

Lobster Boils on the Guest Lawn Summer 2022 Sample Menu

BUFFET

New England Style Clam Chowder

Honey Glazed Corn Bread and Assorted Dinner Rolls

Local Tomato and RI Field Green Salad Garlic Croutons, Carrots, Cucumber, Lemon-Thyme Vinaigrette

Roasted Baby Carrots

Coriander Vinaigrette

Buttered Sweet Corn on the Cobb

Roasted Red Bliss Potatoes Lemon Gremolata, Seasoned Salt, Olive Oil

> 48-Hour Beef Brisket House Steak Sauce

Grilled Chicken House Bourbon-Barbeque Sauce

Fresh Boiled 1 ½ lb. Stonington Lobsters Roasted Shell-Drawn Butter

Fresh Cut Watermelon

S'Mores by the Fire

KID'S MENU

Vegetable Crudité Ranch Dressing, Lemon-Thyme Vinaigrette

Vermont Cheddar Mac & Cheese

Chicken and Corn Dog Nuggets

French Fries