

Mother's Day

SUNDAY, May 12, 2024

1st Course **pick 1 soup or salad option*

Individually Served New England Clam Chowder *or* French Onion Soup

House Greek Salad

Fresh mixed lettuce, cucumber, red onion, marinated feta, peppers, olive toast

Classic Caesar Salad

fresh romaine hearts, shaved parmesan cheese, classic Caesar salad, house croutons

A-La-Carte Additions:

Artisan Cheese Board | 25

fresh fruit & crostini **accommodating 4-6 guests*

Shrimp Cocktail | 18

6 pieces of fresh shrimp cocktail, lemons & cocktail sauce

Seatings: **call for availability*

11:00am, 11:30am, 2:00pm, 2:30pm

Reservations 781.749.1720

**call for availability; credit card required for parties of 6+ guests*

Adults Per Person | 63

Children Per Person **under 12* | 29

Main Course

Family Style Shares for the Table:

Frittata

broccoli, ricotta & onion

Applewood Smoked Bacon

Maple Glazed Sausages

Roast Sirloin

sautéed onion demi-glace & truffle butter

Soy & Ginger Glazed Salmon

Roasted Rainbow Potatoes

Spring Medley of Carrots & Asparagus

Lobster & Pea Arancini

Assortment of Artisan Dinner Rolls & Coffee Cake

Individually Served Vegetarian Entrée:

Vegetable Lasagna

Individually Served Childrens Meal:

crème brûlée french toast | chicken fingers & fries | macaroni & cheese

Dessert Course

Individually Served Desserts:

Strawberry Crumb Cake

Make it a-la-mode with Vanilla Bean Ice Cream | 2

Rum Rasin Bread Pudding

make it a-la-mode with Vanilla Bean Ice Cream | 2

Tiramisu

make it a-la-mode with Vanilla Bean Ice Cream | 2

GREENSIDE grille *Raffael's*

All prices subject to 7% State & Local Taxes. Please Inform Your Server If A Guest In Your Party Has A Food Allergy. Some Items Contain Nuts. Consuming raw or undercooked meats, poultry, seafood & eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

