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THE FOLLOWING MENU IS PRICED AT **\$27** PER PERSON. A 9% NH ROOMS AND MEALS TAX AND AN 18% SERVICE CHARGE WILL ALSO BE ADDED.

### **Salads**

(PLEASE SELECT **ONE**)

*FRESH HOUSE GARDEN SALAD OR TRADITIONAL CAESAR*

### **Starch Choices**

(PLEASE SELECT **ONE**)

BAKED POTATO, MASHED POTATOES, OR RICE PILAF

### **Vegetable Choices**

(PLEASE SELECT **ONE**)

BUTTERNUT SQUASH, FRESH GREEN BEANS OR  
FRESH BROCCOLI

### **Entrees**

(PLEASE SELECT **THREE**)

#### **CHICKEN CORDON BLEU**

*BONELESS CHICKEN, HONEY BAKED HAM AND SWISS CHEESE WRAPPED IN PUFF PASTRY, SERVED WITH  
OUR SUPREME SAUCE*

#### **CHICKEN & BROCCOLI ALFREDO**

*BONELESS CHICKEN & FRESH BROCCOLI SAUTÉED WITH A BLEND OF CREAM, BUTTER, & PARMESAN  
CHEESE TOSSED WITH FETTUCCINE.*

#### **CALIFORNIA CHICKEN**

*BONELESS BREAST SAUTÉED WITH FRESH VEGETABLES AND GARLIC FINISHED  
WITH A SPLASH OF WHITE WINE AND TOSSED WITH BOWTIE PASTA*

## **Entrees (cont.)**

### **CHICKEN MARSALA**

*BONELESS CHICKEN SAUTÉED WITH FRESH MUSHROOMS AND A MARSALA WINE SAUCE SERVED OVER LINGUINE*

### **SLOW ROASTED PRIME RIB**

*12 OZ. CUT SERVED AU JUS*

### **FILET MIGNON**

*6 OZ. CENTER CUT BLACK ANGUS TENDERLOIN SLOWLY AGED FOR A BUTTERY TENDERNESS.*

### **FRESH BROILED SALMON**

*FRESH SALMON FILLET BROILED IN LEMON BUTTER TOPPED WITH SEASONED CRUMBS*

### **FRESH HADDOCK**

*FRESH HADDOCK FILLET BROILED IN LEMON BUTTER TOPPED WITH SEASONED CRUMBS.*

### **VEGETARIAN RAVIOLI**

*FRESH ASPARAGUS, PORTABELLA MUSHROOMS, BELL PEPPERS, ONIONS, BROCCOLI, ARTICHOKE HEARTS AND TOMATOES SAUTÉED WITH GARLIC, FRESH HERBS, OLIVE OIL, AND WHITE WINE TOSSED WITH GRILLED VEGETABLE RAVIOLI*

## **Children's Entrees**

(FOR GUESTS 12 AND UNDER ONLY)

**\$13**

CHICKEN TENDERS  
*SERVED WITH FRENCH FRIES*

KID'S PASTA  
*BOWTIE PASTA TOSSED WITH MARINARA OR ALFREDO SAUCE*

## **Dessert**

(PLEASE SELECT ONE)

*FRESHLY BREWED REGULAR & DECAFFEINATED COFFEES, SELECT TEAS INCLUDED*

APPLE CRISP

HOMEMADE BROWNIE SUNDAE

STRAWBERRY SHORTCAKE