

Luncheon

Complimentary

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

Starters

Fresh Garden Salad
Soup De Jour
*Traditional Caesar Salad (\$2.00 extra)

Fresh Fruit Cup with Raspberry Sherbet
*Italian Antipasto (\$4.95 extra)
*Authentic Greek Salad (\$2.95 extra)

Entrees

Grilled Breast of Chicken \$18.95
Boneless Breast of Chicken seasoned and grilled to perfection

Baked Stuffed Shrimp \$23.95
Four Jumbo Gulf Shrimp topped with delicately seasoned bread crumbs served with lemon

Famous Boston Schrod \$21.95
A New England favorite, garnished with seasoned crumbs and lemon

Stuffed Breast of Chicken \$18.95
Boneless Breast of Chicken stuffed with Sage Stuffing topped with Supreme Sauce

Chicken Parmigiana \$18.95
Boneless Chicken Breast Italian Breading and served in a light Marinara Sauce Topped with fresh Mozzarella

Yankee Pot Roast \$20.95
Tender Slices of Seasoned Beef Sautéed with Julienne Carrots, Celery and Onion (min 10 orders)

Roast Vermont Turkey \$18.95
Freshly Roasted Tom Turkey with stuffing, gravy, and cranberry sauce

Sirloin Steak \$25.95
Choice 10 oz Strip Sirloin, grilled to Perfection served with Au Jus Reduction

Lemon Pepper Chicken \$18.95
Boneless Breast of Chicken seasoned with Lemon Pepper and grilled to perfection

Prime Rib of Beef \$26.95
Delicately Slow Roasted, served with Au Jus Reduction

Chicken Cordon Bleu \$19.95
Lightly Coated Rolled Chicken Breast with Imported Ham and Swiss Cheese topped with Supreme Sauce

Chicken Marsala \$18.95
Boneless Breast of Chicken sautéed in a Marsala and Wild Mushroom Sauce

Broiled Salmon Filet \$22.95
Fresh Filet Broiled and served with Lemon

Sliced Roast Sirloin \$21.95
Delicately Roasted, sliced thin and served with Au Jus (min 10 orders)

Stuffed Roast Pork Loin \$20.95
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

