

Happy Mother's Day from Thorndike's at

The Monadnock Inn

Starters & Salads

NE Clam Chowder

Cup...\$4 Bowl...\$7

Bacon wrapped shrimp
With a sweet chili garlic sauce, Pickled Jalapenos &
Pineapple Cilantro Coulis...\$10
Lobster Rangoons
With Fresh Cilantro Butter
\$11

Sour Cream Coffee Cake...with Nuts and Vanilla Bean Drizzle While It Lasts...\$3 Pork Potstickers

With wasabi ginger Ponzu sauce and Asian slaw

Fried Eggplant, Roasted Red Pepper and Fresh Mozzarella Rollatinis w/ marinara sauce

\$9

Classic Caesar Salad

with Garlic Herb Croutons, Parmesan Crisp & House made Dressing...\$10

Brunch Entrees

++All Brunch Choices served with homefries and fresh fruit salad ++

Eggs Benedict...Thick Cut English Muffin with Poached Eggs & Hollandaise Sauce

Ham...\$12 Sausage...\$14 Buttered Lobster...\$16

Belgian waffle with strawberries and whip cream \$11

7 oz. roast choice prime rib and eggs any style \$19

Breakfast Burrito ... Scrambled Egg, Sausage, Orzo, Onion & Cheddar Cheese wrapped in a Flour Tortilla.

Served with Salsa & Sour Cream...\$12

House Quiche
Smoked salmon, caper, dill and cheddar...\$14
Ham asparagus and cheddar \$13
Oven roasted tomato, pesto, parmesan,
and cheddar \$13

Dinner Entrees

11 oz. choice roast prime rib With Au Jus and Horseradish Cream Sauce \$24 Pan Seared Duck Breast * With an orange ginger glaze \$21

Grilled Lamb Chops
With Garlic Mint Pesto \$23
Pan Seared Swordfish*

w/ mango, roasted red pepper, and cilantro salsa w/ sriracha lime aioli \$20

Butternut Squash Ravioli w/ Garlic Sage Cream Squce, Dried Cranberries, and Toasted Almonds

\$16

^{* (}served with yukon gold mashed or herb basmati and quinoa blend, carrots and greenbeans)