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**First Course (choice of one)**

**Carrot, Ginger & Sweet Potato** **Soup GF**

**N.E. Clam Chowder** **GF**

**Pan Seared Sea Scallops (2)** Roasted corn relish, piquillo pepper aioli **GF**

**Shrimp Cocktail** cocktail sauce, lemon wedge **GF**

**Super Crunch Salad** baby kale, shredded cabbage, carrots, mandarin oranges, edamame, sunflower seeds, toasted almonds, Thai sweet chili vinaigrette **GF**

**Second Course**

**Roasted Prime Rib** **of Beef** Au-jus, garlic mashed potatoes, green beans **AGF**

**Grilled Swordfish** Thai cucumber slaw, jasmine rice, broccolini **GF**

**Statler Chicken Breast** Wild mushrooms, Marsala wine, prosciutto, sweet potato mashed, green beans **GF**

**Sweet Pea & Mascarpone Cheese Ravioli** Sundried tomato cream sauce, spinach and parmesan cheese

***\*Vegan Option available by request***

**Third Course**

**White Chocolate Raspberry Cheesecake** strawberry sauce, fresh whipped cream

**Carrot Cake** caramel sauce, fresh whipped cream

**Flourless chocolate torte** raspberry sauce,fresh whipped cream **GF**

**Raspberry Sorbet** fresh berries, fresh whipped cream **GF**

**Children’s Entrees**

**Prime Rib** Au-jus mashed potato, green beans

**Chicken fingers** French fries

**Mac & Cheese** cream sauce, parmesan cheese

**Cheese Pizza** tomato sauce, shredded cheese

**Children’s Dessert**

**Vanilla ice cream** chocolate sauce and whipped cream

**Carrot Cake** caramel sauce

**Raspberry Sorbet** fresh berries **GF**

Consuming raw or undercook meat, poultry, shellfish or eggs may increase your risk of food borne illness, before placing your order, please inform your server if a person in your patty has any food allergies

***Sunday May 9th 2021***

***Served from 11am-5pm***

***Three course plated menu***

***$50 adults- $15 Kids (5-12 years old)***

**Reservations are required! Pre-order Take-out orders accepted!**

**Call 978- 341-8215**