



GROUP TOUR MENU

INCLUSIVE MENU

- Warm Rolls and Butter
- Coffee, Tea, Decaf and Water

SOUP* OR SALAD

Choice of One

- New England Clam Chowder
- Apple Butternut Bisque
- Chicken Soup
- House Salad
- Caesar Salad

**Upgrade to Lobster Bisque for \$2.50 per person*

ENTRÉES

Choice of Two

CHICKEN POT PIE

Tender braised white chicken with carrots, celery, sweet onions and peas, simmered with chicken gravy served with mashed potatoes

YANKEE POT ROAST

New England favorite! Tender braised beef with rich pan gravy and roasted vegetables best served with mashed potatoes

NEW ENGLAND BAKED HADDOCK

Locally caught filet of haddock with sherry cream and panko-cracker crumb topping

SIRLOIN STEAK

Wood fired grilled sirloin steak served with Cabernet Demi glace and roasted red bliss potatoes

ENTRÉES (CONTINUED)

Choice of Two

STUFFED CHICKEN BREAST WITH SUPREME SAUCE

Homemade cranberry sage stuffing and traditional Supreme sauce

ROAST TURKEY DINNER

Slow roasted turkey breast, old fashion bread dressing, roasted turkey gravy and whole berry cranberry sauce for a true Thanksgiving dinner completed with mashed potatoes and butternut squash

CHICKEN MARSALA

Pan seared chicken breast with Marsala sauce and roasted button mushrooms

DESSERT

Choice of One

GRAPENUT CUSTARD

Homemade Chef special recipe

BREAD PUDDING

Old fashion bread and creamy custard baked to perfection

CRANBERRY SORBET

Cool and refreshing

VANILLA ICE CREAM WITH BLUEBERRY SAUCE

Vanilla bean ice cream with Maine blueberry compote

APPLE COBBLER

Apples simmered in apple cider, sugar, and spices with a strudel crumb topping

BOSTON CRÈME PIE

Moist yellow cake, vanilla pastry cream, and chocolate ganache, Yum!

Serving the public seven days a week.



ATKINSON
RESORT & COUNTRY CLUB