



Sit Down Dinner Function Menu*



Served with Homemade Brick Oven Bread and House Side Salad.

Chicken Sauté: Sautéed double chicken breast in sherry cream sauce with caramelized mushrooms and onions. Served with brown butter smashed red potatoes and vegetable of the day. (\$15)

Filet Mignon: 8-oz. hand cut tenderloin center filet, topped with roasted garlic butter and grilled asparagus OR onion straws and port wine & peppercorn demi-glace. Served with brown butter smashed red potatoes and vegetable of the day. (\$21)

Baby Back Ribs: A full rack slow cooked in house and finished with BBQ sauce. Served with hand-cut fries and coleslaw. (\$19)

Haddock with Lobster Stuffing: Fresh haddock filet with a lobster meat & bread stuffing, baked and topped with beurre blanc. Served with rice and vegetable of the day. (\$17)

Steak Tips: Grilled and glazed with house-made Naked Stout Beer & Teriyaki sauce. Served with rice and vegetable of the day. (\$15)

Fish and Chips: Fresh haddock fillets in our Summer's End and Old Bay beer batter, served with hand cut fries, coleslaw, tartar sauce, and a lemon. (\$15)

Chipotle Honey Grilled Salmon: Grilled salmon drizzled with sweet honey chipotle glaze and served with rice and vegetable of the day. (\$16)

Eggplant Marinara (Vegetarian Option): Panko breaded and baked eggplant in marinara sauce with three-cheese blend. Served over linguine with garlic bread. (\$15)

(*The prices on this menu are here for your benefit: your guests will receive this Menu without the prices.)