

Carriage Room Dinner

APPETIZER

Soup du Jour	6	Caesar Salad	9
		crisp romaine, croutons, bacon bits and parmesan cheese tossed with Caesar dressing	
French Onion Soup	9	Roasted Beet Salad	10
onions in a rich broth, topped with croutons and cheese then broiled		mixed greens topped with roasted beets, goat cheese, green onion and toasted almonds finished with a honey Dijon vinaigrette	
Seafood Chowder	10	Cod Tongues	12
assorted seafood and potato in a rich veloute		dredged in flour then pan fried crispy topped with scrunchions	
Mussels	15		
1lb of mussels steamed in garlic cream served with toasted crostini			

ENTREE

Stuffed Chicken	24	Maple Salmon	28
8oz chicken breast stuffed with savory bread dressing finished with a mushroom cream sauce		7oz grilled salmon finished in a green onion and maple syrup glaze	
Seafood Combo	35	Roasted Turkey Dinner	20
salmon and cod lightly floured and grilled served with 2 shrimp and scallop		sliced white and dark meat with a savory bread dressing and pan gravy served with cranberry chutney	
Striploin	40	Panko Crusted Cod	24
8oz striploin char grilled to your taste finished with a mushroom demi		8oz cod fillet rolled in panko crumb and grilled, finished with almond butter	

above entrees served with choice of baked potato, creamed potato or rice pilaf
fresh vegetables, dinner roll

Cajun Chicken Alfredo	20
sauteed chicken, mushrooms, tomato and green onion coated in cajun seasoning tossed with fresh pasta in a garlic cream sauce substitute chicken for shrimp +6	

ADDITIONS

Onions	3.00
Mushrooms	3.50
Loaded Baked Potato add	3.50
Garlic Slice	1.50
Dinner Roll	2.00

BEVERAGES

Carafe Coffee	3.00
Tea	2.00
Herbal Tea	2.95
Hot Chocolate	2.50
Milk sm 2.25 med 2.95 lg	3.75
Juice sm 1.95 med 2.75 lg	3.50
Pepsi Products sm 2.25 lg	3.25