



1910

## Luncheon Menu

When more than one entrée is chosen the higher priced entrée is charged for all.  
No more than 2 choices on entrée, 1 choice for first course & dessert  
Number of each entrée will be chosen in advance and given when menu is finalized  
House Charge and tax are additional

### Luncheon Entrée Salads a la Carte

Includes dessert and coffee

(Add \$3.00 for Soup)

**Wellesley Chopped**, cucumbers, tomatoes, red onion, Bleu Cheese & Citrus vinaigrette  
**Roasted Asparagus & Vermont Goat Cheese**, tomato, mixed greens, Balsamic glaze  
**Pear & Gorgonzola**, scallion, red onion, pignoli nuts & Citrus vinaigrette  
**Clubhouse Caesar**, Parmesan Reggiano & Herbed Croutons  
**Mediterranean**, olives, tomato, red onion, feta cheese, pepperoncini & Greek dressing  
**Kale & Quinoa**, apple, walnut, Vermont Cheddar Cheese, Honey Dijon Vinaigrette  
**Sante Fe Farro**, corn, black bean, farro, pico de gallo, Cotija Cheese, Poblano & Avocado dressing

### Salad Proteins

<b>Chicken</b>	<b>\$26</b>	<b>Beef Tenderloin Tips</b>	<b>\$34</b>	<b>Turkey Tips</b>	<b>\$26</b>
<b>Salmon</b>	<b>\$29</b>	<b>Shrimp (4)</b>	<b>\$29</b>	<b>Scallops (4)</b>	<b>\$32</b>

**Twin Filled Haas Avocado Boats**, one with shrimp salad, one with crabmeat salad \$27  
**Ahi Tuna** seared rare with Napa cabbage slaw, wonton crisps, Avocado Crema \$28  
**Baby Burrata**, tomato, shaved prosciutto & cantaloupe, sourdough crisps, Balsamic glaze \$24  
**Flank Steak Wedge**, Iceberg, grape tomato, red onion, Applewood smoked bacon, Bleu Cheese crumble & dressing \$28

### Luncheon Entrée Prix Fixe

(Served with one starter, choice of two entrées, dessert and coffee)

#### Starters

**Butternut Squash Soup** with Sage  
**Tuscan Vegetable Minestrone Soup**  
**New England Clam Chowder**  
**Wellesley Carriage House Salad**  
**Traditional Caesar Salad** with Herb Croutons  
**Chopped Salad** with citrus vinaigrette

#### Entrees

<b>Grilled Chicken Breast</b> , Basil Beurre Blanc	<b>\$27.00</b>
<b>Sautéed Chicken Breast Francese</b> , Lemony White Wine Sauce	<b>\$27.00</b>
<b>Baked Boston Scrod</b> topped with Nantucket Crumbs	<b>\$28.00</b>
<b>Broiled Salmon Fillet</b> laced with Herbed Beurre Blanc	<b>\$32.00</b>
<b>Grilled Swordfish Steak</b> , Citrus Chive Butter Sauce	<b>\$34.00</b>
<b>Grilled Buckhead Baseball Steak</b> , Sweet Teriyaki Sauce	<b>\$36.00</b>
<b>Roast Tenderloin of Beef with Béarnaise Sauce</b> *8 person minimum	<b>\$48.00</b>

#### Dessert

**Brownie or Blondie Sundae**  
**Apple Crisp served with French Vanilla Ice Cream**  
**Tulip of Dark Chocolate Grand Marnier Mousse**