



Dinner Menu - \$30

Appetizers

French Onion Soup...New England Clam Chowder...Chicken Vegetable

Garden Salad...Caesar Salad

Fire Cracker Calamari

Served crispy with marinara sauce & fried jalapeños

Fried Pickle Wedges

Fresh cut, battered deep fried pickles served with a buffalo ranch dressing

Seafood Stuffed Clams

Five little neck clams stuffed with homemade seafood stuffing

Entrees

Chicken Pot Pie

Blend of chicken and baby vegetables in a creamy Adirondack herb sauce baked into a golden brown

Blackened Prime Rib

12oz. Cajun Blackened Prime Rib served with mashed potatoes and broccoli

Parmesan Crusted Chicken

Boneless chicken breast crusted with parmesan cheese with penne pasta in a light tomato cream sauce

BBQ Ribs

½ Rack of BBQ ribs served with fries and coleslaw

Pan Seared Salmon Salad

Salmon filet served with baby mixed greens, tossed with diced red onions, tomatoes, tossed in balsamic vinaigrette

Desserts

Boston Cheesecake

Homemade Bread Pudding

Campfire Sundae