MADDY ROSE
SEAFOOD STEAKS

christmas eve dinner

3-course prix-fixe menu

MAKE A RESERVATION

appetizer
choice of

Heirloom Beets & Burrata
Citrus, Walnut Pesto, Focaccia

Butternut Squash Soup
Goat Cheese, Sage, Pepitas

Maddy's Caesar Salad
Pita Za'atar Croutons, Baby Gems

Crab Cake
Remoulade, Frisse, Charred Lemon

Beef Tartare
Olive Tapenade, Dijionnanise, Brioche

entrée
choice of

Wild Mushroom Ravioli
Thyme, Parmesan Cream, Black Truffle

Honey Glazed Salmon
Roasted Cauliflower, Capers, Champagne Butter

Roasted Chicken Breast
Parsnip Puree, Brussels Sprouts,
Cranberry- Port Jus

Chianti Braised Short Rib
Mashed Potato, Heirloom Carrot, Rosemary

Prime Ny Strip Steak
Potato Gratin, Spinach, Bordelaise
+$15 Enhancement

dessert
choice of

Flourless Chocolate Cake
Cherries, Shaved Valrhona Chocolate

Eggnog Cheesecake
Gingerbread, Cranberries

Raw Bar

1/2 Dozen East Coast Oysters
21

1/2 Dozen West Coast Oysters
24

1/2 Dozen Littleneck Clams
15

5 Jumbo Shrimp Cocktail
19

Feast Of 7 Fishes Seafood Salad
29

Children's Menu

appetizer

Fruit & Cheese

entrée
choice of

Pasta with Butter or Pomodoro

Cheeseburger & French Fries

Chicken Fingers & French Fries

dessert

Vanilla or Chocolate Ice Cream

Executive Chef, Nick Paller

@libertyhousejc | @maddyroserestaurant

$89 + tax for adults | $30 + tax for children under 12 | 20% gratuity will be added to parties of 8 or more