

MERITAGE SEATED DINNER

for groups of 32 or more (guaranteed counts are required 7 days in advance)

\$57/pp

Soups and Salads (select 1)

new england clam chowder

mixed greens sun-dried cranberries, candied walnuts, tomatoes, goat cheese, balsamic poppy seed dressing

caesar salad romaine lettuce, shaved pecorino romano cheese and house-made dressing

chef's selection seasonal soup

Specialties (maximum of 2 selections)

roasted organic chicken tuscan kale, apricot mustarda, chicken jus

chicken picatta pan-seared chicken breast, white wine lemon reduction, capers, sun-dried tomatoes, artichokes

chicken marsala lightly sautéed chicken breast, julienne shitake mushrooms, sopresetta, marsala reduction sauce

chicken cavatelle pasta sautéed chicken, spinach, portabello mushrooms, garlic and cavatelle pasta tossed in a white wine, chicken broth and pecorino sauce

pasta primavera seasonal julienne vegetables and penne pasta tossed in a pecorino romano cheese sauce

vegetable pasta mushrooms, spinach, broccoli, eggplant, grilled zucchini and summer squash tossed in house-made marinara sauce with rigatoni and fresh mozzarella

Petite Black Angus Filet Mignon* with

two jumbo lump crab-stuffed shrimp add 12/pp

grilled salmon filet add 7/pp

Statler Chicken With

two jumbo lump crab-stuffed shrimp add 6/pp

Accompaniments (select 2 if applicable)

roasted yukon gold potatoes

mashed potatoes

wild rice

green beans

Desserts (select 1)

carrot cake cream cheese frosting, tropical granola, caramel sauce

chocolate cheesecake orange zest infused whipped cream, candied zest, raspberry sauce

warm wild blueberry peach galette lemon sherbet

garden tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

chef's seasonal salad made from local ingredients, changing with the seasons; see current dinner menu for the chef's latest creations

baby arugula and pea shoots pecorino romano, lemon vinaigrette

herb crusted wild king salmon white bean ragout, sautéed baby escarole, citrus sauce

pan roasted cod lobster broth, fingerling potatoes, mussels, fennel add 3/pp

lobster mac n cheese 3 cheese sauce, buttery bread crumbs add 4/pp

sliced roast tenderloin of beef* brushed with savory steak house butter, mushroom merlot sauce add 6/pp

jumbo lump crab-stuffed shrimp large white gulf shrimp, jumbo lump crabmeat stuffing, lemon butter sauce add 6/pp

lemon broiled lobster tail market price

roasted statler chicken add 7/pp

lemon broiled lobster tail market price

grilled jumbo asparagus

seasonal sautéed vegetable medley

sweet mashed potatoes

lemon meringue tart lemon curd, toasted meringue, blackberry sauce

vanilla bean crème brûlée jam thumbprint cookies

boston cream pie traditional favorite with warm chocolate ganache

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices subject to \$2/pp room fee, 4% administrative fee and 7% state and local tax 06212017