



3 Course Luncheon Menu

SALAD

Campagna Salad

*Mixed field greens with gorgonzola cheese, red onions
and tomatoes, with our house vinaigrette*

ENTRÉES

Choice of three:

Chicken Carmen Anthony

Fresh boneless chicken, breaded and sautéed, topped with a garlic beurre blanc,
served with the Chef's selection of fresh vegetable and potato

Baked Scrod

Fresh Boston Scrod, topped with Ritz cracker crumbs and baked with a lemon butter sauce,
served with the Chef's selection of fresh vegetable and potato

Filet Mignon

Lean and tender, grilled to perfection, sliced and topped with Bordelaise sauce
served with the Chef's selection of fresh vegetable and potato

Scallops a la Vodka

Fresh sea scallops pan seared in a creamy pink sauce
with a hint of vodka served over penne pasta

Award Winning Crabcake

Connecticut's Best, 1998 – 2008 Connecticut Magazine, Maryland lump crab,
potato encrusted, pan fried to a golden brown, served with our special remoulade sauce,
steakhouse fries and creamy coleslaw

Salmon Impériale

fresh salmon grilled and topped with asparagus, crabmeat and
fresh diced tomatoes, in a garlic, basil butter sauce

CHOICE OF DESSERT

Cheese cake

Chocolate Torte

Coffee or Tea

24.95

Plus tax and gratuity

