

Custom a la Carte Lunch Menu

(10-19 Guests)

~SALAD or SOUP~

New England Clam Chowder

Chef's Soup of the Day

Hearts of Romaine Caesar

Focaccia Croutons, Parmigiano Reggiano, Marinated White Anchovy

Mixed Baby Field Greens

Sugared Curried Walnuts, Shaved Red Onion, Great Hill Blue Cheese & Maple Apple Cider Vinaigrette

~ENTREES~

Pan Seared Salmon Cakes \$21

*Served with Watercress, Shaved Fennel & Roasted Tomato Salad,
Oil Cured Olives & Preserved Lemon Vinaigrette*

Grilled Miso Chicken \$23

Rice Noodle Salad, Shiitake Mushrooms & Scallions

Pressed Rubeen Sandwich \$16

*Shaved Corned Beef with Sauerkraut & 1000 Island Dressing,
Smothered in Baby Swiss & Topped with Whole Grain Mustard on
House made Marble Rye with Herb-Parmesan Hand-cut French Fries*

Pumpkin Torteloni \$20

Tossed with Butternut Squash, Mushrooms & Sage in a Brown Butter Cream Sauce

*Prices are subject to 17% Service Charge, 3% Function Fee, 8% N.H. State Tax.

Option A

Custom a la Carte Lunch Menu

(10-19 People)

~SALAD or SOUP~

New England Clam Chowder

Chef's Soup of the Day

Hearts of Romaine Caesar

Focaccia Croutons, Parmigiano Reggiano, Marinated White Anchovy

Mixed Baby Field Greens

Sugared Curried Walnuts, Shaved Red Onion, Great Hill Blue Cheese & Maple Apple Cider Vinaigrette

~ENTREES~

Herb Grilled Steak Cobb Salad \$21

Romaine Lettuce, Creamy Blue Cheese, Applewood Smoked Bacon, Tomatoes, Egg & Avocado

Pan Roasted Atlantic Salmon Filet \$24

Beluga Lentil & Smoked Salmon Ragout, Watercress Puree

Crispy Coconut Cashew Chicken Salad \$19

Asian Vegetable Salad Dressed with Sweet Rice Wine Sesame Vinaigrette, Topped with Sweet Soy and Fried Wontons

Crispy Lemon Sole Sandwich \$18

Crispy Panko Crusted Lemon Sole on a Grilled Onion Roll with Remoulade Sauce & Herb-Parmesan Hand-cut French Fries

*Prices are subject to 17% Service Charge, 3% Function Fee, 8% N.H. State Tax.

Option B

Custom a la Carte Lunch Menu

(10-19 People)

~SALAD or SOUP~

New England Clam Chowder

Chef's Soup of the Day

Hearts of Romaine Caesar

Focaccia Croutons, Parmigiano Reggiano, Marinated White Anchovy

Mixed Baby Field Greens

Sugared Curried Walnuts, Shaved Red Onion, Great Hill Blue Cheese & Maple Apple Cider Vinaigrette

~ENTREES~

Bamboo Steamed Shrimp & Jumbo Sea Scallops \$25

Baby Bok Choy, Spaghetti Cut Carrots, Jasmine Rice, Sweet Soy & Chili Sauces

Grilled Miso Chicken \$23

Rice Noodle Salad, Shiitake Mushrooms & Scallions

"Steak Frites" \$31

Peppercorn Crusted Angus Sirloin Steak with Sweet Potato Fries, Creamed Spinach & Italian Mustard Fruit Aioli

Pumpkin Torteloni \$20

Tossed with Butternut Squash, Mushrooms & Sage in a Brown Butter Cream Sauce

*Prices subject to 17% Service Charge, 3% Function Fee, 8% N.H. State Tax.

Option C