

EARLY BIRD MENU

Complimentary Glass of House Wine

First Course

Chef Creation of Soup Du Jour

Tuscany Caesar Salad

Garden Green Salad w/ Choice of Dressings

Balsamic, Ranch, Italian, Blue Cheese, Vidalia, Honey Mustard

Entrées

Lemon and Rosemary Chicken

A half of a chicken semi boneless served with Herb Laced Roasted Potatoes and Tender Asparagus

With a Lemon Rosemary Pan Gravy

The Clinton Inn World Famous Hazelnut Crusted Meatloaf

Served with Roasted Garlic Red Bliss Mashed Potatoes Steamed Broccoli
And a mushroom glaze'

Mussels Marinara

Fresh Prince Edward Island Mussels over Al Dente Linguini with house made Marinara

Veal Picatta

Milk feed Veal Pan Seared with Diced Tomato and Caper Lemon Pan Sauce
Over Herb and Grain Medley and tender Asparagus

Broiled Pollock

Over Spinach Fettuccini with a Kalamata Olive, Red Onion, Diced Tomato in a Tomato sauce

DESSERT

APPLE PIE ALA MODE, DOUBLE CHOCOLATE CAKE, NY CHEESECAKE
VANILLA, CHOCOLATE, STRAWBERRY ICE CREAM

\$20.11 per Person