

SUNSET DINNER AT HOME PLATE

SERVED FROM 3-5PM
MONDAY TO FRIDAY
IN HOUSE DINING

FIRST COURSE

YOUR CHOICE OF:

SOUP OF THE DAY,
CLASSIC CAESAR SALAD,
OR
GARDEN SALAD**

BALSAMIC VINEGARETTE OR RANCH DRESSING

MAIN COURSE

FRIED CHICKEN SUPREME 16.99

LIGHTLY BREADED CHICKEN TOPPED WITH TARRAGON CREAM, CRANBERRY SAUCE AND YOUR CHOICE OF TWO SIDES

PENNE BOLOGNESE 17.99

GORGEOUS BLEND OF SAUTEED GROUND BEEF AND SWEET ITALIAN SAUSAGE TOSSED WITH PARMIGIANO REGGIANO AND A DASH OF CREAM

MIXED GRILLE 18.99

GRILLED MARINATED CHICKEN & GULF SHRIMP TOPPED WITH SAUTEED SPINACH AND ROASTED RED PEPPERS WITH YOUR CHOICE OF TWO SIDES

ROOKIE STEAK TIPS 20.99

A 10OZ PORTION OF CHEF'S SIGNATURE PREMIUM CUT ANGUS MARINATED STEAK GRILLED AND SERVED WITH YOUR CHOICE OF TWO SIDES

CHICKEN & BROCCOLI ALFREDO 17.99

PAN SEARED CHICKEN AND BROCCOLI FLORETS IN FOUR CHEESE CREAMY ALFREDO WITH PENNE

FISH & CHIPS 18.99

LIGHTLY BREADED AND DELICATELY FRIED HADDOCK SERVED WITH SEASONED FRIES AND COLESLAW

BAKED HADDOCK NEWBURG 19.99

BAKED NEW ENGLAND HADDOCK WITH LEMON BUTTER, WHITE WINE, SEASONED CRUMB TOPPING AND LOBSTER NEWBURG SAUCE WITH YOUR CHOICE OF TWO SIDES

PRICES REFLECT YOUR CHOICE
OF ONE OF EACH COURSES OFFERED

FINAL COURSE

CHEF'S CHOICE OF DESSERT



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. ITEMS ARE SERVED RAW, UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF BORNE ILLNESS.