

Plated Dinner Selections

Assigned seating chart or place name cards with entrée selection listed along with confirmed entrée counts are required for multiple entrées. Coffee and water service is included with meal.

Pricing - A la carte per person/ per course/ per selection

Off Menu Service - If you would like to create a custom menu, our chef will be happy to work directly with you. One time charge. 75.00

Appetizers (limit one, pre-set)

<i>Grilled Asparagus w/ Pancetta & Parmesan - 7.95</i>	<i>Fresh Buffalo Mozzarella w/ Focaccia & Pesto - 9.95</i>
<i>Jumbo Shrimp w/ Cocktail Sauce & Lemon - 8.95</i>	<i>Smoked Duck w/ Bilini & Cranberry - 9.95</i>
<i>Melon Slice w/ Prosciutto & Crème Fraîche - 6.95</i>	<i>Beef Carpaccio w/ Caper Parmesan & Olive Oil - 7.95</i>

Appetizer Taster

Choice of three appetizers, taster portions. 10.95

Buffet appetizer station selection is also available set as a station.

Soups (limit one)

<i>Lobster Bisque - 6.95</i>	<i>Shrimp Gazpacho - 5.95</i>
<i>Roasted Red Pepper w/ Saffron & Fontina - 5.95</i>	<i>Chicken Matzoh - 4.95</i>
	<i>Curried Mango - 4.95</i>

Salads (limit one)

<i>Field Greens w/ Vinaigrette - 4.95</i>	<i>Caesar Salad w/ Anchovies - 5.95</i>
<i>Baby Iceberg w/ Bleu Cheese & Pancetta - 5.95</i>	<i>Spinach, Endive, & Apple w/ Honey Mustard Vinaigrette - 4.95</i>

Intermezzo

<i>Lemon Sorbet - 3.25</i>

9% NH room and meals tax & 18% gratuity not included.

Entrées (served with chef's choice of vegetable)

Multiple Entrée Charge - Per person charge for each additional entrée selection over two, entrée substitutions for specialty diets are exempt.	4.00
Roasted Rack of Lamb - Served with crispy leeks, garlic mashed potatoes, and rosemary demi-glaze.	34.95
Chicken Oscar - Chicken breast topped with lump crab meat, asparagus, and hollandaise sauce served with whipped potatoes.	29.95
Petite Filet Mignon - 6 ounce choice beef tenderloin grilled MR served on toasted focaccia with bernais sauce, accompanied with fingerling potatoes.	34.95
Rib Veal Chop - 12 ounce Frenched range veal chop with mushroom marsala sauce and roasted garlic mashed potatoes.	49.95
Aged Prime Rib - 10 ounce English cut aged prime served MR with au jus and wasabi butter, accompanied by bleu cheese mashed potatoes.	34.95
Orange Caramel Duck Breast - Pan seared duck breast glazed with caramelized sugar and Cointreau, served with long grain wild rice.	29.95
Chicken Meunière - Char-grilled chicken breast, sliced and served on a bed of truffled risotto with brown sage butter.	29.95
Baked Stuffed Prawns - Jumbo prawns with roasted shallot stuffing and sauterne beurre blanc and pesto orzo.	29.95
Chesapeake Bay Crab Cakes - Fresh lump crab lightly seasoned, bound with reduced cream and shallots, topped with choron sauce, and served with lemon orzo.	34.95
Baja Swordfish Steak - Char-grilled, topped with cilantro jalapeno butter and accompanied with roasted red pepper mashed potatoes.	29.95
Florentine Pork Loin Roulade - Choice pork loin rolled with spinach, sun-dried tomato, pine nuts, roasted peppers, and asiago cheese, served with saffron basmati rice.	24.95
Double Cut Pork Chop - Double bone loin chop, char-grilled and served with fire roasted fuji apples and baby red potatoes.	29.95
Special Diet Entrées - Entrée selections and pricing available upon request.	

Children's Entrées

Hot Dog w/ French Fries -	8.95
Hamburger w/ French Fries -	9.95
Macaroni & Cheese -	8.95
Chicken Nuggets w/ French Fries -	8.95
Fish n' Chips -	9.95

9% NH room and meals tax & 18% gratuity not included.