



B E R R E L L I ' S
ITALIAN CHOPHOUSE



CHRISTMAS DINNER

CHOICE OF APPETIZER

Carpaccio Of Heirloom Tomatoes, Olive Oil, Balsamic Vinegar
or
Seared Sea Scallops, Chive Cream, Caviar
or
Smoked Duck Breast And Asparagus Salad,
Hazelnut Vinaigrette, Microgreens

Mango-Passionfruit Intermezzo

CHOICE OF MAIN COURSE

Eggplant Parmesan, Marinara Sauce
or
Pan Seared Halibut Fillet,
Tri Colored Baby Carrots, Melted Baby Spinach, Fine Herb Rice,
Chardonnay Reduction
or
16 Oz Rib Eye Steak
Sautéed Broccolini, Charred Lemon, Roasted Fingerling Potatoes,
Thyme Demi-Glace Sauce

CHOICE OF DESSERT

Strawberry-Lemon Bar, Wild Berry Coulis
or
Caramel-Mocha Crème Brûlée

Date & Time: Saturday & Sunday December 24 & 25, 2022, Two Seating; 5:00 PM & 8:30 PM
Price: Christmas dinner is 75++ per adult (ages 13 and up), Children's menu 25++ (Ages 12 and under)
A wine flight can be added for Guests ages 21 and up at an additional charge of 39++ per person.
Prices are subject to tax and 18% gratuity.

18% GRATUITY ADDED TO ALL CHECKS. GF ALTERNATIVES AVAILABLE.

† CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.