

PLATED DINNER

ONE

soup du jour

vegetarian minestrone soup

New England clam chowder

garden vegetable salad - spring greens + romaine lettuce, tomatoes, cucumbers, red onions, kalamata olives, choice of dressing*

classic Caesar salad - chopped romaine lettuce, parmesan cheese, croutons, creamy Caesar dressing

Greek salad - romaine lettuce, cucumbers, tomatoes, kalamata olives, feta cheese, red onions, oregano red wine vinaigrette

vine ripe tomato + fresh mozzarella, spring greens, balsamic vinaigrette

grilled asparagus salad, crumbled goat cheese, spring greens + sherry vinaigrette

ahi tuna tartar, wonton crisp, Napa cabbage slaw, sriracha-lime vinaigrette

classic shrimp cocktail, bouquet of spring greens, cocktail sauce, lemon wedge

hot + cold duo plate - demi tasse cup of chef's seasonal soup + your choice of salad

TWO {optional}

penne or cavatappi pasta, pomodoro sauce

Enhancement: add 5 mini meatballs for +1.75

three cheese tortellini, roasted red peppers, spinach, mushrooms, roasted garlic alfredo sauce

ricotta stuffed shells, pomodoro sauce, shaved parmesan

spinach + ricotta ravioli, roasted tomatoes, spinach, pesto cream

jumbo lobster ravioli, shaved parmesan, chives, brandy cream sauce

THREE {optional}

grapefruit sorbet, sea salt, Italian olive oil + a fresh grapefruit segment

lemon sorbet, cracked black pepper, Greek olive oil + fresh lemon zest

strawberry sorbet, aged balsamic vinegar, fresh strawberry slice

*dressings: creamy Italian, balsamic, ranch, blue cheese, Greek or Caesar

DINNER

FOUR



lemon + thyme marinated grilled chicken, long grain rice pilaf,
roasted vegetable medley, white wine-caper sauce

herb roasted chicken breast, roasted garlic mashed potatoes,
green beans, madeira reduction

slow roasted chicken breast, red bliss smashed potatoes,
petite carrots + green beans, classic bread stuffing, cranberry sauce, pan gravy

spinach, feta + sun dried tomato stuffed chicken breast, creamy herb risotto,
oven roasted zucchini + Roma tomatoes, kalamata-red wine sauce

oven roast chicken breast, truffle mashed yukon gold potatoes,
steamed asparagus, marsala reduction



classic New England baked cod, herb roasted new potatoes,
medley of petite carrots + asparagus, lemon butter sauce

oven roasted Cod, creamy polenta cake, cherry tomatoes,
corn + edamame succotash, fresh thyme, chorizo broth

grilled Atlantic salmon, multigrain pilaf, Mediterranean vegetable medley,
red onion jam

pan seared Atlantic salmon, spring herb risotto, buttered green beans,
grilled onion, bacon + tomato relish

grilled swordfish, ginger laced jasmine rice, baby bok choy, tropical fruit salsa



braised short ribs, horseradish mashed potatoes, buttered green beans,
rosemary pan sauce

10 oz herb marinated sirloin, herb roasted new potatoes,
petite carrots + green beans, signature steak sauce

12 oz grilled New York sirloin, herb roasted potato wedges, petite carrots,
spring peas + button mushrooms, merlot reduction

8 oz filet of beef, roasted garlic whipped yukon gold potatoes,
petite carrots + green beans, red wine sauce

bbq spice bacon wrapped pork sirloin, Yukon steak fries,
petite carrots, green beans, bbq red wine sauce

All entrees are served with rolls + butter, coffee, tea + decaf