Sauce (\$14.95), Rosemary - Garlic Jus (\$14.95), Savory Pineapple Mustard (\$14.95)

Fish and Shellfish - Brandy Lobster Cream (\$16.95, Fra Diavolo (\$12.95), Lemon Buerre Blanc (\$14.95)