

# Dinner ENTREES

*-Table service-*

<b>Marinated Steak Tips</b>	<b>\$28</b>
Teriyaki Steak Tips, Mashed Potatoes, Haricot Verts	
<b>Fresh Baked Scrod</b>	<b>\$26</b>
Seasonal Crumbs, Beurré Blanc, Rice, Haricot Verts	
<b>Grilled Filet of Salmon</b>	<b>\$28</b>
Grilled Salmon, Grand Marnier Butter, Rice, Haricot Verts	
<b>Surf and Turf</b>	<b>\$36</b>
Filet Mignon, Bacon wrapped Scallops, Cognac Cream, Mashed Potatoes, Haricot Verts	
<b>Baked Stuffed Shrimp</b>	<b>\$30</b>
Jumbo Atlantic Shrimp, Crab Cake Stuffing, Drawn Butter, Rice, Haricot Verts	
<b>Cranberry Stuffed Chicken</b>	<b>\$28</b>
Poulet Sauce, Mashed Potatoes, Haricot Verts	
<b>Chicken Francaise</b>	<b>\$28</b>
Egg Batter Chicken Breast, Linguini, Lemon Butter Sauce	
<b>14oz Grilled Sirloin</b>	<b>\$30</b>
Herbed Butter, Demi Glaze, Mashed Potatoes, Haricot Verts	
<b>Chicken Oscar</b>	<b>\$34</b>
Seared Chicken, Lobster, Grilled Asparagus, Bearnaise, Fingerling Potatoes	
<b>Duck 2 Ways</b>	<b>\$32</b>
Breast, Leg Confit, Bing Cherry Sauce, Wild Rice, Asparagus	

All Dinner Entrees served with a choice of Caesar or Garden Salad, Warm Rolls & Butter,  
Seasonal Dessert, Coffee & Tea



*Please inform us if anyone in your party has a food allergy. Consuming raw or undercooked foods of animal origin such as meats, eggs, or shellfish, may increase your risk of food born illnesses, especially if you have certain medical conditions. All food and beverage subject to 7% MA tax and 18% gratuity.*