# Plated Dinners

### **STARTERS** (PLEASE CHOOSE ONE SOUP OR ONE SALAD)

Clam Chowder Garden Salad
Soup du Jour (Chef Specialties) Caesar Salad

#### **ENTREES** (PLEASE CHOOSE TWO)

Napoleon Vegetable Lasagna Half Roasted Herb Chicken Sage Stuffed Pork Loin

Chicken Cordon Bleu

Chicken Marsala

Grilled Salmon with lemon dill butter

Stuffed Chicken Florentine

Spinach & Asiago Stuffed Chicken Breast breaded with a lemon caper beurre blanc

\$29.99 per person

Seafood Casserole (shrimp, haddock, and scallops with lobster cream sauce)

Lobster Stuffed Haddock haddock filet rolled with our homemade savory stuffing and topped with our award-winning lobster seafood sauce

10 ounce Roast Prime Rib 8 ounce Filet Mignon Crab Stuffed Sole

\$32.99

per person





# VEGETABLE OPTION (PLEASE CHOOSE ONE)

Honey Glazed Carrots Roasted Brussel Sprouts
Green Bean Almondine Roasted Asparagus
Mixed Squash Medley

# **STARCH OPTION** (PLEASE CHOOSE ONE)

Au Gratin Potatoes Rice Pilaf
Garlic Mashed Potatoes Roasted Red Bliss Potatoes
Horseradish & Sweet Potato Mashed Wild Rice

## **DESSERT** (PLEASE CHOOSE ONE)

Salted Caramel Vanilla Crunch Cake Individual Fruit Tarts blackberry, strawberry, blueberry and raspberry Chocolate Raspberry Torte Torta Tirimisu Homemade Cannoli's



The Old Salt & Lamie's

RESTAURANT AND INN

42° N 🐞 70° W