

Dinner

Complimentary

Our Famous Bean Relish and Cottage Cheese Dip with Assorted Crackers during Cocktail Hour

Appetizers

- Soup D' jour
- Lemon Sorbet
- Ziti with Marinara Sauce
- Fresh Fruit Supreme with Raspberry Sherbet
- *Jumbo Shrimp Cocktail (\$8.00)
- *New England Clam Chowder (\$2.00)

Salads

- Fresh Garden Salad
- *Traditional Caesar Salad (\$2.95)
- *Authentic Greek Salad (\$3.50)
- *Italian Antipasto (\$6.50)
- *Caprese Salad (\$6.00)

Entrees

- Famous Boston Schrod \$29.95**
A New England favorite, garnished with seasoned crumbs and lemon
- Stuffed Breast of Chicken \$27.95**
Boneless Breast of Chicken Stuffed with our Famous Sage Stuffing topped with Supreme Sauce
- Roast Vermont Turkey \$27.95**
Freshly Roasted Tom Turkey with Stuffing, gravy, and cranberry sauce
- Chicken Piccata \$27.95**
Boneless Breast of Chicken sautéed with Capers in a White Wine and Lemon Butter Sauce
- Chicken Marsala \$27.95**
Boneless Breast of Chicken sautéed in a Marsala Wine and Wild Mushroom sauce
- Roast Leg of Lamb \$35.95**
Delicately Slow Roasted served with Lamb Gravy and Mint Jelly
- Chicken Parmigiana \$27.95**
Boneless Breast of Chicken Breaded and served in a light Marinara Sauce topped with fresh Mozzarella
- London Broil \$30.95**
Sliced Marinated Flank Steak with Merlot Reduction

- Baked Stuffed Shrimp \$31.95**
Jumbo Gulf Shrimp filled with delicately seasoned bread crumbs served with lemon
- Roast Prime Rib of Beef \$36.95**
Delicately Slow Roasted, served with Au Jus
- Broiled Filet Mignon (8oz) \$39.95**
Carved from the thick end of steer tenderloin, served with Au Jus
- Surf & Turf \$43.95**
The Perfect Pair. 8oz Filet Mignon and 3 Jumbo Shrimp
- Broiled Atlantic Salmon \$ 29.95**
Fresh Filet Broiled and served with Lemon
- Chicken Cordon Bleu \$28.95**
Lightly Breaded Boneless Chicken Breast with Imported Ham and Swiss Cheese, Supreme Sauce
- Stuffed Roast Pork Loin \$28.95**
Stuffed with our Apple Stuffing, Slow Roasted, served with Pan Gravy and Apple Sauce
- Chicken Saltimbocca \$28.95**
Boneless Breast of Chicken with sliced Prosciutto, Fresh Basil and Sage, Provolone Cheese, Mushroom, served with Marsala Wine Sauce

Vegetables

- Green Beans Almondine
- Vegetable Medley
- Sautéed Peas and Mushrooms
- Honey Glazed Carrots
- Zucchini and Summer Squash
- Butternut Squash
- *Wrapped Asparagus (\$3.00)
- *Broccoli w/Oil & Garlic (\$2.75)

Potatoes

- Oven Roasted
- Delmonico
- Baby Red Bliss
- Baked Potato
- Pasta
- Homemade Mashed
- Garlic Mashed
- *Twice Baked Potato (2.75)

Desserts

- Oreo Ice Cream Pie
- Apple Crisp with Vanilla Ice Cream
- French Chocolate Mousse
- Strawberry Shortcake
- Ice Cream with topping
- Homemade Grapenut Pudding
- New York Cheesecake

Entrees include choice of (one): Appetizer, Salad, Potato, Vegetable, and Dessert.
Fresh Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, or Tea
Prices are subject to 7% mass meal tax and 20% house fee