

## Entrées

(Dinners/entrees and sides can be served as a buffet, as a plated sit-down dinner or family style)

From the wood-fired grill, pan or oven roasted...

Sirloin tips with Asian style marinade and grilled, or braised in pinot noir

Pan roasted chicken breast with rosemary, lemon and garlic

Pork loin roasted with garlic, rosemary and oranges

Chicken breast cranberry, apple and sage stuffed

Quinoa and tofu stuffed bell pepper

Penne Vodka with mushroom, onions

Roasted sweet potatoes with miso, ginger and scallions

Chicken breasts; Caribbean-style jerk, mango barbecue, or southwestern rub

Pork tenderloin cranberry and pear relish

Lamb rib loin chops with rosemary, garlic, sea salt and cracked pepper

Grilled or pan seared filet mignon or New York strip with sauce bordelaise, garlic butter, or béarnaise

Tenderloin of beef / Prime rib of beef / Leg of lamb / Roast turkey breast (to be carved with a variety of sauces)

From the Chatham Fish Docks

Atlantic Salmon with caramelized pineapples or with an herb crust

Portuguese style Cod with tomatoes, grilled lemons, capers, roasted garlic & olives

Pistachio encrusted Haddock with pineapple beurre blanc

Skewers of swordfish, shrimp or both brushed with herb infused oil and grilled lemons

Local fresh haddock, cod, tuna, swordfish, halibut, striped Bass (Based on availability and market price)

(Any of our seafood dishes can also be served simply grilled with lemon or with beurre blanc, tropical fruit salsa, or picatta with lemon and capers)

Our Buffets include the following...

House-baked rolls and butter

Choice of Caesar or salad of mixed field greens

Selection of two or three entrees

Roasted seasonal vegetable

Choice of roasted red bliss potatoes, fingerling or mashed potatoes, wild or jasmine rice or pasta

*(The prices of our dinners will vary based on style of service, current market price, seasonality and availability)*

