

SERVED DINNER

APPETIZERS

(Choice of one)

Soup du jour

Fresh fruit cup

French onion soup gratinee (add \$2.95 per person)

Shrimp cocktail (add \$5.95 per person)

SALADS

House garden salad

Caesar salad (add \$1.95 per person)

Wedge Salad (add \$1.95 per person)

ENTREES

(Choice of two)

Chicken Oscar <i>with crabmeat, asparagus and béarnaise sauce</i>		\$23.95
Treadway Inn stuffed chicken <i>with stuffing and a champagne sauce</i>		\$21.95
Chicken piccata <i>with a lemon caper sauce</i>		\$21.95
Chicken cordon bleu <i>with mornay sauce</i>		\$23.95
Roast breast of turkey <i>with savory stuffing, giblet gravy & cranberry sauce</i>		\$19.95
Crab-stuffed flounder <i>with a lobster sauce</i>		\$21.95
Horseradish crusted Atlantic salmon <i>with a champagne sauce</i>		\$23.95
Boneless roast prime rib of beef <i>with au jus and horseradish cream sauce</i>	8 oz. \$21.95	12 oz. \$24.95
Filet mignon <i>with béarnaise sauce</i>		8 oz. \$32.95
8 oz. Filet-style sirloin		\$22.95
Baked haddock <i>with caper hollandaise sauce</i>		\$21.95
Surf and turf: 8 oz. Filet style sirloin with 5 grilled shrimp or 5 oz. lobster tail <i>w/ lemon and drawn butter</i>		Market price

Includes chef's choice of vegetable and starch, rolls and butter, beverage service and chef's choice of dessert

Additional cost for upgraded dessert \$2.75

Guaranteed number of each entree will be due five business days in advance