

## Plated Dinner - \$38 Per Person

fresh baked focaccia and house made hummus

### FIRST COURSE: choose two options

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<sub>oz</sub> statler chicken breast (GF)  
*choose one: piccata, marsala, pan gravy, or lemon cream sauce*

grilled marinated 8<sub>oz</sub> pub steak (GF)  
*roasted garlic & chive compound butter*

marinated grilled 8oz flank steak  
*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