
STARTERS & SAMPLERS

BUFFALO CHICKEN STRIPS

Served with bleu cheese dressing and celery sticks
\$17.99 per dozen

CRISP CALAMARI

With scallions, sliced cherry peppers,
shallot balsamic dressing and pomodoro sauce
\$24.99 (serves 8-10)

ASIAN CRISPADILLAS

Crispy thin chicken quesadillas
with apricot citrus and Hoisin BBQ sauces
\$14.99 per dozen

WARM TACO CHIPS

Served with our house-made gazpacho style salsa
\$14.99 (serves 8-10)

CRUDITÉ

A variety of hand-cut fresh vegetables served with
creamy bleu cheese
\$24.99 (serves 20)

SPINACH & ARTICHOKE DIP

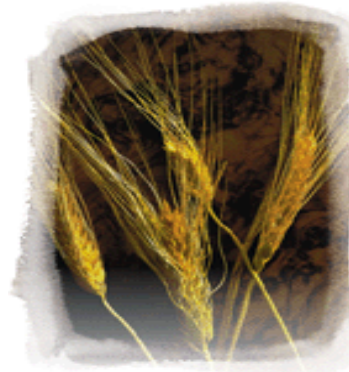
Served hot with tortilla chips
\$22.99 (serves 8-10)

BEER SAMPLER TABLE

Regular Sampler Table
(5 Pitchers of 5 Different Beers)
\$67.50

Super Sampler Table
(8 Pitchers of Different Beers)
\$108.00

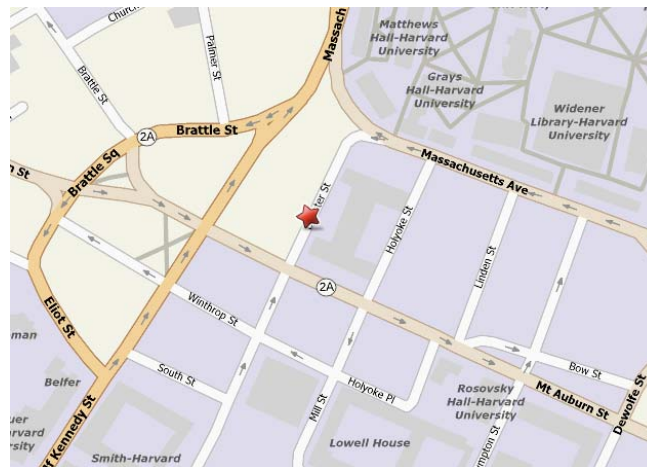
(Each additional pitcher of beer will be \$13.95)



Private Dining Room Terms

We have a Function Room that holds
50 people for a sit down dinner.
We do not have a separate room charge.
To book the room exclusively you must
spend a total of
**\$600 Mon-Wed (\$400 at lunch) or,
\$1000 Thurs-Sun. (\$500 at lunch)**

This charge is exclusive of a
5% Meal Tax and a 18% Gratuity.
If the food and beverage sales are not at the minimum
then the difference is applied as a room charge.
All reservations are scheduled for two hours.



Rev 9.08

FUNCTION MENU



33 Dunster Street
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Lunch Function Menu

STARTERS

SALAD OF ASSORTED MIXED GREENS

With a red wine vinaigrette dressing

Or

SOUP OF THE DAY

Steaming cup of delicious soup prepared daily by our Chef

ENTRÉE SELECTIONS

GRILLED MEATLOAF

*Our classic grilled meatloaf and garlic mashed potatoes
With gravy, asparagus and crispy onions*

CHICKEN & SAUSAGE PASTA

*Hearty pasta served with chicken, sweet Italian sausage,
broccoli and diced tomatoes. All tossed in a rich garlic,
white wine and parmesan cream sauce*

OLD FASHIONED CHICKEN POT PIE

Served with white meat, fresh vegetables & a puff pastry lid

WARM GRILLED CHICKEN CAESAR

*With hearts of romaine lettuce, house made garlic croutons
and parmesan cheese*

CHICKEN SANDWICH

*A grilled chicken breast on a sesame bun with lettuce,
tomato, onion and pickles.*

Served with mayonnaise and French fries

PORTABELLA MUSHROOM SALAD

*Lightly marinated grilled portabella mushrooms over fresh
mixed greens in a balsamic dressing with green lentils,
creamy hummus, feta cheese, artichokes. Kalamata olives
and pita bread*

DESSERTS

OLD FASHIONED DEEP DISH APPLE CRISP

Served warm with a scoop of Edy's vanilla ice cream

Or

CHOCOLATE COBBLER

*Served warm with a scoop of Edy's vanilla ice cream
and raspberry coulis*

(Coffee, Tea & Fountain Sodas are included)

Wine & Beer (by the glass) available upon request

\$15.99—Per Person without Dessert

\$19.99—Per Person without Dessert

Dinner Function Menu Option 1

STARTERS

SALAD OF ASSORTED MIXED GREENS

With a red wine vinaigrette dressing

Or

SOUP OF THE DAY

Steaming cup of delicious soup prepared daily by our Chef

ENTRÉE SELECTIONS

THE STEAK FRITE - 8 OZ. TOP SIRLION

*With rosemary parmesan steak fries, broccoli and garlic butter**

CHICKEN PASTA IN CREAM SAUCE

*Hearty pasta served with chicken, sweet Italian sausage, broccoli and diced
tomatoes. All tossed in a rich garlic, white wine and parmesan cream sauce*

MAPLE DIJON SALMON

Oven roasted maple Dijon glaze, jasmine rice and asparagus

GRILLED MEATLOAF

Our classic grilled meatloaf and garlic mashed potatoes

With gravy, asparagus and crispy onions

FOUR CHEESE, ROASTED GARLIC & SPINACH RAVIOLI

*A combination of four cheese and roasted garlic & spinach raviolis in a
pomodoro sauce with a pesto drizzle. Served with a salad with artichokes,
roasted red peppers and Kalamata olives*

OLD FASHIONED CHICKEN POT PIE

Served with white meat, fresh vegetables & a puff pastry lid

DESSERTS

OLD FASHIONED DEEP DISH APPLE CRISP

Served warm with a scoop of Edy's vanilla ice cream

Or

CHOCOLATE COBBLER

Served warm with a scoop of Edy's vanilla ice cream and raspberry coulis

(Coffee, Tea & Fountain Sodas are included)

** All Steaks are cooked to medium temp*

\$22.99—Per Person without Dessert

\$26.99—Per Person with Dessert



Dinner Function Menu Option 2

STARTERS

SALAD OF ASSORTED MIXED GREENS

With a red wine vinaigrette dressing

Or

SOUP OF THE DAY

Steaming cup of delicious soup prepared daily by our Chef

ENTRÉE SELECTIONS

MAPLE DIJON SALMON

*Oven roasted maple Dijon glaze, jasmine rice
and asparagus*

1/2 ROASTED CHICKEN

*Bone-in, fingerling potatoes, haricot verts,
mushrooms and red wine sauce*

JUMBO SHRIMP SCAMPI

A rich scampi butter sauce, tomatoes, broccoli and linguine

OLD FASHIONED CHICKEN POT PIE

Served with all white meat, vegetables & a puff pastry lid

GOURMET MAC & CHEESE

*Cavatappi pasta topped with panko bread crumbs
Rendered bacon, fresh green peas and cheddar cheese*

THE STEAK FRITE—12 OZ. N.Y. STRIP

*With rosemary parmesan steak fries, broccoli
and garlic butter**

DESSERTS

OLD FASHIONED DEEP DISH APPLE CRISP

Served warm with a scoop of Edy's vanilla ice cream

Or

CHOCOLATE COBBLER

*Served warm with a scoop of Edy's vanilla ice cream
and raspberry coulis*

(Coffee, Tea & Fountain Sodas are included)

** All Steaks are cooked to medium temp*

\$24.99—Per Person without Dessert

\$29.99—Per Person without Dessert

**PLEASE CHOOSE EITHER SOUP OR SALAD, AND THREE ENTREES FOR YOUR GUESTS TO CHOOSE FROM
IF SELECTED, BOTH DESSERT ITEMS ARE INCLUDED ON THE MENU
A 5% MEAL TAX AND A 18% GRATUITY WILL BE ADDED**

PLEASE REPLY AS SOON AS POSSIBLE WITH YOUR MENU CHOICES