



Dinner Menu

*The menu consists of a choice one appetizer or salad, an entrée and one dessert.
For a four course dinner there will be a \$5.00 additional charge to the entrée price
House Charge & Tax are additional*

Jumbo Shrimp Cocktail \$12

Appetizers and Salads (choice of one)

Rigatoni Pasta Con Vodka
Butternut Squash Soup with Sage
Wellesley Carriage House Salad
Tossed Traditional Caesar Salad with Herb Croutons
Mediterranean Salad with red wine vinaigrette
Romaine Lettuce tossed with tomatoes, olives, red onions, and feta cheese
Chopped Salad with Lemon, Thyme, Vinaigrette
Chopped Romaine, Cucumber, Tomato, Onion, Bleu Cheese)
New England Clam Chowder
Bosc Pear and Gorgonzola Salad with Citrus Vinaigrette
Romaine Lettuce tossed with pine nuts, scallions and red onion

Dinner Entrées

*Served with Duchess Potato, Wellesley Stuffed Tomato and Seasonal Medley
Warm rolls and Butter Regular and Decaffeinated Coffee
When having a choice of more than one entrée, the higher priced entrée is charged for all
No more than 2 choices for entrée (excluding vegetarian option) and all first course and dessert are to
be the same for all*

Number of each entrée must be given in advance and not ordered that evening

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| Sautéed Chicken Breast Francese with Lemon Sauce and Capers | \$45 |
| Grilled Breast of Chicken with Basil Beurre Blanc | \$45 |
| Sautéed Breast of Chicken with Marsala Sauce and Mushrooms | \$45 |
| Broiled Angus 8 ounce Filet of Beef with Demi-Glace | \$58 |
| Grilled Sirloin Steak | \$52 |
| *Sliced Roast Sirloin of Beef with Madeira Sauce | \$52 |
| *Sliced Roast Tenderloin of Beef with Madeira Sauce | \$58 |
| *Roast Prime Rib of Beef au jus with Yorkshire Popover | \$52 |
| Surf & Turf with Petite Filet Mignon and Twin Crab Stuffed Shrimp | \$60 |
| Classic Surf and Turf with Petite Angus Beef Filet & Stuffed Lobster Tail | \$62 |
| Roast Colorado Rack of Lamb with Mustard Mint Crust | \$60 |
| Baked New England Scrod with Nantucket Crumbs | \$47 |
| Broiled Salmon Fillet Laced with an Herbed Beurre Blanc | \$50 |
| Grilled Swordfish Steak with Citrus Chive Butter Sauce | \$52 |
| Crab Stuffed Lobster Tail laced with lemon sauce | \$54 |

*** Entrée selections must have six (6) or more ordered ***



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Dessert Menu

House charge and tax are additional

Brownie or Blondie Sundae
topped with Fresh Whipped Cream

Apple Crisp
served with French Vanilla Ice Cream

Rustic Apple Tart
served with Vanilla Ice Cream

Almond Tuille Cookie Ice Cream Cup
French Vanilla Ice Cream topped with Seasonal Berries

Tulip of Dark Chocolate Gran Marnier Mousse
served with Whipped Cream and Fresh Raspberries

Strawberry Gran Marnier Trifle
*Vanilla Cake soaked with Grande Marnier and Vanilla Custard
topped with Fresh Strawberries and Whipped Cream*

Medley of Whoopie Pies
Assorted Flavors

Additional Charge

New York Style Cheesecake
served with Fresh Strawberries

Chocolate Molten Cake
with Vanilla Ice Cream

Individual Lemon Meringue Tart
garnished with Raspberry Sauce

Key Lime Pie
with Graham Cracker Crust

Tiramisu
Espresso Soaked Lady Fingers with Mascarpone Cheese