

BUS TOUR



FIRST COURSE

Mixed Greens Salad
with Champagne Vinaigrette

SECOND COURSE

Roasted Haddock with Lemon Caper Sauce
Served with Chef's Choice of Starch & Seasonal Vegetable

Jack's Pot Roast with Beef Demi-Glace *gf*
Served with Chef's Choice of Starch & Seasonal Vegetable

Red Lion Chicken Pot Pie
Carrot, Parsnips, Peas, Puff Pastry

Season's Bounty *gf, v*
Vegetarian Offering of Seasonal Produce

DESSERT

Fruit Crisp *vg*
Seasonal Fruit, Streusel, Whipped Cream

Lunch 50/Person

Dinner 60/Person

Includes Coffee, Tea, Tax & Gratuity

gf - gluten-free

vg - vegetarian

v - vegan

*Before placing your order, please inform your server if a person in your party has a food allergy. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.