



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 party 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