

PRIX FIXE LUNCH

\$24.95**

**does not include any beverages, tax and gratuity
(please no substitutions)**

\$24.95 (UP TO 12 PEOPLE)**

FOR PARTIES OF 13 OR MORE PLEASE INQUIRE ABOUT BOOKING A PRIVATE EVENT
PRIX FIXE MAY NOT BE AVAILABLE ON CERTAIN HOLIDAYS

Appetizers (Choice of One)

SOUP OF THE DAY

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE (+ \$2)

*CAESAR SALAD

with anchovies add \$1.00

MILL POND CHOPPED SALAD

mixed greens, granny smith apples
dried cranberries, candied pecans
strawberries, crumbled blue cheese
port wine dressing

(6) BAKED LITTLENECK CLAMS

ROAST BEET CARPACCIO WITH ARUGULA
chèvre, almonds, citrus vinaigrette

PRINCE EDWARD ISLAND MUSSELS

fra diavolo or bianco

MEDITERRANEAN PLATE

black pepper hummus, tzatziki sauce, dolmades
halloumi and feta cheese, warm pita bread

* SEARED CITRUS SALMON

five-spice rub, garlic chips, yuzu vinaigrette

VEGETABLE NORI ROLL

carrots, cucumbers, asparagus, avocado

CALIFORNIA ROLL

crabmeat, cucumbers, avocado, tobiko

* SPICY TUNA ROLL

Entrees (Choice of One)

🔥 "THE KING" DINO'S STEAK SANDWICH

sliced skirt steak, melted mozzarella,
sauteed onions and mushrooms
on a toasted buttered hero
half sour pickle, coleslaw & french fries

SOUTHWEST WRAP

(chicken or shrimp)

bacon, guacamole, pepperjack cheese,
tomato, mixed greens, chipotle mayo
served with tortilla chips and salsa

BEER BATTERED FISH AND CHIPS

house remoulade, coleslaw
french fries and malt vinegar

SAUTEED SPAGHETTI SQUASH AND KALE

red and yellow cherry tomatoes
roasted garlic & EVOO

PAPPARDELLE BOLOGNESE

FILLET OF SOLE ROBERTO

lightly breaded, plum tomatoes, basil
lemon white wine sauce

CHICKEN MILANESE

arugula, plum tomatoes
shaved parmesan, EVOO
mashed potatoes

CHICKEN PARMESAN

served with linguine pomodoro

PENNE ALLA VODKA

spinach, sun-dried tomatoes
with grilled chicken add \$3.00

**ANY SALAD ON THE REGULAR LUNCH MENU
CAN BE SUBSTITUTED AS AN ENTREE COURSE**

🔥 SESAME CRUSTED YELLOWFIN TUNA (+ \$5)

stir-fry vegetables, sweet soy and
wasabi mayo

🔥 PAN SEARED SALMON FILLET

quinoa with chopped asparagus
chardonnay beurre blanc

🔥 10 OZ MILL POND BURGER

half sour pickle, coleslaw & french fries
american, cheddar or blue cheese \$1.50
applewood smoked bacon \$2.00
sauteed onions & mushrooms \$2.00

🔥 9 OZ SOY-PEANUT MARINATED SKIRT STEAK (+ \$2.50)

smoked tomato relish, asparagus
spears mashed potatoes

Brunch Entrees (Available Saturday & Sunday Only)

MILL POND OMELETTE

red and yellow bell peppers, jalapeños,
scallions, spinach and sour cream
toast

FRENCH TOAST

fresh strawberries, maple syrup
and whipped butter
served with bacon

*EGGS BENEDICT

2 poached eggs
with prosciutto and asparagus
on an english muffin
topped with hollandaise sauce
served with homefries

Dessert (Choice of One)

**CHOCOLATE MOUSSE
APPLE CRISP**

**CREAMY RICE PUDDING
CHOICE OF OUR SELECTION OF GELATOS AND SORBETS**

ask your server for flavors

🔥 - this may be cooked to the temperature of your liking * - consuming raw or undercooked meat, fish, shellfish or fresh shell
eggs may increase your risk of food-bourns illness: especially if you have certain medical conditions
Before placing your order, please inform your server if a person in your party has a food allergy