

LOBSTER ON THE LAKE

rooted in New England tradition, this lakeside feast celebrates fresh flavors and local warmth

STARTERS

Clam Chowder 

creamy New England-style chowder with tender clams and potatoes

Artisan Rolls 

warm artisan rolls brushed with herb butter

FROM THE SEA

Maine Lobster 

served with warm melted butter

FROM THE LAND

Chef-Carved Prime Rib 

slow-roasted and served with au jus and horseradish

Quinoa and Ancient Grain Salad 

a wholesome blend of grains tossed with herbs and vegetables

Homemade Macaroni and Cheese 

classic baked macaroni in a rich, creamy cheese sauce

Corn on the Cob  

steamed sweet corn brushed with butter

Classic Creamy Coleslaw  

DESSERT

Blueberry Buckle 

served with maple caramel cream

\$44.99 PER PERSON

Make your event even more exciting: Ask us about adding a DJ, Trio, Band, Magician, casino night, or a visit from Champ the Lake Monster!

 Vegetarian  Gluten Free  Vegan

20% service charge will be added to your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

(802) 862-8300

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