



Shower Menu



Available Saturday and Sunday 11:30 a.m. to 2:30 p.m.



Choice of One Appetizer

Homemade Soup du Jour 4.5

Fresh Fruit *market price*

Tossed Garden Salad 4.5

Homemade New England Chowder of the Sea 6.



Choice of One Entrée ~ 18.

Two entrées ~ add per person 2. / Three entrées ~ add per person 3.

Olde Fashioned Chicken Pot Pie

fresh chicken and carrots in a supreme sauce with a
homemade buttermilk biscuit

Maple Jack Chicken

Monterey jack, local maple syrup,
apple wood smoked bacon, sun-dried tomato

Rustic Chicken

boneless breast with homemade herbed
bread stuffing, supreme sauce

Apple Cider Pork

oven roasted pork loin with apple cider sauce

Classic Yankee Pot Roast with Pan Gravy

a New England favorite

Baked Honey Dijon Salmon

oven roasted filet with a honey Dijon glaze
and dill crumb crust

Baked Country Ham

thinly sliced ham with our clove pineapple sauce

Fresh Boston Haddock

baked haddock with dill crumb topping

Homemade Vegetable Quiche

with fresh seasonal vegetables

Includes: vegetable, potatoes, homemade rolls, coffee or tea

Large Garden Salad with Grilled Chicken ~ 20.

Served with deviled egg, fruit and veggie salsa

~Vegetarian meals and dietary needs accommodated with advance notice~



Select One Dessert ~ 4.

Ice Cream Cake Balls ~ Old Fashioned Indian Pudding

Bread Pudding ~ Hot Fudge or Strawberry Sundaes

Deep Dish Apple Pie with Whipped Cream ~ 8. per person ~ seasonal

additional desserts available for an additional charge



Cheese and Crackers, Non-alcoholic and Alcoholic Punch, Customized Cakes or Cupcakes Available

priced accordingly

Guaranteed Count for Each Entrée One Week Prior To Event

Payment may be made by cash, money order, company check or cashier's check.

A 3% Taxable Administrative Fee and 7% State & Local Tax will be added to any food and beverage total. This fee does not represent a service fee for the waitstaff or bartenders. A non taxable 18% service fee will be added to the food and beverage total.