



THE FOLLOWING MENU IS PRICED AT \$23 PER PERSON.
A 9% NH ROOMS AND MEALS TAX AND AN 18% SERVICE CHARGE WILL ALSO BE ADDED.

LUNCH

SALADS

(PLEASE SELECT **ONE**)

FRESH HOUSE GARDEN SALAD, TRADITIONAL CRISP CAESAR SALAD, OR SPINACH SALAD

STARCH CHOICES

(PLEASE SELECT **ONE**)

BAKED POTATO, RICE PILAF, OR FRENCH FRIES

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*

CHICKEN MARSALA

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

ENTREES (CONT.)

MARINATED BEEF TIPS

HOUSE MARINATED SIRLOIN TIPS, GRILLED, AND TOPPED WITH MUSHROOMS, PEPPERS, AND ONIONS

FRESH BROILED SALMON

FRESH SALMON FILLET BROILED IN LEMON BUTTER TOPPED WITH SEASONED CRUMBS

FRESH BROILED HADDOCK

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

VEGGIE QUINOA BOWL

*ROASTED EGGPLANT, TOMATO, ASPARAGUS, ARUGULA, BROCCOLI,
GARLIC, RED PEPPERS, AVOCADO, AND OLIVE OIL.*

VEGGIE BURGER

*SAUTÉED GOLDEN BROWN SERVED ON A TOASTED BRIOCHE BUN
WITH LETTUCE, TOMATO, AND FRESH SLICED AVOCADO*

DESSERT

(PLEASE SELECT ONE)

~HOMEMADE APPLE CRISP~

~STRAWBERRY SHORTCAKE~

~TRIPLE CHUNK BROWNIE SUNDAE~

CHILDREN'S ENTREES

(FOR GUESTS 12 AND UNDER ONLY)

\$13

CHICKEN TENDERS W/FRENCH FRIES

KIDS PASTA WITH MARINARA OR ALFREDO SAUCE