

PLATED DINNER MENU

Choice of One:

Bistro Salad -- Mixed greens, grape tomatoes, red onions, black olives, julienne carrots, choice of dressing

Caesar Salad -- Romaine lettuce, house made Parmesan garlic Vinaigrette, shaved Pecorino, herb croutons

Bibb Salad -- Butter lettuce, sundried tomatoes, red onions, Gorgonzola cheese, pine nuts, Champagne Vinaigrette

Spinach Salad -- Baby spinach, sliced mushrooms, red onions, chopped bacon, Honey mustard Vinaigrette

Caprese Salad -- Fresh Mozzarella vine ripe tomatoes & Basil drizzled with aged Balsamic & Extra Virgin Olive Oil

Tuscan Minestrone --Vegetable soup with beans, carrots, plum tomatoes, celery & fresh herbs

Lobster & Corn Chowder -- Creamy lobster soup laced with sherry wine, fresh herbs & sweet corn

Chicken Tortilla Soup-- Pulled chicken with black beans, celery, onions, cumin & crisp tortillas strips

Choice of Two Entrees:

Parmesan Crusted Chicken

Parmesan herb breadcrumb crust topped with fresh tomato & melted Fontina cheese

\$30.00

Chicken Piccata

Pan seared chicken supremes in a light lemon caper sauce

\$29.00

Lemon Herb Scrod

Fresh lemon butter crumb crusted scrod with a dill beurre blanc

\$31.00

Broiled Scrod

Herb seasoned broiled Scrod with Mediterranean tomato salad

\$31.00

Stuffed Sole

Seafood stuffed Dover sole with lobster tarragon cream

\$36.00

Sole Francaise

Egg dipped filet of Sole finished with butter & caper tomato salsa

\$28.00

Chicken Marsala

With wild mushroom sauce

\$30.00

Seared Salmon

Crab cake crusted Atlantic salmon with caper dill beurre blanc

\$35.00

Baked Salmon

Cumin & lime dusted salmon with Thai red curry cream

\$35.00

Angus Filet Mignon

Choice of sauce: Béarnaise, Cabernet reduction or garlic truffle butter

\$48.00

Bourbon BBQ Glazed Center Cut Pork Chop

Sweet bourbon glaze pork chop over tangy pepper & corn chutney

\$30.00

Chili & Brown Sugar Encrusted NY Sirloin

Topped with frizzled onions & natural Au Jus

\$50.00

Stuffed Shrimp

Four (4) Stuffed Gulf shrimp with drawn butter

\$39.00

Prime Rib

Natural Au Jus *** Minimum of 15ppl

\$47.00

Duet Plates

Filet & Stuffed Shrimp

Petit filet mignon with choice of sauce & twin baked stuffed shrimp with drawn butter

\$46.00

Herb Roasted Chicken & Seared Salmon

Marinated chicken served with savory herb veloute & crab cake crusted Salmon with caper dill beurre blanc

\$38.00

Roast Sliced Tenderloin with Lobster Cake

Tenderloin with a Cabernet sauce & homemade lobster cake with Remoulade

\$46.00

Choice of Two Sides:

Starch: Roasted garlic mashed potato, sweet potato duchess, Risotto Milanese, herb orzo pilaf, wild rice pilaf, herb & tomato Cous Cous

Vegetable: Sautéed asparagus, classic vegetable medley, greens beans almondine, Julienne vegetables with Herbs de Provence

Choice of Plated Dessert

Cheesecakes:

Marble- Swirls of chocolate & vanilla cheesecake atop a chocolate cookie crust.

Strawberry Charlotte- Creamy vanilla cheesecake, imported strawberry preserves & light strawberry mousse atop graham crust.

Fruit Swirl- Choice of strawberry, raspberry, blueberry, or cherry filling marbled in creamy vanilla cheesecake atop graham crust.

New York Style- Creamy vanilla cheesecake topped with traditional New York sour cream topping, over graham crust.

Key Lime- Double decker creamy vanilla cheesecake topped with tart key lime filling over graham crust.

Cookies & Cream- Oreo cookies fill this vanilla cheesecake batter, drizzled with Ganache atop oreo crust.

Double Chocolate Raspberry- White & dark chocolate cheesecakes layered with a swirl of raspberry jam atop chocolate cookie crust.

Pastry Chef's Seasonal Choice- Cheesecake filled with flavors of the season.

Desserts Continued:

Cakes:

Guinness Cake- Our signature dark chocolate cake enhanced with Guinness beer, cream cheese filling, chocolate ganache, finished with vanilla butter cream.

Pina Colada Torte- White cake layered with coconut mousse, pineapple filling, finished with butter cream icing & flaked coconut.

Strawberry Charlotte- Yellow cake layered with strawberry preserves, strawberry charlotte, finished with vanilla butter cream.

White Chocolate Raspberry- Layers of white cake raspberry preserve, white chocolate mousse, finished with vanilla butter cream.

Carrot- Spiced cake with carrots, coconut & walnuts filled & frosted with cream cheese icing.

Triple Chocolate Mousse- Chocolate cake layered with white, milk, & dark chocolate mousses, encased in chocolate glaze.

Double Chocolate Devils Food- Ultra moist devil's food cake layered with chocolate mousse, finished with vanilla butter cream.

Tarts:

Rustic style: Choice of strawberry rhubarb, mixed berry, or cinnamon apple, encased in rich pastry dough topped with cinnamon vanilla streusel, served with whipped cream.

Chocolate Ricotta- Creamy ricotta filling enhanced with chocolate, topped with ganache & a drizzling of white chocolate in a crisp cookie shell.

Chocolate Macadamia Tart- Dark chocolate fudge filling surrounds toasted macadamia nuts, finished with ganache, shaved chocolate, in a chocolate cookie shell with white truffle rum sauce.

Lemon Raspberry- Creamy lemon custard baked in a raspberry preserve lined butter cookie shell.

Amaretto Crème Brulee- Classic creamy custard infused with Amaretto, Brulee sugar crust & toasted almonds in a cookie shell.

Key Lime- Tart key lime filling encased in a butter cookie shell, served with whipped cream & raspberry sauce.

All meals includes rolls & butter, coffee, tea & decaf

Please add an 18% service charge & CT state tax to all prices. All prices subject to change.

A room rental fee will be applied.