

Plated Dinner - \$47 Per Person

FIRST COURSE: choose two

seasonal soup

salad options: mixed greens garden (GF), classic caesar,
southwest chipotle chopped, tuscan kale & quinoa (GF)

SECOND COURSE: choose three options

Foley's pan seared Atlantic Bay of Fundy salmon (GF)
fresh lemon butter

New England style Georges Bank baked haddock
white wine, butter, ritz cracker crust

pan seared 12_{oz} statler chicken breast (GF)
choose one: piccata, marsala, pan gravy, or lemon cream sauce

grilled marinated 13oz Sirloin (GF)
roasted garlic & chive compound butter

marinated grilled 13oz Ribeye
crimini mushroom demi glaze

grilled bone-in porterhouse pork chop
rosemary brown butter applesauce compote

seasonal ravioli
*choose one: blue crab; butternut squash & mascarpone cheese; mediterranean.
wild mushroom; roasted red pepper & goat cheese; spinach & ricotta cheese*

SIDES: choose two options

herb & garlic roasted potatoes

seasonal vegetable

pasta with alfredo

creamy whipped potatoes

spanish rice

pasta with pesto

sweet potato mash

toasted cous cous rice pilaf

pasta with pomodoro

white truffle whipped potatoes