



1910

## 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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| <b>Sautéed Chicken Breast Francese with Lemon Sauce and Capers</b>                   | <b>\$45</b> |
| <b>Grilled Breast of Chicken with Basil Beurre Blanc</b>                             | <b>\$45</b> |
| <b>Sautéed Breast of Chicken with Marsala Sauce and Mushrooms</b>                    | <b>\$45</b> |
| <b>Broiled Angus 8 ounce Filet of Beef with Demi-Glace</b>                           | <b>\$65</b> |
| <b>Grilled Sirloin Steak</b>   | <b>\$56</b> |
| <b>*Sliced Roast Sirloin of Beef with Madeira Sauce</b>                              | <b>\$56</b> |
| <b>*Sliced Roast Tenderloin of Beef with Madeira Sauce</b>                           | <b>\$65</b> |
| <b>*Roast Prime Rib of Beef au jus with Yorkshire Popover</b>                        | <b>\$56</b> |
| <b>Surf &amp; Turf with Petite Filet Mignon and Twin Crab Stuffed Shrimp</b>         | <b>\$68</b> |
| <b>Classic Surf and Turf with Petite Angus Beef Filet &amp; Stuffed Lobster Tail</b> | <b>\$72</b> |
| <b>Roast Colorado Rack of Lamb with Mustard Mint Crust</b>                           | <b>\$68</b> |
| <b>Baked New England Scrod with Nantucket Crumbs</b>                                 | <b>\$47</b> |
| <b>Broiled Salmon Fillet Laced with an Herbed Beurre Blanc</b>                       | <b>\$50</b> |
| <b>Grilled Swordfish Steak with Citrus Chive Butter Sauce</b>                        | <b>\$52</b> |
| <b>Crab Stuffed Lobster Tail laced with lemon sauce</b>                              | <b>\$56</b> |

**\* 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

**Individual 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*