

## ***Publick House Bakery Basket***

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

### ***Appetizers***

***(Choice of One)***

Soup of the Day

Fresh Fruit with Mango Sorbet

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***

Butternut Squash Ravioli, Julienne Vegetables & Amaretto Cream Sauce \$4.00

Maryland Crab Cake, Served with Spicy Remoulade Sauce \$5.00

Jumbo Gulf Shrimp Cocktail \$6.00

### ***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	\$25.95
Wild Mushroom Ravioli with Vine Ripened Tomato Sauce, Parmesan and Manchago Cheeses	\$25.95
Pasta Primavera, Roasted Garden Vegetables in a Light Cream Sauce	\$25.95
Herb Roasted Baked Stuffed Chicken with Cornbread Cranberry Pecan Stuffing	\$25.95
Roast Native Turkey with Cornbread Sausage Stuffing, Cranberry Sauce and Pan Gravy	\$25.95
Baked Stuffed Chicken with Spinach, Goat Cheese and Sun Dried Tomatoes	\$26.95
Mustard Crusted Roast Loin of Pork with Pan Gravy, Fried Apples and Pears	\$26.95
Fillet of Atlantic Salmon	\$28.00
Baked Scrod with White Wine Dill Butter	\$28.00
Publick House Lobster Pie with Asparagus	\$38.00
Yankee Pot Roast with Braised Root Vegetables	\$25.95
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
Duet of Roast Tenderloin of Beef & Pan Seared Fillet of Salmon with Cabernet Reduction Sauce	\$38.00

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

***Desserts***

*(Choice of One)*

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

***Beverages***

Freshly Brewed Regular & 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. 7/10*