YARMOUTH HOUSE

EST. 1978

PRIVATE EVENTS
& FUNCTION MENUS

EXPERIENCE. HOSPITALITY. MEMORIES.

PLATED DINNER SELECTIONS

All menus include your choice of first course, entrée, accompaniments and dessert.

CLASSIC
$39

FIRST COURSE
Choice of 1

House Salad
or
Clam Chowder

ENTRÉE
Choice of

CHICKEN PICCATA
Lemon-Caper Sauce

BAKED HADDOCK
Seasoned Herb Crumbs

Served with Seasonal Vegetables & Mashed Potatoes

SIGNATURE
$47

FIRST COURSE
Choice of 1

Caesar Salad
or
Clam Chowder

ENTRÉE
Choice of

BONELESS CERTIFIED ANGUS SHORT RIBS
Slow Braised, Natural Beef Jus

CHICKEN MARSALA
Prosciutto, Mushrooms & Marsala Demi-Glace

PESTO HADDOCK
Basil Pesto Crumbs & Roasted Tomato

Served with Seasonal Vegetables & Mashed Potatoes

PREMIUM
$57

FIRST COURSE
Choice of 1

Gorgonzola Salad
or
Clam Chowder

ENTRÉE
Choice of

10 oz. SLOW-ROASTED CERTIFIED ANGUS PRIME RIB
Au Jus & Creamy Horseradish

GRILLED SALMON
Lemon Butter Sauce

CHICKEN FRANCHISE
Lightly Breaded with a Lemon Beurre Blanc

Served with Seasonal Vegetables & Roasted Bliss Potatoes

EXECUTIVE
$67

FIRST COURSE
Choice of 1

Caprese Salad
or
Lobster Bisque

ENTRÉE
Choice of

8 oz. GRILLED FILET MIGNON
Port Wine Demi-Glace

CHICKEN SALTIMBOCCA
Prosciutto, Mushrooms, Mozzarella & Sherry-Sage Sauce

PAN SEARED SCALLOPS
Baby Arugula Salad and Pomegranate Drizzle

Served with Broccolini & Parmesan Risotto

DESSERT

Choice of One

NEW YORK CHEESECAKE
Fresh Strawberries

WARM APPLE CRISP
Vanilla Ice Cream

CHOCOLATE CRAVERS CAKE
Chocolate Sauce

CHEF'S SIGNATURE DESSERT
Seasonal Selection

ENHANCE YOUR DINNER

- *½ Boiled Lobster..... +MP*
- *Grilled Shrimp (3) ..... +$8*
- *8 oz. Filet Mignon Upgrade .... +$15*
- *Prime Rib Upgrade (14 oz) ..... +$12*
- *Lobster Bisque ..... +$4*

20% HOUSE CHARGE AND 7% MA SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE.

Menus and pricing subject to change. We are happy to accommodate dietary restrictions with advance notice.