

Dinner

Saturday Evenings and Sundays add \$2.00

Complimentary

Our Famous Bean Relish and Cottage Cheese Dip with Assorted Crackers during Cocktail Hour

Appetizers

- Soup D' jour
- Lemon Sorbet
- Ziti with Marinara Sauce
- Fresh Fruit Supreme with Raspberry Sherbet
- Jumbo Shrimp Cocktail (\$8.00 extra)
- New England Clam Chowder (\$2.25 extra)

Salads

- Fresh Garden Salad
- Traditional Caesar Salad (\$1.00)
- Authentic Greek Salad (\$2.50 extra)
- Italian Antipasto (\$4.95 extra)

Entrees

Select up to two entrees, no extra charge

- Famous Boston Schrod \$22.95**
(A New England favorite, garnished with seasoned crumbs and lemon)
- Chicken Kiev \$21.95**
(Boneless Breast of Chicken rolled around seasoned lemon butter)
- Stuffed Breast of Chicken \$21.95**
(Boneless Breast of Chicken Stuffed with our Famous Bread Dressing topped with Supreme Sauce)
- Roast Vermont Turkey \$21.95**
(Freshly Roasted Tom Turkey with Stuffing, gravy, and cranberry sauce)
- Chicken Piccata \$21.95**
(Boneless Breast of Chicken sautéed with Capers in a White Wine and Lemon Butter Sauce)
- Chicken Marsala \$21.95**
(Boneless Breast of Chicken sautéed in a Marsala Wine and Wild Mushroom sauce)
- Roast Leg of Lamb \$25.95**
(Delicately Slow Roasted served with Lamb Gravy and Mint Jelly)
- Chicken Parmigiana \$23.95**
(Boneless Breast of Chicken Breaded and served in a light Marinara Sauce topped with fresh Mozzarella)
- Baked Stuffed Shrimp \$26.95**
(Jumbo Gulf Shrimp filled with delicately seasoned bread crumbs served with lemon)
- Roast Prime Rib of Beef \$27.95**
(Delicately Slow Roasted, served with Au Jus)
- Broiled Filet Mignon (12oz) \$33.95**
(Carved from the thick end of steer tenderloin, served with Au Jus)
- Surf & Turf \$35.95**
(The Perfect Pair. 8oz Filet Mignon and 3 Jumbo Shrimp)
- Broiled Atlantic Salmon \$ 24.95**
(Fresh Filet Broiled and served with Dill Milage)
- Chicken Cordon Bleu \$23.95**
(Lightly Coated Rolled Chicken Breast with Imported Ham and Swiss Cheese topped with Supreme Sauce)
- Roast Sirloin of Beef \$24.95**
(Seasoned Slow Roasted, thinly sliced served with Au Jus)

Vegetables

- Green Beans Almondine
- Vegetable Medley
- Sautéed Peas and Mushrooms
- Honey Glazed Carrots
- Zucchini and Summer Squash
- Butternut Squash
- Wrapped Asparagus (\$1.95)
- Broccoli w/oil & garlic (\$1.75)

Potatoes

- Oven Roasted
- Delmonico
- Baby Red Bliss
- Baked Potato
- Pasta
- Homemade Mashed
- Garlic Mashed

Desserts

- Spumoni with Claret Sauce
- Oreo Ice Cream Pie
- Apple Crisp with Vanilla Ice Cream
- French Chocolate Mousse
- Strawberry Shortcake
- Ice Cream with topping
- Homemade Grapenut Pudding
- New York Cheesecake
- Black Forest or Rainbow Parfait
- Classic Tiramisu (\$1.95)

Entrees include choice of (one): Appetizer, Salad, Potato, Vegetable, and Dessert.

Fresh Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, or Tea

Prices are subject to 18% house fee and 6.25% mass meal tax.