PLATED DINNER MENU

SOUP or SALAD

Please Select 1
- Hearty Minestrone
- Traditional Caesar Salad
- New England Clam Chowder
- Garden Salad with White French Dressing

Surcharge of $2.00 for both Soup and Salad

ENTREE

Please Select 1

- Grilled Salmon with Lemon Dill Sauce $27
- Baked Scrod with Sherried Crumb Topping $27
- Grilled Swordfish $38
  - with Roasted Tomatoes, Capers with a Lemon Beurre Blanc
- Baked Seafood Medley with Shrimp, Scallops, $42
  - Scrod and Lobster with a Sherried Crumb Topping
- Roast Turkey with Cranberry Sage Stuffing and Turkey Gravy $27
- Stuffed Chicken Breast $27
  - with Cranberry Sage Stuffing and Mushroom Sauce
- Organic Chicken Piccata with Lemon Butter Sauce and Capers $29
- Chicken Oscar with Lobster, Asparagus and Béarnaise Sauce $31
- Roast Loin of Pork with Sweet Onion Sauce, Seasonal Chutney $27
- Grilled Marinated Steak Tips with Peppers and Onions $30
- Flat Iron Steak with Mushroom Demi Glaze $30
- Prime Rib of Beef Au Jus $35
- Rolls and Butter
- Chef’s Choice of Vegetable and Potato

Please add $2 surcharge per person for Second Entrée

DESSERT

Please Select 1

- Chocolate Cake
- Chocolate Mousse
- Cranberry Mousse
- Cheesecake with Berries
- Carrot Cake with Cream Cheese Frosting
- Bread Pudding with Fresh Whipped Cream
- New England Apple Crisp with Fresh Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Please ask us about Vegetarian, Vegan and Gluten Free options.