

## Plated Lunch - \$26 Per Person

fresh baked focaccia and house made hummus

### FIRST COURSE: choose one option

seasonal soup

salad options: mixed greens garden (GF), classic caesar, tuscan kale & quinoa (GF)

### SECOND COURSE: choose three options

grilled 12oz bone-in porterhouse pork chop (GF)

*rosemary brown butter applesauce*

New England style baked haddock

*georges bank, foley's fish*

*ritz cracker crust, lemon wedges*

seasonal ravioli

*choose one: butternut squash & mascarpone cheese; mediterranean;  
wild mushroom; roasted red pepper & goat cheese; spinach & ricotta*

pan seared statler chicken breast (GF)

*choose one: piccata, marsala, pan gravy, or lemon cream sauce*

### SIDES: choose two options

herb & garlic roasted potatoes

seasonal vegetable

pasta with alfredo

creamy whipped potatoes

spanish rice

pasta with pesto

sweet potato mash

toasted cous cous rice pilaf

pasta with pomodoro

white truffle whipped potatoes