

R i o C h a m a

Prime Steakhouse

Christmas Dinner

serves 8-10. pickup from 2 pm - 4 pm on 12/24/20. order by 12/20/20

Leg of Lamb

\$275 plus tax and gratuity

HOLIDAY FESTIVE SALAD

roasted beets, cranberries, fall squash, pepitas, pomegranate, blood orange vinaigrette

DIJON MUSTARD CRUSTED BONELESS LEG OF LAMB

WHIPPED GOLDEN POTATOES, GREEN BEAN CASSEROLE,
BROWN SUGAR AND BACON ROASTED ROOT VEGETABLES,
FIG RELISH, ROSEMARY JUS

Ham

\$250 plus tax and gratuity

HOLIDAY FESTIVE SALAD

roasted beets, cranberries, fall squash, pepitas, pomegranate, blood orange vinaigrette

BOURBON MAPLE KURABOTA GLAZED HAM

WHIPPED GOLDEN POTATOES, GREEN BEAN CASSEROLE,
BROWN SUGAR AND BACON ROASTED ROOT VEGETABLES,
FIG RELISH, ROSEMARY JUS

Chateaubriand

\$300 plus tax and gratuity

HOLIDAY FESTIVE SALAD

roasted beets, cranberries, fall squash, pepitas, pomegranate, blood orange vinaigrette

CHATEAUBRIAND WITH RED WINE MUSHROOM DEMI

ROASTED FINGERLING POTATOES, GARLIC ASPARAGUS,
CREAMED SPINACH, SIX CHEESE MACARONI AND CHEESE,
BROWN SUGAR AND BACON ROASTED ROOT VEGETABLES

Salmon

\$225 plus tax and gratuity

HOLIDAY FESTIVE SALAD

roasted beets, cranberries, fall squash, pepitas, pomegranate, blood orange vinaigrette

WHOLE ROASTED CHILEAN SALMON

fresh lemon and garlic butter

ROASTED FINGERLING POTATOES, GARLIC ASPARAGUS,
CREAMED SPINACH, SIX CHEESE MACARONI AND CHEESE,
BROWN SUGAR AND BACON ROASTED ROOT VEGETABLES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Executive Chef: Joshua Ortiz | General Manager: Karen Gallegos