

THE HEAD TABLE

Plated Service - Cooked-To-Order

Lobster Bisque

Welcome Your Guests with the Chef's Renown Bisque!

Fresh Mixed Green Salad

*Tossed with Walnuts and Dried Cranberries,
Dressed with an Orange Champagne Vinaigrette*

Fresh-Baked Artisan Rolls

Served with Whipped Maple Butter

SELECT ONE OF THE FOLLOWING ENTREES:

Bistro Steak

Served with a Creamy Green Peppercorn Sauce

Boneless Breast of Chicken

*Stuffed with Olives, Feta and Fresh Basil,
Finished with a Rosemary Cream Sauce*

Baked Haddock

*Topped with a Swiss Cheese Crust,
and Served on a Bed of Dijonnaise Sauce*

Roasted Butternut Squash Ravioli

Served with a Creamy Parmesan Sauce

ACCOMPANIMENTS

Fresh Green Beans

Tossed in Lemon Butter

Tri-Colored Roasted Potatoes

Baked with Fresh Herbs

17.90

Available for afternoon lunch cruises only



Please add an 11% meals tax and 18% gratuity.