

Luncheon

Complimentary

Our famous Bean Relish and Cottage Cheese Dip
With Assorted Crackers during Cocktail hour

Starters

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| Fresh Garden Salad | Fresh Fruit Cup with Raspberry Sherbet |
| Soup De Jour | *Italian Antipasto (\$4.95 extra) |
| *Traditional Caesar Salad (\$1.50 extra) | *Authentic Greek Salad (\$2.95 extra) |

Entrees

- Grilled Breast of Chicken \$17.95**
Boneless Breast of Chicken seasoned and grilled to perfection
- Baked Stuffed Shrimp \$22.95**
Four Jumbo Gulf Shrimp topped with delicately seasoned bread crumbs served with lemon
- Famous Boston Schrod \$20.95**
A New England favorite, garnished with seasoned crumbs and lemon
- Stuffed Breast of Chicken \$17.95**
Boneless Breast of Chicken stuffed with Sage Stuffing topped with Supreme Sauce
- Chicken Parmigiana \$17.95**
Boneless Chicken Breast Italian Breading and served in a light Marinara Sauce Topped with fresh Mozzarella
- Yankee Pot Roast \$19.95**
Tender Slices of Seasoned Beef Sautéed with Julienne Carrots, Celery and Onion (min 10 orders)
- Roast Vermont Turkey \$17.95**
Freshly Roasted Tom Turkey with stuffing, gravy, and cranberry sauce
- Sirloin Steak \$24.95**
Choice 10 oz Strip Sirloin, grilled to Perfection served with Au Jus Reduction
- Lemon Pepper Chicken \$17.95**
Boneless Breast of Chicken seasoned with Lemon Pepper and grilled to perfection
- Prime Rib of Beef \$25.95**
Delicately Slow Roasted, served with Au Jus Reduction
- Chicken Cordon Bleu \$18.95**
Lightly Coated Rolled Chicken Breast with Imported Ham and Swiss Cheese topped with Supreme Sauce
- Chicken Marsala \$17.95**
Boneless Breast of Chicken sautéed in a Marsala and Wild Mushroom Sauce
- Broiled Salmon Filet \$21.95**
Fresh Filet Broiled and served with Lemon
- Sliced Roast Sirloin \$20.95**
Delicately Roasted, sliced thin and served with Au Jus (min 10 orders)
- Stuffed Roast Pork Loin \$19.95**
Stuffed with our Sage Stuffing, Slow Roasted, served with gravy and Apple Sauce (min 10 orders)

Vegetables

- Green Beans Almondine
- Buttered Baby Carrots
- Vegetable Medley
- Honey Glazed Carrots
- Zucchini and Summer Squash
- Butternut Squash

Potatoes

- Oven Roasted
- Baby Red Bliss
- Rice Pilaf
- Pasta
- Homemade Mashed Potatoes
- Garlic Mashed Potatoes

Desserts

- Apple Crisp with Vanilla Ice Cream
- Homemade Grapenut Pudding
- Ice Cream with Topping
- Strawberry Shortcake
- Raspberry Sherbet
- Sugar Free Jello
- Rice Pudding

Entrees include choice of (One): Starter, Potato, Vegetable, and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

Luncheon Menu available Monday thru Friday. Subject to 7% Mass meals tax and 20% house fee

