



## Dinner Menu

*The menu consists of a choice one appetizer or salad, an entrée and one dessert.  
For a four course dinner there will be a \$5.00 additional charge to the entrée price  
House Charge & Tax are additional*

**Jumbo Shrimp Cocktail \$12**

### Appetizers and Salads (choice of one)

**Rigatoni Pasta Con Vodka**  
**Butternut Squash Soup with Sage**  
**Wellesley Carriage House Salad**  
**Tossed Traditional Caesar Salad with Herb Croutons**  
**Mediterranean Salad with Red Wine Vinaigrette**  
*Romaine Lettuce tossed with tomatoes, olives, red onions, and feta cheese*  
**Chopped Salad with Lemon, Thyme, Vinaigrette**  
*Chopped Romaine, Cucumber, Tomato, Onion, Bleu Cheese)*  
**New England Clam Chowder**  
**Bosc Pear and Gorgonzola Salad with Citrus Vinaigrette**  
*Romaine Lettuce tossed with pine nuts, scallions and red onion*

### Dinner Entrées

*Served with Duchess Potato, Wellesley Stuffed Tomato and Seasonal Medley  
Warm rolls and Butter Regular and Decaffeinated Coffee  
When having a choice of more than one entrée, the higher priced entrée is charged for all  
No more than 2 choices for entrée (excluding vegetarian option) and all first course and dessert are to  
be the same for all*

*Number of each entrée must be given in advance and not ordered that evening*

<b>Sautéed Chicken Breast Francese with Lemon Sauce and Capers</b>	<b>\$45</b>
<b>Grilled Breast of Chicken with Basil Beurre Blanc</b>	<b>\$45</b>
<b>Sautéed Breast of Chicken with Marsala Sauce and Mushrooms</b>	<b>\$45</b>
<b>Broiled Angus 8 ounce Filet of Beef with Demi-Glace</b>	<b>\$65</b>
<b>Grilled Sirloin Steak</b>	<b>\$56</b>
<b>*Sliced Roast Sirloin of Beef with Madeira Sauce</b>	<b>\$56</b>
<b>*Sliced Roast Tenderloin of Beef with Madeira Sauce</b>	<b>\$65</b>
<b>*Roast Prime Rib of Beef au jus with Yorkshire Popover</b>	<b>\$56</b>
<b>Surf &amp; Turf with Petite Filet Mignon and Twin Crab Stuffed Shrimp</b>	<b>\$66</b>
<b>Classic Surf and Turf with Petite Angus Beef Filet &amp; Stuffed Lobster Tail</b>	<b>\$68</b>
<b>Roast Colorado Rack of Lamb with Mustard Mint Crust</b>	<b>\$68</b>
<b>Baked New England Scrod with Nantucket Crumbs</b>	<b>\$47</b>
<b>Broiled Salmon Fillet Laced with an Herbed Beurre Blanc</b>	<b>\$50</b>
<b>Grilled Swordfish Steak with Citrus Chive Butter Sauce</b>	<b>\$52</b>
<b>Crab Stuffed Lobster Tail laced with lemon sauce</b>	<b>\$56</b>

**\* Entrée selections must have six (6) or more ordered\***



1910

## Dessert Menu

House charge and tax are additional

**Brownie or Blondie Sundae**  
*topped with Fresh Whipped Cream*

**Apple Crisp**  
*served with French Vanilla Ice Cream*

**Rustic Apple Tart**  
*served with Vanilla Ice Cream*

**Almond Tuille Cookie Ice Cream Cup**  
*French Vanilla Ice Cream topped with Seasonal Berries*

**Tulip of Dark Chocolate Gran Marnier Mousse**  
*served with Whipped Cream and Fresh Raspberries*

**Strawberry Gran Marnier Trifle**  
*Vanilla Cake soaked with Grande Marnier and Vanilla Custard topped with Fresh Strawberries and Whipped Cream*

**Medley of Whoopie Pies**  
*Assorted Flavors*

### Additional Charge

**New York Style Cheesecake**  
*served with Fresh Strawberries*

**Chocolate Molten Cake**  
*with Vanilla Ice Cream*

**Individual Lemon Meringue Tart**  
*garnished with Raspberry Sauce*

**Key Lime Pie**  
*with Graham Cracker Crust*

**Tiramisu**  
*Espresso Soaked Lady Fingers with Mascarpone Cheese*