

# 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

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

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

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.