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**CCNE Lunch Menu**  
**Friday, August 9, 2019**  
**1:00pm to 3:30pm**

\$30.00 Per Person Inclusive of food, tax, & gratuity

**Please Circle Your Choices**

**First Course**

Cup of New England Clam Chowder

Or

Mesclun Salad with Shaved Carrots & Balsamic Vinaigrette

**Entrees**

Classic Lobster, Grilled Brioche Bun, 3 Side Sauces, with House Made Chips

New England Baked Cod with Lemon Cornbread Topping  
Basmati Rice & Seasonal Vegetable

Shaved Steak, Swiss Cheese, Caramelized Onions, Horseradish Sauce, Naan Bread & House Made Chips

Steak & Mushroom Stew - Slow Cooked Steak & Mushrooms, Mashed Potatoes, & Seasonal Vegetable

Tandoor Roasted Chicken Topped with Cheddar, Honey Tomato Sauce, & Brussel Sprout Hash

Chicken & Parmesan Cream Sauce with Penne al-Dente

Vegetarian - Fettuccine with Spinach, Peas, Mushroom, Sundried Tomato & Poblano Butter

**Dessert**

A Choice of Our House Made Ice Cream or Sorbet Flavors of the Day

**Beverages**

Coffee & Tea

**Includes Bread & Butter**

Name: \_\_\_\_\_ Number in Party: \_\_\_\_\_