

# HEMENWAY'S

---

## MENU I

---

### FIRST COURSE

*choice of:*

HEMENWAY'S CLAM CHOWDER

LOBSTER BISQUE

GREEN SALAD

vegetables, artichoke hearts, preserved lemon vinaigrette

CAESAR SALAD

focaccia croutons, grana padano

HEMENWAY'S WEDGE SALAD

smoked bacon, grape tomatoes, boiled egg, blue cheese

### ENTREE

*choice of:*

PAN ROASTED SALMON

marbled potatoes, roasted local mushrooms, cucumber-dill creme fraiche

NEW YORK SIRLOIN STEAK AND FRITES

parmesan truffle fries and topped with bordelaise

GRILLED SWORDFISH

spring vegetable quinoa, raisin vinaigrette

BAFFONI FARM CHICKEN

parmesan polenta, English peas, baby carrots & pearl onions, chicken au jus

### DESSERT

*choice of:*

CREME BRULEE

vanilla bean

FLOURLESS BLACKOUT TORTE

marshmallow fluff, candied puffed rice

\$59 PER PERSON plus beverages, 2% administration fee, 8% tax

# HEMENWAY'S

---

## MENU II

---

### APPETIZER *served family style*

ASSORTED SEAFOOD PLATTER  
fried RI calamari, scallops and bacon, clams casino

### FIRST COURSE *choice of:*

HEMENWAY'S CLAM CHOWDER

LOBSTER BISQUE

GREEN SALAD  
vegetables, artichoke hearts, preserved lemon vinaigrette

CAESAR SALAD  
focaccia croutons, grana padano

HEMENWAY'S WEDGE SALAD  
smoked bacon, grape tomatoes, boiled egg, blue cheese

### ENTREE *choice of:*

FILET MIGNON  
Yukon mashed potatoes, grilled asparagus, red-wine demi glaze

GEORGES BANK SEA SCALLOPS  
corn pudding, tomato consommé, English pea and potato ragout

PAN ROASTED SALMON  
marbled potatoes, roasted local mushrooms, cucumber-dill creme fraiche

GRILLED SWORDFISH  
spring vegetable quinoa, raisin vinaigrette

BAFFONI FARM CHICKEN  
parmesan polenta, English peas, baby carrots & pearl onions, chicken au jus

### DESSERT *choice of:*

CREME BRULEE  
vanilla bean

FLOURLESS BLACKOUT TORTE  
marshmallow fluff, candied puffed rice

\$69 PER PERSON plus beverages, 2% administration fee, 8% tax

# HEMENWAY'S

---

## MENU III

---

### APPETIZER

*served family style*

### SHELLFISH PLATTER

shrimp cocktail, oysters, littlenecks

### FIRST COURSE

*choice of:*

#### HEMENWAY'S CLAM CHOWDER

#### LOBSTER BISQUE

#### GREEN SALAD

vegetables, artichoke hearts, preserved lemon vinaigrette

#### CAESAR SALAD

focaccia croutons, grana padano

#### HEMENWAY'S WEDGE SALAD

smoked bacon, grape tomatoes, boiled egg, blue cheese

### ENTREE

*choice of:*

#### BAKED STUFFED LOBSTER

seasonal vegetable

#### FILET MIGNON & BAKED STUFFED SHRIMP

Yukon mashed potatoes, grilled asparagus, red-wine demi glaze

#### GEORGES BANK SEA SCALLOPS

corn pudding, tomato consommé, English pea and potato ragout

#### CERTIFIED ANGUS NEW YORK STRIP

parmesan-truffle fries, sautéed spinach, bordelaise

#### PAN ROASTED SALMON

marbled potatoes, roasted local mushrooms, cucumber-dill creme fraiche

### DESSERT

*choice of:*

#### CREME BRULEE

vanilla bean

#### FLOURLESS BLACKOUT TORTE

marshmallow fluff, candied puffed rice

\$85 PER PERSON plus beverages, 2% administration fee, 8% tax