

# \$21.95 Complete Lunch Menu

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Appetizer, Entrée & Dessert-- All Items Can Be Served ala Carte

## FIRST COURSE (Choice of One)

SOUP OF THE DAY (a la carte \$7)

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE

CLASSIC CAESAR SALAD

CHOPPED SALAD

Mixed Greens, Dried Cranberries, Candied Pecans, Strawberries, Maytag Blue Cheese, & Port Wine Dressing

CALIFORNIA ROLL

VINE RIPE TOMATO & FRESH MOZZARELLA, ONION BRUSCHETTA TOASTS

## SECOND COURSE (Choice of One)

\*DINO'S STEAK SANDWICH Onion Bread, Lioni's Fresh Mozzarella, Sautéed Onions & House Fries  
(a la carte \$13)

\*MILL POND 10 OZ ALL NATURAL BEEF BURGER (a la carte \$12)  
American, Vermont Cheddar, or Maytag Blue Cheese, House Fries, Pickle & Slaw

"THE WALLACE" GRILLED CHEESE (a la carte \$10)  
Grilled Vermont Cheddar, Apple Smoked Bacon, Vine Ripe Tomato, Red Onion, House Fries

THAI SHRIMP WRAP Peanut Sauce, Field Greens, Cucumber & Carrot Julienne, Chinese Noodles  
(a la carte \$13)

BEER BATTERED FRESH CODFISH & CHIPS Caper Roasted Garlic Aioli  
(a la carte \$14)

\*GRILLED SOY MARINATED SKIRT STEAK Whipped Potatoes, Smoked Tomato Sauce

\*PAN SEARED SALMON FILLET Tomato Ragu & Toasted Breadcrumbs

FILLET OF SOLE ROBERTO Lightly Breaded, Fresh Tomatoes & Basil, Lemon & White Wine Sauce

PAN ROASTED CHICKEN BREAST Asparagus, Sage, Marsala, Melted Mozzarella

CHICKEN OR VEAL PARMIGIANA Linguini Pomodoro

CHICKEN OR VEAL Francese, Marsala, Piccata, or Milanese

PAPPADELLE BOLOGNESE

PENNE ALA VODKA

\*SESAME CRUSTED TUNA (+ 7) Ginger Soy Glaze, Wok Fried Vegetables  
(a la carte \$25)

\*12 OZ. STRIP STEAK (+ 7) Seasonal Vegetable & Choice of House Fries or Mashed Potatoes  
(a la carte \$25)

\*7 OZ. FILET MIGNON (+ 10) (a la carte \$28)  
Seasonal Vegetable & Choice of House Fries or Mashed Potatoes

## DESSERT (Choice of One)

Homemade Chocolate Mousse, Rice Pudding, or Apple Crisp

Gelato & Seasonal Sorbet

Malted Milk Ball ~ Hazelnut Biscotti ~ Double Chocolate Chip ~ Mint Chip ~ Tahitian Vanilla