

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 (\$1.00 extra) | *Authentic Greek Salad (\$2.95 extra) |
| | *Caprese Salad (\$3.50) |

Entrees

Grilled Breast of Chicken \$15.95

(Boneless Breast of Chicken seasoned and grilled to perfection)

Baked Stuffed Shrimp \$18.95

(Four Jumbo Gulf Shrimp filled with delicately seasoned bread crumbs served with lemon)

Famous Boston Schrod \$16.95

(A New England favorite, garnished with seasoned crumbs and lemon)

Stuffed Breast of Chicken \$15.95

(Boneless Breast of Chicken stuffed with our Famous Bread Dressing topped with Supreme Sauce)

Chicken Parmigiana \$16.95

(Boneless Chicken Breast Breaded and served in a light Marinara Sauce Topped with fresh Mozzarella)

Yankee Pot Roast \$15.95

(Tender Slices of Seasoned Beef Sautéed with Julienne Carrots, Celery and Onion)

Roast Vermont Turkey \$14.95

(Freshly Roasted Tom Turkey with stuffing, gravy, and cranberry sauce)

10oz. Sirloin Steak \$19.95

(Grilled to Perfection served with Au Jus Reduction)

Lemon Pepper Chicken \$15.95

(Boneless Breast of Chicken seasoned with lemon pepper and grilled to perfection)

Prime Rib of Beef \$19.95

(Delicately Slow Roasted, served with Au Jus Reduction)

Chicken Cordon Bleu \$16.95

(Lightly Coated Rolled Chicken Breast with Imported Ham and Swiss Cheese topped with Supreme Sauce)

Chicken Marsala \$15.95

(Boneless Breast of Chicken sautéed in a Marsala and Wild Mushroom Sauce)

Broiled Salmon Filet \$16.95

(Fresh Filet Broiled and served with Dill Milage)

Sliced Roast Sirloin \$16.95

(Delicately Roasted, Sliced Thin and served with Au Jus)

Stuffed Roast Pork Loin \$16.95

(Stuffed with our Seasoned Bread Dressing, Slow Roasted, served with gravy and apple sauce)

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
- French Chocolate Mousse
- 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 18% house fee and 6.25% Mass meals tax

