

***Publick House Bakery Basket***

Featuring our Homemade Dinner Rolls, Nut Breads, Corn Bread and Sweet Rolls

***Appetizers***  
***(Choice of One)***

Soup of the Day  
New England Clam Chowder  
Gingered Butternut Squash Bisque with Fried Leeks  
Tortellini or Penne with Alfredo or Pesto Sauce

***Salads***  
***(Choice of One)***

Tossed Seasonal Mixed Greens with House Dressing  
Caesar Salad with Herb Croutons and Parmesan Cheese  
Mesclun Salad with Roasted Beets, Roquefort Cheese, Red Onions and Chile Pecans with Herb Vinaigrette  
Field Greens, Roasted Beets, Cherry Tomatoes, Cucumbers, Radishes, Balsamic Vinaigrette & Parmesan Crisps  
Tossed Baby Spinach with Roasted Peppers, Goat Cheese, Cherry Tomatoes, Prosciutto Crisps & Herb Vinaigrette

***Additional Enhancements \$3.50***

Sweet Corn Lobster Bisque  
Ruby Grapefruit, Avocado and Spinach Salad with Maytag Blue Cheese Dressing  
Maryland Crab Cake with Spinach and Portobello Mushrooms, Béarnaise Sauce  
Grilled Asparagus, Vine Ripe Tomato and Buffalo Mozzarella with Extra Virgin Olive Oil,  
Balsamic Vinegar and Roasted Garlic

***Intermezzo Sorbet \$3.00***

Chef's Selection of Champagne, Lemon, Raspberry, Lime or Strawberry Sorbet

***Entrees***

***(Choice of Two)***

Asiago Risotto with Grilled Vegetables, Portobello Mushrooms and Fresh Basil	\$25.00
Wild Mushroom Ravioli, Vine Ripened Tomato Sauce, Parmesan and Manchago Cheeses	\$25.00
Pasta Primavera, Roasted Garden Vegetables in a Light Cream Sauce	\$25.00
Herb Roasted Baked Stuffed Chicken, Cornbread Cranberry Pecan Stuffing	\$25.00
Roast Native Turkey, Cornbread Sausage Stuffing, Cranberry Sauce, Pan Gravy	\$25.00
Baked Stuffed Chicken with Spinach, Goat Cheese and Sun Dried Tomatoes	\$26.00
Mustard Crusted Roast Loin of Pork, Pan Gravy, Fried Apples and Pears	\$26.00
Fillet of Atlantic Salmon	\$28.00
Baked Scrod with White Wine Dill Butter	\$28.00
Publick House Lobster Pie with Asparagus	\$37.00
Duet of Roast Tenderloin of Beef & Pan Seared Fillet of Salmon with Cabernet Reduction Sauce	\$38.00
Yankee Pot Roast with Braised Root Vegetables	\$25.00
Roast Prime Rib of Beef and Au Jus	\$35.00
Roast Tenderloin of Beef with Porcini-Pistachio Crust and Au Jus	\$36.00
Duet of Roast Tenderloin of Beef and Shrimp with Cabernet Reduction Sauce	\$38.00

*Above Entrees are Served with Chef's Choice of Seasonal Vegetable and Potato*

***Desserts***

***(Choice of One)***

Pecan Sweet Roll Bread Pudding
White Chocolate Tart
New York Cheesecake with Strawberries
Dark Chocolate Mousse Cake
Warm Deep Dish Apple Pie, Vanilla Ice Cream
Raspberry Almond Tart
Home-style Rice Pudding with Sweet Raisins

***Beverages***

Freshly Brewed Regular and Decaffeinated
Coffee and Assorted Hot Teas

*A 7% Massachusetts Meal Tax, a 15% Service Charge and a 3% taxable administrative fee will be added to the above prices. Prices are subject to change. Pricing is per person unless otherwise noted above. 3/10*