



# HUNT CLUB

steakhouse



CHRISTMAS EVE DINNER | 4:30PM TO 10:00PM  
\$80 + TAX PER PERSON



## FIRST COURSE

*select one*



### CRAB LOUIE

Hard boiled quail egg, lemon vinaigrette,  
bibb lettuce, Maryland crab

### ROASTED CHESTNUT BISQUE

crème confit turkey crouton

## SECOND COURSE

*select one*

KING CUT 45-DAY DRY AGED PRIME RIB  
Yukon whipped potatoes, charred asparagus,  
herbed jus

GRILLED SOUTH AFRICAN LOBSTER TAIL  
Chardonnay risotto, fennel pollen beurre blanc,  
petit mache

## THIRD COURSE

*select one*

### EGGNOG CHEESECAKE

Toasted nutmeg whipped cream,  
spiced rum caramel sauce

### DARK CHOCOLATE YULE LOG

Tahitian vanilla buttercream



HUNTCLUBSTEAKHOUSE.COM | 262.245.7200

MANY ITEMS ARE, OR CAN BE MADE GLUTEN FREE UPON REQUEST.  
PLEASE ASK YOUR SERVER.

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD  
OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.