

Luncheon

Complimentary

Our famous Bean Relish and Cottage Cheese Dip
With Assorted Crackers during Cocktail hour

Starters

Fresh Garden Salad
Soup De Jour
Traditional Caesar Salad (\$1.00 extra)

Fresh Fruit Cup with Raspberry Sherbet
Italian Antipasto (\$3.95 extra)
Authentic Greek Salad (\$2.00 extra)

Entrees

Grilled Breast of Chicken \$13.95

(Boneless Breast of Chicken seasoned and grilled to perfection)

Baked Stuffed Shrimp(4) \$16.95

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

Famous Boston Schrod \$14.95

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

Stuffed Breast of Chicken \$13.95

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

Chicken Parmigiana \$14.95

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

Yankee Pot Roast \$14.25

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

Roast Vermont Turkey \$13.25

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

8 oz. Sirloin Steak \$16.95

(Grilled to Perfection served with Au Jus Reduction)

Lemon Pepper Chicken \$13.95

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

Prime Rib of Beef \$17.95

(Delicately Slow Roasted, served with Au Jus Reduction)

Chicken Cordon Bleu \$14.95

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

Chicken Marsala \$13.95

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

Broiled Salmon Filet \$14.95

(Fresh Filet Broiled and served with Dill Milage)

Sliced Roast Sirloin \$14.50

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

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

