Dinner Menu Sherburne commons

Appetizers

STUFFED CRAB BACKS with a garlic butter

FRESH PRINCE EDWARD ISLAND MUSSELS with white wine, artichoke, tomato, linguiça and fettuccine

SPINACH AND ARTICHOKE DIP with assorted crackers

Salads

CHOPPED SALAD (GF)

with mixed greens, arugula, grape tomatoes, cucumber, peppers, avocado and cilantro lime dressing

KALE AND ROMAINE CAESAR SALAD with herbed croutons, Caesar dressing and parmesan cheese

SPINACH SALAD (GF)

with baby spinach, apple, red onion, feta cheese and a balsamic vinaigrette

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Entrees

BAKED BONELESS CHICKEN THIGHS with honey mustard

BAKED or **SAUTEED HADDOCK** with citrus butter

GRILLED BEEF TENDERLOIN with caramelized onions and garlic herb butter

FALAFEL PITA POCKETS with shredded lettuce and tzatziki sauce

ANGUS BEEF OR VEGETARIAN BEYOND BURGER with choice of cheese, lettuce, tomato, onion and pickle

Starch & Vegetable Sides

GREEN PEAS RICE or BAKED POTATO FRENCH FRIES or SWEET POTATO FRIES

Please indicate: Small or Large portion, cut meat, Special Requests (ex. dressing on the side, vegetables in separate to go container), a fried item may be requested to be baked, raw or al dente vegetables if steamed

Dinner Specials AUGUST 17, 2023

Soup

NEW ENGLAND CLAM CHOWDER *nb contains gluten & corn*

Fish

GRILLED OR BAKED SALMON with lemon, garlic or caper butter

Entree

REFER TO NEW MENU

Starch & Vegetable Side

FRESH ROASTED CARROTS MASHED SWEET POTATO FRESH ASPARAGUS

Dessert Menu Sherburne commons

Ice Cream

Strawberry Vanilla Chocolate Coffee Rainbow Sherbet

Pies, Cakes & More

New York Style Vanilla Cheese Cake Blueberry Pie Ultimate Chocolate Cake Key Lime Pie Chocolate Chip Brownies

Nantucket Bakery Special

Boston Cream Pie Peach Crisp

Beverages

Regular or Decaf Coffee Assorted Teas Espresso