



Appetizers

"Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Please check with your physican if you have any questions about consuming raw or undercooked foods."

Shrimp Cocktail

Jumbo lemon grilled shrimp served with a lemon garlic mayonnaise

Appetizer Combo

Mixture of cheese sticks, poppers, wing-dings and fried beer battered mushrooms, served with our own marinara sauce.

Nova Scotia Smoked Salmon

Smoked salmon served with red onion, capers, cream cheese and crackers.

Mozzarella Cheese Sticks

Lightly breaded and deep fried, served with our own marinara sauce

French Onion Soup

Topped with provolone cheese

Baked Stuffed Mushrooms

Stuffed with our own seafood stuffing

Bacon Wrapped Scallops

Six sea scallops wrapped in bacon

Poultry

*All served with bread and salad bar. * Choice of potato.*

Baked Stuffed Chicken Breast

Chicken breast hand rolled, stuffed with our chicken stuffing and topped with gravy.

Chicken Aroostook

Tender Breast of Chicken Stuffed with Spinach and Cream Cheese, in a Golden Potato Crust. Served with Roasted Red Pepper Sauce

Chicken Marsala

Tender sautéed Chicken Breast with garlic, mushrooms, shallots, tomato and a rich Marsala wine Demi glaze.

Chicken Cordon Bleu

Chicken breast with ham and Swiss cheese, served with a creamy sauce.

Chicken Fingers

Golden strips of breaded, deep fried tender chicken breast. BBQ or Sweet & Sour sauce.

Chicken and Broccoli Fettuccine Alfredo

Tender chunks of chicken and Broccoli served in an Alfredo sauce over fettuccine noodles and topped off with diced tomatoes.

Chicken Cavatelli

Tender breast of chicken, breaded, sautéed golden and served over Cavatelli pasta, deep fried zucchini, with a cream sauce featuring oven roasted tomato and prosciutto ham.

Puttanesca Chicken Linguini

Sautéed Chicken with Garlic, Olives, Sun-Dried Tomatoes, mushrooms, scallions, crushed red peppers, Olive oil, Linguini and Parmesan Cheese.



Seafood

All served with bread and salad bar. * Choice of potato

Haddock Napoleon

Sautéed Haddock with Maine Lobster Stuffing and a unique sauce of Pistachio nuts, lemon, oven roasted tomatoes and butter.

Salmon Rose

Oven braised Salmon with shrimp, scallop and crab meat stuffing . Served with a lobster saffron cream sauce.

Puttanesca Seafood Linguini

Sautéed Shrimp and Scallops with Garlic, Olives, Sun-Dried Tomatoes, Artichoke Hearts, mushrooms, scallions, crushed red peppers, Olive Oil, Linguini and Parmesan Cheese.

Fried or Broiled Sea Scallops *

Fisherman's Platter

Broiled..... shrimp,haddock, salmon, and scallops
Fried..... clams, shrimp, haddock, and scallops

Filet of Haddock

Your choice of Pan Fried, Deep Fried or Baked

Trout Almondine *

Sauteed Rainbow Trout served with an almond butter sauce.

Beef

All served with choice of potato, bread and salad bar.

We cannot be responsible for well done steaks.

Greenhouse Steak

10 oz steak marinated in our special sauce

Land and Sea

8 oz. Greenhouse steak with choice of Fried Scallops, Fried Shrimp or Tenderloin clams.

Liver

Delicious beef liver sauteed with onions and bacon

Center Cut NY Sirloin

Premium 21 day aged New York Sirloin Steak char broiled to your liking.

Peppercorn Sirloin

Petit Filet Sirloin pan seared with coarse cracker black pepper. Served with a brandy shallots cream demi glaze.

Delmonico Steak

14 oz Hand Cut Char-broiled served with caramelized onions, bleu cheese, Portobello mushroom and sauce Diane.

Roast Prime Rib "Friday & Saturday"

10 oz\$14.99

14 oz.....\$16.99