

Gardner Ale House

Function Dinner Menu

Served with House Baked Focaccia Bread and House Side Salad

Chicken Sauté: Sautéed double chicken breast in a sweet sherry cream sauce with caramelized mushrooms and onions over brown butter smashed red skin potatoes. Served with our vegetable of the day.

Filet Mignon: 8-oz. hand cut tenderloin center filet, topped with roasted garlic butter and grilled asparagus OR topped with onion straws and port wine & peppercorn demi-glace. Served with brown butter smashed red potatoes and vegetable of the day.

Fried Scallop Platter: Large sea scallops are lightly breaded and fried in 0% trans fat oil and served with hand cut house fries, coleslaw, tartar sauce and a lemon wedge.

Haddock with Lobster Stuffing: Fresh haddock filet topped with lobster meat stuffing, baked and served over rice with vegetable of the day and beurre blanc.

New York Strip: Sliced marinated portabella mushrooms, port wine and peppercorn demi-glace topped with onion straws. Served with brown butter smashed red skin potatoes & vegetable of the day.

Fish & Chips: A jumbo filet of fresh haddock lightly fried in our *Summer's End* and Old Bay beer batter, served with our house fries, coleslaw and tartar sauce.

Chipotle Honey Grilled Salmon: Grilled salmon drizzled with our sweet honey chipotle glaze and served with rice and vegetable of the day.

Eggplant Marinara (Vegetarian Option): Panko breaded and baked eggplant in marinara sauce with three-cheese blend served over linguine with garlic bread.

