



Luncheon Menu Suggestions

(Monday - Friday Only - See Dinner Menu Suggestions for Weekends)

Plated & Served

Choice of One Soup

- ♦ Clam Chowder
- ♦ Chicken Vegetable Soup
- ♦ Butternut Squash Bisque (Seasonal) +\$1.50/pp
- ♦ Lobster Bisque +\$1.50/pp

Choice of One Salad

- ♦ House Salad with Herb Vinaigrette Dressing
- ♦ Caesar Salad +\$2.00/pp
- ♦ Iceberg Wedge with Bleu Cheese Dressing +\$2/pp

Served with Freshly Baked Rolls & Butter

Choice of Three Entrées

- ♦ Oven Roasted Meatloaf with demi glace
- ♦ Steak and Guinness Broil with grilled onions & mushrooms
- ♦ Tenderloin Tips with mushrooms and Madeira sauce over rice pilaf

- ♦ Chicken Française - egg dipped breast of chicken, finished in a lemon white wine sauce
- ♦ PLP Fettuccine - chicken, Prosciutto ham, red pepper, fresh spinach, basil cream sauce
- ♦ Chicken Piccata - sautéed breast of chicken with a lemon - caper white wine sauce
- ♦ Chicken Florentine - chicken breast stuffed with fresh spinach, roasted red peppers and goat cheese with velouté sauce
- ♦ Roasted Turkey with gravy and mashed potatoes

- ♦ Scallop Stuffed Sole with Newburg sauce
- ♦ Grilled Yellow Fin Tuna with Niçoise Salad
- ♦ Grilled Swordfish with lemon caper butter
- ♦ Broiled New England Scrod with lemon-butter
- ♦ Almond Citrus Crusted Salmon

- ♦ Penne a la Vodka - penne pasta tossed in a tomato parmesan cream sauce

Choice of Two Desserts

- ♦ Chocolate Mousse
- ♦ Cheesecake with Raspberry Sauce
- ♦ Strawberry Shortcake (Seasonal)
- ♦ Apple Crisp ala Mode (Seasonal)

4 Course Lunch (*soup, salad, entrée, dessert*) - \$25 per person plus 6% tax and 20% gratuity

3 Course Lunch - \$20 per person plus 6% tax and 20% gratuity