

Hors d'oeuvres and/or appetizers can also be arranged.
Priced according to your choice.

Function Dinners Include: Salad, Entrée, Potato, Vegetable,
Rolls, Beverage, and Dessert.



DINNER MENU

Please choose one salad:

Fresh Garden Salad, Caesar Salad or
Arugula & Spinach Salad with seasonal berries, walnuts, and cheese

Choose two or three entrees:

Meal counts are appreciated seven days in advance.

BAKED HADDOCK - \$22.50

Baked with extra virgin olive oil, lemon, basil, & breadcrumbs..

SEAFOOD PIE - \$21.50

Scallops, baby shrimp & haddock, baked en casserole with a flaky crust.

MAME'S SAMPLER - \$28.50

Large stuffed shrimp, scallops, crab & haddock baked with seasoned breadcrumbs

BAKED STUFFED SHRIMP - \$ 28.

4 JUMBO SHRIMP BAKED WITH SEAFOOD STUFFING AND SERVED WITH DRAWN BUTTER.

BAKED TILAPIA - \$22.50

Filet of tilapia with a cilantro and scallion cream sauce.

LOBSTER - Boiled or Baked Stuffed - Market Price

CHICKEN PICCATA - \$23.50

Boneless breast of chicken with a classic lemon caper sauce.

APPLE CREAM CHICKEN - \$23.50

Boneless Breast of chicken topped with a grilled apple cream sauce.

COUNTRY STYLE CHICKEN BREAST - \$ 24.

Baked with French bread and cranberry stuffing, topped with gravy.

CHICKEN CORDON BLU - \$24.50

Breaded boneless chicken breast with smoked ham & Swiss cheese topped with white peppercorn sauce.

GRILLED BONELESS PORK LOIN - \$23.50

Topped with apple demi glace.



ROAST PRIME RIB TEN OUNCE CUT - \$25.50 FOURTEEN OUNCE CUT- \$28.50
AGED AND SLOWLY ROASTED FOR TENDERNESS

RIB AND REEF - 10 oz. cut of roast prime rib.

With two stuffed shrimp -\$32. With pan seared scallops -\$32.

BOURBON STREET GRILLED BEEF TIPS -\$24.50

Marinated in steak house marinade.

MAME'S FILET - \$34.50

Flame Broiled and served with fresh brandied mushrooms and béarnaise sauce.

SIRLOIN STEAK - \$27.50

Ten ounce cut topped with bordelaise sauce and flambéed mushrooms.

LAND AND SEA - \$33.50

Ten-ounce cut of prime rib served with two large baked stuffed shrimp.

WILD MUSHROOM RAVIOLI - \$22.

Served with a port wine reduction.

MIXED GRILL SELECTIONS:

Advanced meal counts are not needed if all guests are served a mixed grill option.

Two of the following served on each plate: -\$27.50

MARINATED BEEF TIPS

BLACK OAK SIRLOIN STEAK

Six ounce cut

GRILLED BONELESS PORK LOIN

APPLE CREAM CHICKEN

Chicken topped with grilled apple cream sauce.

GRILLED BARBECUE CHICKEN BREAST

BAKED HADDOCK

BAKED SALMON

Topped with a lemon dill sauce

PLEASE CHOOSE ONE OF THE FOLLOWING:

Mashed New Potatoes, Baked Potato, Roasted Red Potatoes, or Herbed Rice

DINNERS SERVED WITH:

Seasonal Vegetable, Fresh Dinner Rolls and Butter

Coffee, Tea, Non-alcoholic Beverage



CHOOSE ONE DESSERT FOR YOUR GUESTS:

Hot Fruit Crisp, Carrot Cake, or Vanilla Ice Cream with Strawberries
See our list of enhanced desserts for more options.

Nine Percent N.H. tax and Eighteen Percent Gratuities will be added.

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ENHANCED DESSERTS

Additional Upgrade Charge of \$3.50

*Dessert Buffets can also be arranged
Priced according to selection.*

Homemade Gluten Free Chocolate Tort

Flourless chocolate delight topped with seasonal berries.

Mud Pie

Homemade graham cracker crust filled with coffee ice cream,
and topped with hot fudge.

Denver Pudding

A sinful combination of chocolate cake and pudding served warm with vanilla ice cream.

Fresh Baked Four Berry Pie

Cheesecake with Strawberries

Blueberries can be added in season.

Strawberry Shortcake

Blueberries can be added in season.

Homemade Bread Pudding

with Rum Sauce.