

PLATED LUNCH

APPETIZER

Please Select 1

New England Clam Chowder Garden Salad with White Fresh Dressing
Hearty Minestrone Traditional Caesar Salad

ENTRÉE

Please Select 1

Baked Scrod with Sherried Crumb Topping	\$21
Stuffed Sole with Seafood Stuffing and Lobster Sauce	\$22
Chicken Pot Pie	\$21
Stuffed Chicken Breast with Cranberry & Sage Stuffing, Mushroom Sauce	\$21
Roast Loin of Pork with Sweet Onion Sauce, Seasonal Chutney	\$21
Meatloaf, with Gravy – Made with Antibiotic Free, Natural Beef	\$21
Yankee Pot Roast with Jardinière Vegetable	\$22
Grilled Marinated Steak Tips with Peppers and Onions	\$22
Caprese Salad with Grilled Chicken	\$20
<i>Sliced Fresh Mozzarella, Italian Tomatoes, Basil Salad with Balsamic Drizzle</i>	
Caesar Salad with Grilled Shrimp	\$21
<i>Hearts of Romaine, Parmesan Cheese, Croutons and Caesar Dressing</i>	

Rolls and Butter

Chefs choice of Vegetable and Potato

Please add \$2 surcharge per person for Second Entrée

DESSERT

Please Select 1

Chocolate Mousse
Cranberry Mousse
Bread Pudding with Fresh Whipped Cream
New England Apple Crisp with Fresh Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

