



## Sit Down Dinner Function 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 Potatoes and served with our Vegetable of the Day. (\$15)

**Filet Mignon:** An 8 oz. apple-wood bacon wrapped filet topped with lobster meat and finished with tarragon butter. Served with brown butter smashed red skin potatoes and vegetable of the day. (\$23)

**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 stuffing, baked and served over rice with vegetable of the day and beurre blanc. (\$17)

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

**Fish and Chips:** A jumbo filet of fresh haddock 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 a 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 to choose off of, without the prices.)