



2021

LUNCH MENU

(AVAILABLE MONDAY THROUGH FRIDAY BEFORE 4 PM) \$17.95 per person + taxes

ENTRÉE COURSE-CHOICE OF 3:

GRILLED CHEESEBURGER – 8 OZ ANGUS BURGER, TOPPED WITH SHARP CHEDDAR CHEESE; SERVED WITH FRENCH FRIES

GRILLED BBQ CHICKEN SANDWICH – GRILLED CHICKEN BREAST, WITH MONTEREY JACK CHEESE, AND BBQ SAUCE; SERVED WITH FRENCH FRIES

CALIFORNIA TURKEY ROLL-UP – SMOKED TURKEY, CHEDDAR CHEESE, BACON, LETTUCE, TOMATOES, AVOCADO, AND MAYONNAISE; SERVED WITH FRENCH FRIES

CHICKEN, BROCCOLI AND ZITI – IN A PARMESAN CHEESE AND BUTTER SAUCE

COBB SALAD -- EGG, AVOCADO, BACON, CHERRY TOMATOES AND MAYTAG BLEU CHEESE; BALSAMIC VINAIGRETTE

***TRADITIONAL CAESAR SALAD** – WITH BLACKENED CHICKEN

Includes a Coffee, Tea, or Soft Drink

STARTERS - \$4.95 EA

CUP OF NEW ENGLAND CLAM CHOWDER

***TRADITIONAL HOUSE SALAD**

DESSERT \$5.00 EA

BROWNIE SUNDAE

CHEESECAKE WITH STRAWBERRIES



DINNER MENU SILVER PACKAGE 2021

\$26.95 per person + taxes

ENTRÉE COURSE-CHOICE OF 3:

LOBSTER SALAD ROLL -- WITH FRESH FRUIT AND FRENCH FRIES

GRILLED MARINATED STEAK TIPS — SERVED WITH RICE PILAF AND SAUTEED VEGETABLES

FISH AND CHIPS – LIGHTLY FRIED COD; SERVED WITH FRENCH FRIES AND COLESLAW

BOSTON BAKED SCROD — BAKED WITH BUTTERED ALMOND CRUMBS; GARLIC MASHED POTATOES AND SAUTEED VEGETABLES

CHICKEN, BROCCOLI AND ZITI – IN A PARMESAN CHEESE AND BUTTER SAUCE

ROASTED VEGETABLE PRIMAVERA – ZUCCHINI, SUMMER SQUASH, BELL PEPPERS, CRIMINI MUSHROOMS, TOMATOES, BROCCOLI, AND PENNE PASTA IN WHITE WINE, LEMON-BUTTER SAUCE; PARMESAN CHEESE

Includes a Coffee, Tea, or Soft Drink

STARTERS - \$4.95 EA

CUP OF NEW ENGLAND CLAM CHOWDER

*TRADITIONAL HOUSE SALAD

DESSERT- \$5.00 EA

BROWNIE SUNDAE

CHEESECAKE WITH STRAWBERRIES



DINNER MENU GOLD PACKAGE 2021

\$31.95 per person + taxes

ENTRÉE COURSE-CHOICE OF 3:

LOBSTER & SHRIMP SCAMPI — SAUTEED SHRIMP AND LOBSTER IN A WHITE WINE, GARLIC BUTTER SAUCE; OVER LINGUINE

RED DRAGON SEAFOOD SIZZLER — SWORDFISH, SCALLOPS, SHRIMP, AND FRESH VEGETABLES IN A SOY-GINGER HOISIN BBQ SAUCE; TIA'S RICE PILAF

***PAN-SEARED SALMON** — LEMON SAGE BROWN BUTTER SAUCE; POTATO GNOCCHI AND SAUTEED SPINACH

***12 OZ. GRILLED ANGUS NEW YORK SIRLOIN STEAK** — TRUFFLE HERB-BUTTER, GARLIC MASHED POTATOES AND GRILLED ASPARAGUS

CRABMEAT CRUSTED BOSTON BAKED SCROD — CHERRY TOMATO BEURRE BLANC; GARLIC MASHED POTATOES AND GRILLED ASPARAGUS

CHICKEN NAPOLEAN — MUSHROOMS, SPINACH, FRESH MOZZARELLA, CHEESE, IN A MARSELA SAUCE; SERVED OVER LINGUINI

ROASTED VEGETABLE PRIMAVERA — ZUCCHINI, SUMMER SQUASH, BELL PEPPERS, CRIMINI MUSHROOMS, TOMATOES, BROCCOLI, AND PENNE PASTA IN WHITE WINE, LEMON-BUTTER SAUCE; PARMESAN CHEESE

Includes a Coffee, Tea, or Soft Drink

STARTERS - \$4.95 EA

CUP OF NEW ENGLAND CLAM CHOWDER

*TRADITIONAL HOUSE SALAD

DESSERT - \$5.00 EA

BROWNIE SUNDAE

CHEESECAKE WITH STRAWBERRIES