

Plated Lunch - \$28 Per Person

fresh baked focaccia and house made hummus

FIRST COURSE: *choose one option*

seasonal soup

salad options: mixed greens garden (GF), classic caesar, tuscan kale & quinoa (GF)

SECOND COURSE: *choose three options*

grilled 12oz bone-in porterhouse pork chop (GF)

rosemary brown butter applesauce

New England style baked haddock

georges bank, foley's fish

ritz cracker crust, lemon wedges

seasonal ravioli

*choose one: butternut squash & mascarpone cheese; mediterranean;
wild mushroom; roasted red pepper & goat cheese; spinach & ricotta*

pan seared statler chicken breast (GF)

choose one: piccata, marsala, pan gravy, or lemon cream sauce

SIDES: *choose two options*

herb & garlic roasted potatoes

seasonal vegetable

pasta with alfredo

creamy whipped potatoes

spanish rice

pasta with pesto

sweet potato mash

toasted cous cous/rice pilaf

pasta with pomodoro

white truffle whipped potatoes