

The Corporate Lunch

The Soups

Soup Du Jour

Guinness Beef Stew
with all the veggies Mama
used to use

**New England Clam
Chowda**
Nuf said!!!

**Murphy's
Award Winning Chili**
perfectly seasoned for all
palates

The Salads

The Green salad

baby greens, grape tomatoes, julienne
carrots and cucumbers and crispy herbed
crostinis with your choice of vinaigrette

The Classic Caesar Salad

crisp romaine, tossed with our Caesar
dressing, parmesan cheese and topped
with herbed crostinis

Mama's Potato Salad

Blanched Yukon gold potatoes, hard boiled
eggs, Crispy North Country Smokehouse
Bacon, celery, parsley, shallots, Dijon
mustard, mayonnaise and sour cream

The Mediterranean

young greens, topped with slow roasted
tomatoes, imported olives, roasted red
peppers, Bermuda onion, feta cheese,
balsamic marinated artichokes and their
juices, with crispy falafels

The Sandwich's

The "Super" BLT

maple caramelized bacon,
iceberg lettuce, hot house tomatoes,
Bermuda onion, avocado, and Dijon aioli
on sourdough bread

Roasted Lamb Sandwich

sliced lamb on sourdough bread topped
with young greens, balsamic onions, hot
house tomatoes,
Great Hill Blue Cheese and Dijon aioli

Herb Rubbed Roast Beef Sandwich

slow roasted beef, sliced and served on
baguette with roasted garlic and
horseradish aioli, hot house tomatoes,
sliced Bermuda onion, mesculin greens

Greek Turkey Sandwich

savory slow roasted turkey breast, sliced
and served on a baguette, with sun dried
tomato pesto, young spinach, Bermuda
onion, kalamata olive tapenade, and herbed
feta cheese

The Veg Head

roasted garlic hummus spread on pita bread with alfalfa sprouts, roasted red peppers, artichoke
hearts and feta cheese

On The Warmer Side

The Sides

Smashed Sweet Potatoes

**Steamed Broccoli tossed in
buerre fondue**

Rice Pilaf

**Lemon and Black Peppercorn
Grilled Asparagus**

Herbed "Stove Top Stuffing"

Parsley Carrots

Pork Fried Rice

Stir Fried Vegetables

The Main Event

Tuscan Baked Cod

fresh Northern Atlantic Day Boat Cod,
topped with diced tomatoes, kalamata
olives and buttered bread crumbs

Basil Rubbed Grilled Statler Chicken Breasts

"Free Bird" statler chicken breast marinated
in fresh basil pesto, grilled and sliced
drizzled with a fresh tomato coulis

Eggplant Ragout a la Orichietta

eggplant, sweet onions, green and yellow
bell peppers, garlic and fresh basil, slowly
simmered and finished with freshly
squeezed lemon juice
served atop orichietta pasta, sprinkled with
fresh parmesan cheese

Coconut Curried Pork

marinated in a mild coconut curry marinade
and
slow roasted served with fresh mango salsa

Barbeque Grilled Steak Tips

bourbon marinated steak tips, grilled and
basted with our tangy BBQ sauce
\$9 per person

Sesame Chicken Stir fry

sesame crusted chicken tossed in our
sweet and spicy sauce
over a bed of stir fried cabbage, broccoli,
carrots bell peppers, and onions