

OSAGE RESTAURANT

CHRISTMAS FEAST

Wednesday December 25th, 2024

11 o'clock a.m. until 8 o'clock p.m.

105 Adults | Kids 55

SOUP & SALAD

Christmas Confetti Soup

roasted chicken, bell peppers, fresh spinach, cream, nutmeg, house-made croutons

Romaine and Kale Caesar Salad

preserved lemon, lemon garlic caesar dressing, grated pecorino romano

Vegetable Crudit 

pickled carrots, cauliflower, cucumber, beets, imported olives

Build Your Own Salad

mixed lettuces, fresh vegetables, assorted dressings

CHEESE & CHARCUTERIE

Artisan Cheeses and Fine Cured Meats

dried fruits, olives, mustard, honeycomb, preserves

SEAFOOD

Smoked Salmon, Cobia & Tuna

capers, cream cheese, mini bagels

Poached Shrimp

remoulade, spiced mustard, cocktail sauce

CARVING BOARD

Christmas Ham

pineapple mango chutney

Smoked Prime Rib*

horseradish cream, au jus

Salt & Pepper Turkey Breast

traditional turkey gravy

ENTR ES

Salmon Florentine

spinach, mushroom, sun-dried tomato cream

Panko Crusted Pork Schnitzel

capers, lemon, pickled red cabbage

Grilled Vegetable Pasta

squash, bell pepper, tomatoes, shredded parmesan

Lobster Mac N' Cheese

butter poached lobster, cavatappi pasta, lobster cream, breadcrumbs

TRADITIONAL SIDES

*mashed sweet potatoes, grilled asparagus,
rosemary roasted new potatoes*

ASSORTED DESSERTS

Pumpkin Cranberry Tartlet

Pecan Chocolate Tartlet

Chai Spiced Panna Cotta

Peppermint Chocolate Macaron

Caramel Apple Gooey Butter Cake

Black Currant Cheesecake

*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness. Menu item availability and pricing are subject to change with out notice.