

Luncheon Menu

\$20 per person

1ST COURSE (CHOOSE 1)

House Salad
Clam Chowder

ENTREES (CHOICE OF 2)

Panko Encrusted Fried Haddock
Baked Haddock with Seasoned Crumbs
Chicken Kebob
Chicken Picatta with Lemon Sauce
Roast Turkey Dinner
Grilled Chicken Caesar
Grilled Meatloaf with Mushroom Sauce
Sliced Black Angus Flat Iron Steak with Mushroom Sauce add \$3

STARCHES / VEGETABLES (CHOICE OF 2)

Roasted Potatoes
Mashed Potatoes
Glazed Carrots
Mixed Vegetables

DESSERTS (CHOOSE 1)

Strawberry Shortcake
Mudslide Sundae (contains liquor)
Apple Crisp
Your Cake Decorated and Served with Ice Cream

HOT COFFEE, TEA OR DE-CAF

Prices do not include 20% house charge and 7% sales tax
Vegetarian meals and special menu to fit your party's needs gladly prepared
For an additional \$3 per person (50 person minimum) Luncheon menu can be served buffet style
with 3 entree choices, buffet or served first and dessert courses

Consuming raw or undercooked foods of animal origin such as meats, eggs or shellfish may increase the risk of food borne illness, especially with the young and elderly and those that have certain medical conditions.

Before placing order, please inform server if any person in your party has a food allergy.

Weekday Dinner Menu

Sunday - Thursday

SALAD CHOICES (CHOOSE 1)

House or Caesar Salad | Bacon Beu Wedge add \$3 | Greek Salad add \$3

ENTREES

MENU 1 – \$26 (CHOICE OF 2)

10 oz Prime Rib of Beef – Au Jus
Chicken Francaise – Lemon Sauce
Haddock Piccatta – Lemon-Caper Sauce

MENU 2 – \$29 (CHOICE OF 2)

12 oz Prime Rib of Beef – Au Jus
Chicken Marsala – Mushroom & Prosciutto Sauce
Maple-Walnut Crusted Haddock – Citrus Aoli Drizzle

MENU 3 – \$32 (CHOICE OF 2)

14 oz Prime Rib Of Beef – Au Jus
Chicken Saltimbocca – Prosciutto, Mozzarella and Sherry Sage Mushroom Sauce
Baked Suffed Shrimp – Seafood Stuffing

STARCHES / VEGETABLES (CHOICE OF 2)

Garlic Mashed Potato | Roasted Potatoes | Glazed Carrots
Mixed Vegetable | Green Beans

DESSERTS (CHOOSE 1)

Bananas Foster on Vanilla Ice Cream
Cheesecake with Strawberries | Chocolate Mousse | Apple Crisp
Your Cake Decorated and Served with Ice Cream

HOT COFFEE, TEA OR DE-CAF

Prices do not include 20% house charge and 7% sales tax
Vegetarian meals and special menu to fit your party's needs gladly prepared
For an additional \$4 per person (50 person minimum) all menus can be served buffet style
with all 3 entrees, buffet or served salad and dessert courses

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Weekend – Special Occasion Menus

SALAD CHOICES (CHOOSE 1)

House or Caesar Salad | Bacon Beu Wedge add \$3 | Greek Salad add \$3

\$30 1ST COURSE (CHOOSE 1)

Clam Chowder | Tomato-Basil Bisque

ENTREES (CHOOSE 2)

Prime Rib Of Beef – Au Jus

Chicken Piccata – Lemon Sauce

Maple-Walnut Crusted Haddock – Citrus Aoli Drizzle

\$34 1ST COURSE (CHOOSE 1)

Seafood Bisque | Tomato-Basil Bisque | Clam Chowder

ENTREES (CHOOSE 2)

Prime Rib Of Beef – Au Jus

Chicken Marsala – Mushroom & Prosciutto Sauce

Seafood Stuffed Shrimp – Lobster Sauce

Scallop & Haddock Piccata – Lemon & Caper Sauce

\$44 1ST COURSE (CHOOSE 1)

Lobster Bisque | Shrimp Cocktail | Clam Chowder | Scallops & Bacon

ENTREES (CHOOSE 2)

Prime Rib Of Beef – Au Jus

Sliced Tenderloin Of Beef – Mushroom Sauce

Seafood Stuffed Shrimp – Lobster Sauce

Grilled Salmon – Sauce Dijonaise

Surf & Turf – Sliced Tenderloin & Seafood Stuffed Shrimp

Surf & Turf – Prime Rib & Seafood Stuffed Shrimp

STARCHES / VEGETABLES (CHOICE OF 2)

Garlic Mashed Potato | Roasted Potatoes

Glazed Carrots | Mixed Vegetables | Green Beans

DESSERTS (CHOOSE 1)

Bananas Foster On Vanilla Ice Cream | Cherries Jubilee on Ice Cream | Cheese Cake with Strawberries

Chocolate Mousse | Apple Crisp | Your Own Cake Decorated & Served With Ice Cream

HOT COFFEE, TEA OR DE-CAF

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Wedding Menus

Cheese, Fruit and Veggie Tray with Dip

SALAD CHOICES

House or Caesar Salad | Bacon Beu Wedge add \$3 | Greek Salad add \$3

\$40 1ST COURSE (CHOOSE 1)

Clam Chowder | Tomato-Basil Bisque

ENTREES (CHOOSE 2)

Prime Rib Of Beef – Au Jus

Chicken Piccata – Lemon Sauce

Maple-Walnut Crusted Haddock – Citrus Aoli Drizzle

\$44 1ST COURSE (CHOOSE 1)

Seafood Bisque | Tomato-Basil Bisque | Clam Chowder

ENTREES (CHOOSE 2)

Prime Rib Of Beef – Au Jus

Chicken Marsala – Mushroom & Prosciutto Sauce

Seafood Stuffed Shrimp – Lobster Sauce

Scallop & Haddock Piccata – Lemon & Caper Sauce

\$49 1ST COURSE (CHOOSE 1)

Lobster Bisque | Shrimp Cocktail | Clam Chowder | Scallops & Bacon

ENTREES (CHOOSE 2)

Prime Rib Of Beef – Au Jus

Sliced Tenderloin Of Beef – Mushroom Sauce

Seafood Stuffed Shrimp – Lobster Sauce

Grilled Salmon – Sauce Dijonaise

Surf & Turf – Sliced Tenderloin & Seafood Stuffed Shrimp

Surf & Turf – Prime Rib & Seafood Stuffed Shrimp

STARCHES / VEGETABLES (CHOICE OF 2)

Rice | Bliss Potatoes | Garlic Mashed Potatoes

Glazed Carrots | Mixed Vegetables | Green Beans

DESSERTS (CHOOSE 1)

Bananas Foster On Vanilla Ice Cream | Cherries Jubilee on Ice Cream | Cheese Cake with Strawberries

Chocolate Mousse | Apple Crisp | Your Own Cake Decorated & Served With Ice Cream

HOT COFFEE, TEA OR DE-CAF

Prices do not include 20% house charge and 7% sales tax

Vegetarian meals and special menu to fit your party's needs gladly prepared

For an additional \$4 per person (50 person minimum) all menus can be served buffet style with choice of 3 entrees, served first course, buffet or served salad and dessert courses

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Hors d'Oeuvres

PER 50 PIECES

- Boneless Buffalo Wings \$55
- Swedish Meatballs \$50
- Scallops & Bacon \$135
- Clams Casino \$100
- Seafood Stuffed Mushroom Caps \$100
- Chilled Shrimp Cocktail \$125
- Chilled Little Necks \$75
- Chilled Oysters \$130
- Vegetable Eggrolls \$60
- Mozzarella Sticks \$50
- Chicken Teriyaki Skewers \$55
- Sausage Risotto Balls \$85
- Mini Seafood Cakes \$90
- Greek Bruschetta \$50
- Eggplant Roulade \$80
- Pork Pot Stickers \$60
- Prosciutto Wrapped Melon \$90
- Asian Chicken \$65
- Thai Peanut Chicken \$75
- Chilled Peanut Noodle Forks \$60
- Cape Cod Reuben Sliders \$120
- Smoked Salmon Wrapped Asparagus \$90
- Greek Chicken Kabobs \$100

PER PERSON (50 PERSON MINIMUM)

- Butternut Squash Ravioli \$3
- Smoked Salmon Platter \$4
- Hummus & Tabouille \$2.25
- Veggie Tray & Dip \$2.25
- Cheese & Fresh Fruit Tray \$2.25
- Sausage & Peppers \$4
- Pasta Primevara \$4
- House Salad \$3
- Caesar's Salad \$4.25

MINI ROLL UPS (50 PIECE MINIMUM)

- Tuna \$3.50 Each
- Chicken Salad \$3 Each
- Lobster Salad \$8 Each
- Egg Salad \$2 Each

Prices Do Not Include 20% House Charge & 7% Sales Tax
Room Charge & Set-Up Fee May Apply
Special Menu To Fit Your Party's Needs Gladly Prepared

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