



Dinner
ENTREES

Entrees

Brookstone Harvest Chicken

Chicken Breast Stuffed with Apples, Dried Cranberry Apple, Sage and Cornbread.
Topped with Cider Velouté

Classic Chicken Marsala ^{GF}

Herb Roasted Chicken Breast Served with Shiitake and Button Mushrooms & Marsala Sauce

Tuscan Topped Chicken

Lightly Breaded Topped with a Ricotta, Spinach, Fresh Herb Topping,
Provolone, Tomato and Onion Vinaigrette

Cracker Crumb Haddock

Locally Sourced Haddock topped with Ritz Cracker Crumbs and Honey Brown Butter

Seared Scallops ^{GF}

Sweet Seared Sea Scallops topped with Sambuca Brown Butter and Crispy Shallots

Grilled Atlantic Salmon ^{GF}

Atlantic Salmon Fillet, Orange and Balsamic Drizzle

Braised Short Ribs ^{GF}

10 oz of Slow Braised Short Ribs with a Bouquet of Garden Vegetables

Roasted Prime Rib ^{GF}

12 oz Slow Roasted, Queen Cut Ribeye served with
Fire Roasted Shallot Demi-Jus

Grilled Filet Mignon ^{GF}

8 oz Center Cut Beef Tenderloin of Beef Grilled
and topped with Red Wine Demi Glace

Petite Filet Mignon and Stuffed Shrimp ^{GF}

Char-Grilled 5 oz Petite Filet Mignon with Two Stuffed Shrimp
Served with Cabernet Shallot Sauce and Classic Scampi Sauce

Petite Filet and Lobster Tail ^{GF}

Grilled Beef Tenderloin and Butter Poached Lobster Tail
topped with Bernaise, chopped Tarragon and Lemon, served
with Drawn Butter

Additional Duet Options Available

Customizations available. GF = Gluten Free.