

The Dinner Menu

The Soups

Soup Du Jour

Guinness Beef Stew

with all the veggies Mama
used to use

New England Clam

Chowda

Nuf said!!!

Murphy's

Award Winning Chili

perfectly seasoned for all
palates

The Salads

Green Salad

Young greens, grape tomatoes, julienne cucumbers, waffled carrots served with
choice of dressing

Mediterranean Salad

young greens, topped with slow roasted tomatoes,
imported olives, roasted red peppers, Bermuda onion, feta cheese
balsamic marinated artichokes and their juices

Classic Caesar Salad

crisp romaine tossed in our Caesar dressing
Served with herbed crostinis and crispy parmesan

On The Warmer Side

The Sides

Smashed Sweet Potatoes

Rice Pilaf

\$3 per person

Herbed "Stove Top" Stuffing

The Baker

With all the fixins

Haricot Vert

caramelized onions

**Steamed Broccoli tossed in
buerre fondue**

**Lemon and Black
Peppercorn Grilled
Asparagus**

Parsley Carrots

The Main Event

Tuscan Baked Cod

fresh Northern Atlantic Day Boat Cod,
topped with diced tomatoes,
kalamata olives and buttered bread
crumbs

Barbeque Grilled Steak Tips

bourbon marinated steak tips, grilled
and basted with our tangy BBQ
sauce

**Basil Rubbed Grilled Statler
Chicken Breasts**

"Free Bird" statler chicken breast
marinated in fresh basil pesto, grilled
and sliced drizzled with a fresh
tomato coulis

**Herb Roasted Maple Leaf
Farms Pork Loin**

marinated in pure Vermont maple
syrup

Grilled Salmon

Seasonal sauce

**Carved Salt Roasted
Prime Rib**

Cooked to your liking and carved to
order