



Dinner Menu

\$29.95

November 3rd-16th, 2014

Please choose ONE from each Course

Spinach Salad

*Maple Glazed Walnuts, Crumbled Blue Cheese, Sliced Apples,
Cherry Tomatoes, Balsamic Vinaigrette*

Meat Balls

Parmesan, Oregano, Traditional Tomato Gravy

Stuffed Bell Pepper

Creamed Spinach and Artichokes

Clam Chowder

New England Style

Salmon

Shaved Vegetable Salad, Citrus Beurre Blanc

Pork Loin

Sliced Tenderloin, Apple Salsa and Bacon Cranberry Sauce

Gnocchi

Broccoli Rabe, Pesto Cream Sauce and Crumbled Italian Sausage

12oz NY Strip

Roasted French String Beans, Mushroom Marsala Sauce

9oz Petite Filet

*Bed of Garlic Whipped Potato, Topped with Frizzled Onions
Chianti Red Wine Reduction*

**\$5.00 Surcharge*

Apple Pie

Vanilla Ice cream A la Mode, Caramel Sauce

Pumpkin Pie

Cinnamon, Whipped Cream and Vanilla Sauce

Strawberry Short Cake

Fresh Strawberries, Raspberry Sauce Whipped Cream



Lunch Menu

\$20.95

November 3rd-16th, 2014

Please choose ONE from each Course

Spinach Salad

*Maple Glazed Walnuts, Crumbled Blue Cheese, Sliced Apples,
Cherry Tomatoes, Balsamic Vinaigrette*

Meat Balls

Parmesan, Oregano, Traditional Tomato Gravy

Stuffed Bell Pepper

Creamed Spinach and Artichokes

Clam Chowder

New England Style

Salmon

Shaved Vegetable Salad, Citrus Beurre Blanc

Pork Loin

Sliced Tenderloin, Apple Salsa and Bacon Cranberry Sauce

Gnocchi

Broccoli Rabe, Pesto Cream Sauce and Crumbled Italian Sausage

12oz NY Strip

Roasted French String Beans, Mushroom Marsala Sauce

Apple Pie

Vanilla Ice cream A la Mode, Caramel Sauce

Pumpkin Pie

Cinnamon, Whipped Cream and Vanilla Sauce

Strawberry Short Cake

Fresh Strawberries, Raspberry Sauce Whipped Cream