

first course

choose two

soup

new england clam chowder
lobster bisque
creamy tomato
chicken noodle

baby wedge salad

bleu cheese, bacon, tomato

mixed garden

baby field greens, tomato, onion, cucumber, balsamic

farm house

spinach, egg, red onion, tomato, dijon vinaigrette

second course A

choose three
30/person

fried chicken dinner

bacon country gravy, mashed potato, sauteed greens

steak tips*

bourbon bbq demi, roasted fingerling, seasonal veggies

new england fish & chips

beer battered fresh cod, cole slaw, housemade tartar

bacon wrapped meatloaf

yukon mashed, wild mushroom & cipollini onion
demi glaze

salmon & spinach salad*

avocado, red onion, grape tomato, orange segments,
toasted almonds, cider vinaigrette

butternut ravioli

pecan, cranberries, brussels sprouts, marsala cream sauce

baked scrod

fresh cod, new england seafood crumb, white wine,
butter, rice pilaf, green beans

formaggio mac 'n cheese

wild mushroom, spinach, cream sauce,
butter crumb crust, grilled chicken

second course B

choose three
40/person

ny sirloin*

horseradish mashed potato, green beans

butter poached lobster pie

fresh local lobster, lobster crumb topping, rice pilaf,
steamed broccoli

portuguese seafood stew

shrimp, scallops, clams, mussels, cod,
tomato broth, grilled sourdough

ginger soy glazed salmon*

scallion wasabi mashed, sauteed bok choy

double thick pork chop*

cider brined, maple reduction, sauteed apples,
bourbon sweet potato puree

chicken marsala

free range statler chicken breast, prosciutto, wild
mushroom, mashed, grilled asparagus

shrimp scampi

garlic white wine sauce, baby arugula



second course C

choose three
50/person

surf & turf*

twin tenderloin medallions, baked stuffe lobster tail,
mashed potato, asparagus

bone-in ribeye*

delmonico potato, green beans

tuna*

ginger scallion rice, soy glazed snap peas

rack of lamb*

rosemary dijon crust, roasted fingerling

baked stuffed lobster

1.5 lb seafood stuffed lobster, baked potato,
seasonal veggies, drawn butter

third course

choose one

caramel apple pie

espresso mousse torte

lemon meringue tart

key lime tart

boubon pecan pie

raspberry mousse gateau

pear & almond tartin

very berry shortcake

fresh raw bar

shrimp cocktail, littlenecks & oysters

served with lemons & cocktail sauce

add 15/person on any menu

*denotes food items are cooked to order or are served raw. consuming raw or under cooked animal products may increase your risk of foodborne illness.