

Carriage Room

MOTHERS DAY DINNER MENU



Appetizers

EGGPLANT PARMESAN <i>seasoned, sliced and grilled eggplant, topped with mushrooms and finished with parmesan cheese, broiled and drizzled with balsamic reduction</i>	11.00
WARM SCALLOP SALAD <i>scallops sautéed with bacon, tomato and green onion tossed with balsamic vinaigrette and served over spinach</i>	16.00
CHICKEN AVOCADO ROLL <i>sliced grilled chicken breast brushed with garlic butter mixed with avocado, tomato, and spinach, rolled in a flour tortilla with a garlic aioli spread</i>	13.00
LOBSTER BISQUE <i>rich lobster base consommé, seasoned and finished with heavy cream, served with garlic crostini and in house fried calamari</i>	11.00

Entrees

HALF LOBSTER DINNER <i>local lobster served hot or cold with lemon garlic butter, potato and pasta salad</i>	35.00
<i>following entrees served with vegetable du jour choice of baked potato, creamed potato or mushroom risotto</i>	
PRIME RIB <i>boneless prime rib char grilled to your taste, with au jus and Yorkshire pudding</i>	42.00
SWEET THAI SEARED SALMON <i>Asian inspired, seared salmon fillet served over wilted garlic spinach, finished with a sweet Thai sauce</i>	30.00

RICOTTA STUFFED CHICKEN BREAST <i>seasoned 8oz chicken breast stuffed with Italian marinara sauce, ricotta and mozzarella cheese, then baked</i>	25.00
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Pasta

SMOKED COD FETTUCCINI <i>eggplant, zucchini, red onion, tomato and green olives sautéed and tossed with house made sundried tomato pesto pasta topped with smoked cod and feta cheese</i>	25.00
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Dessert

RED VELVET CAKE <i>with cream chesse frosting</i>	8.00
PASTEL CHEESECAKE <i>3 layer cheesecake - raspberry, pink lemon and white chocolate</i>	8.00
DAFFODIL CAKE <i>vanilla cake with an orange citrus marbling and orange flavored frosting</i>	8.00

