

# D

## A'la Carte Dinner Menu

Price is Per Guest

**All dinners can be as a Buffet or Served  
Included with your Entrée Course is a Dinner Salad or Soup and  
Two Accompanied Side**

### **BEEF**

Grilled Sliced Tenderloin of Beef-Served with a Cognac Demi Glace \$36  
Queen Cut Herb Crusted Prime Rib- \$38  
Grilled New York Strip Loin- \$30  
10 oz Filet Mignon with Steak Au Poive- \$40.00

### **POULTRY**

Caprese Chicken Breast— \$31  
Wild Mushroom Chicken Marsala-\$31  
Wild Rice, Granny Smith Apple and Cranberry Stuffed Chicken Roulade- \$34  
Chicken Pailliard with a Lemon Caper Berry Sauce-\$33

### **PORK**

Stuffed Center Cut Pork Loin with Roasted Red Pepper, Feta Cheese and Spinach- \$30  
Stuffed Pork Loin with Cherry and hazelnut bread Stuffing wrapped in Bacon- \$30  
Grilled Pork Chop with an Apple Pear Topping- \$32

### **SEAFOOD**

Surf and Turf -Beef tenderloin with Jumbo Baked Stuffed Shrimp- \$46  
Land and Sea– Chicken and Jumbo Baked Stuffed Shrimp-\$33  
Classic New England Baked Haddock with Buttery Bread Crumbs- \$31  
Seafood Stuffed Shrimp(5)- \$38  
Grilled Salmon Filet with a Orange Marmalade and Green Peppercorn Glaze-\$38  
Blacken Salmon with Avocado Pineapple Salsa- \$38

### **VEGETARIAN/VEGAN**

Acorn Squash stuffed with Quinoa, Pistashios, and Cranberries with Fall Spices- \$28  
Eggplant Stuffed with Buckwheat, Spinach and Grape Tomato, topped with Fresh Mozzarella- \$28

### **Salad**

#### **Farmers Market Garden Salad**

With cherry tomatoes, cucumbers, red onions  
and an Italian dressing

#### **Caprese**

With fresh buffalo mozzarella, roma tomatoes,  
and fresh basil

#### **Classic Caesar**

With herb croutons, shredded parmesan  
cheese, traditional Caesar dressing

#### **Apple Walnut Salad**

With Mixed Green, Granny Smith Apples, Brie  
Cheese, Toasted Walnuts. Served with a White  
Balsamic Vinaigrette.

#### **Watermelon and Feta**

With Arugula, Sliced Red Onion, Grape  
Tomatoes, Crumbled Feta Cheese, and Diced  
Watermelon. Served with a White Balsamic  
Vinaigrette.

### **Starch**

Garlic Mashed Potatoes  
Oven Roasted Potatoes  
Baked Potato  
Traditional Mashed Potatoes  
Wild Rice Pilaf  
Wild Mushroom Risotto  
Twice Baked Potato  
Roasted Fingerling Potato

### **VEGETABLES**

Garden Medley  
Grilled Vegetables  
Green Bean Almondine  
Honey Glazed Carrots  
Grilled Asparagus Bundles  
Roasted Rustic Vegetables

*The above prices do not include a 20% Administrative fee (this is not a tip or service charge), 7% RI Sales Tax and 1% local tax.*