

PLATED LUNCH MENU

Choice of Soup or Salad

Caprese Salad

Fresh Mozzarella layered with vine ripe tomatoes & Basil drizzled with aged Balsamic & Extra Virgin Olive Oil

Bistro Salad

Mixed greens, grape tomatoes, red onions, black olives, julienne carrots, choice of dressing

Caesar Salad

Romaine lettuce, house made Parmesan garlic Vinaigrette, shaved Pecorino, herb croutons

Tuscan Minestrone

Vegetable soup with beans, carrots, celery, onion, tomatoes & fresh herbs

Lobster & Corn Chowder

Creamy lobster soup laced with Sherry wine, fresh herbs & sweet corn

Chicken Tortilla Soup

Pulled chicken with onions, peppers, black beans & crisp tortillas strips

Choice of Two Entrees

Herb Roasted Chicken

Marinated roasted chicken breast with a savory herb gravy

\$19.00

Chicken Piccata

Pan seared chicken supreme in a light lemon caper sauce

\$19.00

Chicken Marsala

With wild mushroom sauce

\$22.00

Broiled Scrod

Filet of scrod broiled with a chive & crab beurre blanc

\$24.00

Lemon Herb Tilapia

Lemon & herb breadcrumb crusted Tilapia with a lemon dill beurre blanc

\$23.00

Potato Crusted Salmon

Potato crusted salmon with roasted red pepper cream

\$24.00

Blackened Salmon

Cajun dusted Atlantic salmon with tropical fruit chutney

\$24.00

Petit Filet Mignon

Choice of sauce: Béarnaise, cabernet reduction, Worcestershire demi glaze

\$33.00

Flat Iron Steak

Choice of: Tri peppercorn cream sauce, wild mushroom bordelaise, sweet onion demi glaze

\$24.00

Chili & Brown Sugar Encrusted N.Y. Sirloin

Topped with grilled onions & natural au Jus

\$32.00

Bourbon BBQ Glazed Center Cut Pork Chop

Sweet bourbon glazed pork chop over a tangy pepper & corn chutney

\$22.00

Choice of Two Sides

Starch: Sour cream & chive mashed potatoes, roasted garlic duchess potato, maple sweet potato mash, herb orzo pilaf, wild rice pilaf

Vegetable: Classic vegetable medley, greens beans almondine, Julienne vegetables with herbs de Provence

Choice of Plated Desserts

Cheesecakes:

Marble- Swirls of chocolate & vanilla cheesecake atop a chocolate cookie crust

Strawberry Charlotte- Creamy vanilla cheesecake, imported strawberry preserve, & light strawberry mousse atop graham crust.

Fruit Swirl- Choice of strawberry, raspberry, blueberry, or cherry filling marbled in creamy vanilla cheesecake atop graham crust.

New York Style- Creamy vanilla cheesecake topped with traditional New York sour cream topping, over graham crust.

Key Lime- Double decker creamy vanilla cheesecake topped with tart key lime filling over graham crust.

Cookies & Cream- Oreo cookies fill this vanilla cheesecake batter, drizzled with Ganache atop oreo crust.

Double Chocolate Raspberry- White & dark chocolate cheesecakes layered with a swirl of raspberry jam atop chocolate cookie crust.

Pastry Chef's Seasonal Choice- Cheesecake filled with flavors of the season.

Cakes:

Guinness Cake- Our signature dark chocolate cake enhanced with Guinness beer, cream cheese filling, chocolate Ganache, finished with vanilla butter cream.

Pina Colada Torte- White cake layered with coconut mousse, pineapple filling, finished with butter cream icing & flaked coconut.

Strawberry Charlotte- Yellow Cake layered with Strawberry preserves, Strawberry Charlotte, finished with vanilla butter cream.

White Chocolate Raspberry- Layers of white cake raspberry preserve, white chocolate mousse, finished with vanilla butter cream.

Carrot- Spiced cake with carrots, coconut, and walnuts filled and frosted with cream cheese icing.

Triple Chocolate Mousse- Chocolate cake layered with white, milk, and dark chocolate mousses, encased in chocolate glaze.

Double Chocolate Devils Food- Ultra moist devil's food cake layered with Chocolate mousse, finished with vanilla butter cream.

Tarts:

Rustic style: Choice of strawberry rhubarb, mixed berry, or cinnamon apple, encased in rich pastry dough topped with cinnamon vanilla streusel, served with whipped cream.

Chocolate Ricotta- Creamy ricotta filling enhanced with chocolate, topped with ganache & a drizzling of white chocolate, in a crisp cookie shell.

Chocolate Macadamia Tart- Dark chocolate fudge filling surrounds toasted macadamia nuts, finished with ganache, shaved chocolate, in a chocolate cookie shell, with white truffle rum sauce.

Lemon Raspberry- Creamy lemon custard baked in a raspberry preserve lined butter cookie shell.

Amaretto Crème Brulee- Classic creamy custard infused with Amaretto, Brulee sugar crust & toasted almonds in a cookie shell.

Key Lime- Tart key lime filling encased in a butter cookie shell, served with whipped cream & raspberry sauce.

All meals include rolls & butter, coffee, tea & decaf

Please add an 18% service charge & CT state tax to all prices. All prices subject to change.

A room rental fee will be applied.