

SAILOR'S DELIGHT

a thoughtful collection of fresh, comforting dishes inspired by lakeside tradition, simple flavors, and classic New England hospitality

STARTERS

Watermelon Green Salad  
fresh greens, watermelon, parmesan, cucumber with house vinaigrette

Country Rolls 
warm rolls brushed with garlic butter

ENTREE SELECTIONS

Chef-Carved Prime Rib 
slow-roasted and served with au jus and creamy horseradish

Parker House Cod
baked cod covered in bread crumbs, drizzled butter and white wine

Tortellini Marinata 
cheese tortellini tossed with herbs, tomatoes, and a light Parmesan cream

Quinoa & Ancient Grain Salad 
tossed with vegetables and a maple balsamic vinaigrette

ACCOMPANIMENTS

Mashtini Bar  
homemade mashed potatoes with shredded cheese, sour cream, caramelized onions, or bacon bits

Seasonal Vegetable  
fresh vegetables prepared simply with herbs

DESSERT

Caramel Cheesecake 
creamy cheesecake finished with rich caramel

coffee and tea available on request with dessert

\$37.99 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.

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