

Mother's Day

MAY 14, 2017

Reservations are required.

Public Reservations:
48 hour cancellation is required (less than 48 hours or no shows will be subject to a cancellation fee).

Reservations
12:00pm to 7:00pm
Price Excludes Tax and Gratuity.

Starters, Entrees & Dessert will be served.

Large parties (9+ ppl) will be served in the Marlborough Room with family style potato & vegetable.

Smaller parties will be served in the dining room with fully plated meals.



STARTERS

(SELECT ONE)

Cup of Pasta Fagiole Cup of Chowder House Salad Caesar Salad

ENTREES

Baked Haddock – Traditional New England Style Baked Haddock with Seasoned Bread Crumbs \$23

Baked Stuffed Shrimp – Four Crabmeat Stuffed Jumbo Shrimp Served with Clarified Butter \$25

Sirloin – 14 oz. Certified Angus Beef Sirloin Finished with Mushroom and Cippolini Onion Demi Glaze \$30

Lamb Chop – Two 5 oz. Roasted Tomato Pesto Crusted Loin Chops \$29

Surf and Turf - 6 oz Filet Mignon Finished with Mushroom and Cippolini Onion Demi Glaze Accompanied by two Crabmeat Stuffed Jumbo Shrimp Served with Clarified Butter \$32

Salmon San Marzano – Pan Seared Salmon Finished with a Caper, Mixed Olive and San Marzano Tomato sauce \$29

Chicken Marsala- Chicken Breast Sautéed with Garlic and Mushrooms in a Sweet Marsala Wine Sauce \$23

Prime Rib – Slow Roasted Garlic Crusted Prime Rib of Beef Served with Au Jus

10 oz English Cut - \$24 14 oz Queen Cut - \$27 20 oz King Cut - \$32

** Mashed Potatoes and Garlic Green Beans served with all meals**
(Entree price includes price of one starter)

DESSERT

Carrot Cake, Cheesecake with Strawberry Sauce, Chocolate Mousse Cake \$7
Kids Menu Available All Day