



Our Chef's will design a seasonally inspired, three course menu based on the number of guests in your party. Prior to the event we will work with you to pre-select your appetizer two entrees and a dessert. If you would prefer to customize a menu with choices other than what you find on this menu, a member of our culinary team would be more than happy to meet with you prior to your event to assist you with this.

Lunch/Brunch

Starters

Scarlet Salad

Mixed baby greens with cranberries & crispy shallots

Caesar Salad

Parmesan croutons

Seasonal Fresh Fruit

New England Clam Chowder

Soup of the Day

Lunch Entrees

Grilled Chicken and Avocado Sandwich

Sundried tomato, cheddar cheese, lemon mayonnaise

Hand Cut Fries

\$20.00

Turkey BLT

On sour dough bread, mayonnaise

Hand Cut Fries

\$20.00

Grilled Vegetable Sandwich

Cheddar cheese white bean spread, Mediterranean spices

on brioche. Hand Cut Fries

\$20.00

Short Rib Sandwich

Slow-cooked beef, sharp cheddar on brioche
Hand Cut Fries
\$20.00

Chicken Caesar Salad

Parmesan croutons
\$20.00

Citrus Grilled Shrimp and Arugula Salad

Sherry shallot vinaigrette
\$20.00

Sangria Chicken

Orange gremolata, baby spinach, arugula
candied pistachios and sangria vinaigrette
\$20.00

Sirloin Steak Tips

Grilled medium
Chef's choice of potato and vegetable
\$28.00

Baked Haddock

Herbed crumbs
Chef's choice of potato and vegetable
\$28.00

Chicken Pot Pie

Roasted chicken, red bliss potatoes
peas and carrots under a flaky crust
\$28.00

Lobster BLT

On brioche
\$28.00

Tuna Nicoise

Fennel crusted tuna, boiled egg, black olives,
baby greens, tiny tomatoes, roasted peppers and green beans
\$28.00

Homestyle Meatloaf

Mushroom Gravy
Chef's choice of potato and vegetable
\$28.00

Grilled Chicken Fettuccine

Roma tomato, baby spinach, fresh basil and parmesan cream
\$28.00

Brunch Entrees

Banana Bread Pudding French Toast

Vermont Maple Syrup and Brown Sugar Butter
\$22.00

Fresh Blueberry Pancakes

Whipped butter and Vermont Maple Syrup
\$22.00

Steak and Eggs

Six ounce hanger steak, scrambled eggs and aged cheddar fondue
\$22.00

Poached Eggs

House smoked brisket hash, chive hollandaise
\$22.00

Crab Cake Benedict

Poached eggs, sautéed spinach and lemon hollandaise
\$22.00

Dessert

Seasonal Fruit Cobbler

Vanilla ice cream

Warm Brownie Sundae

Homemade Cookies

Fresh Fruit and Berries

Toscanini's Ice Cream or Sorbet

Flavors subject to change

