

Sample Lunch Menu

FIRST COURSE

- select two -

Chef's Seasonal Soup

New England Clam Chowder

Caesar Salad

anchovy-parmesan dressing, focaccia croutons, grana Padano

House Greens

arcadia greens, cucumbers, red onion, carrots, grape tomatoes, balsamic vinaigrette

Farro & Grilled Vegetable Salad

baby greens, roasted vegetables, feta cheese, toasted pistachios, citrus vinaigrette

SECOND COURSE

- select three -

Turkey Sandwich

lettuce, tomato, swiss cheese, watercress pesto aioli, ciabatta, fries

Chimichurri Chicken Sandwich

bacon, guacamole, pepper jack cheese, caramelized onions, shaved lettuce, smoked tomato aioli, ciabatta, fries

Cobb Salad with Grilled Chicken

romaine, iceberg, bacon, egg, tomato, avocado, great hill blue cheese, whole grain mustard sherry vinaigrette

Rigatoni

house-made sausage, pink sauce, fresh herbs, ricotta dollop

Wood Grilled Salmon

roasted oyster mushrooms, toasted farro, confit leeks, smoked tomato-basil butter, roasted red pepper coulis

Shaved Steak Sandwich

caramelized onions, roasted peppers, cheddar cheese, shaved lettuce, horseradish aioli, french roll, fries

DESSERT

Baileys Espresso Cake

Limoncello Mascarpone Cake

Chocolate Raspberry Dome

served with coffee & tea



Additional menus & pricing available upon request
Menu offerings change seasonally | Food & beverage minimums and site fees apply

Sample Dinner Menu

FIRST COURSE

- select two -

Chef's Seasonal Soup

New England Clam Chowder

Caesar Salad

anchovy-parmesan dressing, focaccia croutons, grana Padano

House Greens

arcadia greens, cucumbers, red onion, carrots, grape tomatoes, balsamic vinaigrette

Chopped Cobb Salad

romaine, iceberg, bacon, egg, tomato, avocado, great hill blue cheese, whole grain mustard sherry vinaigrette

Farro & Grilled Vegetable Salad

baby greens, roasted vegetables, feta cheese, toasted pistachios, citrus vinaigrette

SECOND COURSE

- select three -

Rigatoni

house-made sausage, pink sauce, fresh herbs, ricotta dollop

Wood Grilled Salmon

roasted oyster mushrooms, toasted farro, confit leeks, smoked tomato-basil butter, roasted red pepper coulis

Pork Tenderloin

seasonal compote, wood grilled vegetables, roasted baby potatoes, stone fruit glaze

Half Roasted Chicken

wood grilled vegetables, roasted baby potatoes, chimichurri, smoked tomato & marzano pepper aioli

Beef Short Rib

slow braised, vegetables & san marzano tomatoes, mashed potatoes, wood grilled vegetables

Grilled Shrimp

toasted farro, fava beans, baby greens, fresh herb butter

8oz Flat Iron Steak

wood grilled vegetables, roasted baby potatoes, chimichurri

DESSERT

Baileys Espresso Cake

Limoncello Mascarpone Cake

Chocolate Raspberry Dome

served with coffee & tea



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