



MOTHER'S DAY

11:00AM - 9:00PM

DINNER ENTREES

STEAK AND LOBSTER OSCAR | \$38.50

Grilled 8oz Filet Mignon, Half Butter Poached Lobster, Fingerling Potatoes, Roasted Vegetable Béarnaise Sauce.

GRILLED SCALLOPS | \$28.95

Grilled Diver Scallops, Mediterranean Couscous, Rocket Greens, Crumbled Feta, Orange Thyme Vinaigrette.

PAN ROASTED HALIBUT | \$28.95

Vegetable Jasmine Rice, Haricot Verts, Shallot and Shitake Mushroom Buerre Blanc.

ZUPPA DI PESCE | \$26.95

Shrimp, Mussels and Lobster simmered in a White Wine Tomato Herb Broth with Tuscan Kale and Roasted Vegetables.

SALADS

CLASSIC CAESAR SALAD | \$8.95

Heart of Romaine, Classic Caesar Dressing, Grated Parmesan Cheese, Asiago Focaccia Croutons, Parmesan Tuille.

LORETTA SALAD | \$7.50

Mixed Baby Greens, Toasted Pecans, Dried Cranberries, Heirloom Cherry Tomatoes, Parmesan Cheese, Honey White Balsamic Vinaigrette Dressing.

BEET AND ARGULA SALAD | \$8.95

Roasted Candy Cane Beets, Baby Argula, Candied Walnuts, Mandarin Oranges, Goat Cheese, Orange Thyme Vinaigrette Dressing

** Gluten Free Croutons Available*

DESSERTS | \$7.95

PECAN PIE

LEMONCELLO MASCARPONE CAKE

FLAN

CHOCOLATE MOUSSE

BREAD PUDDING



LORETTARESTAURANT.COM 978.463.0000

ALSO AVAILABLE

DINNER ENTREES

VEAL CHOP | \$31.95 Add Lobster Tail \$7.95 | Shrimp \$7.50

Marinated bone-in Veal Chop, Foie Gras Demi-Glace, Yukon Gold Mashed Potatoes, Grilled Asparagus, Frizzled Leeks.

FILET MIGNON | \$31.50 Add Lobster Tail \$7.95 | Shrimp \$7.50

Grilled Center Cut Tenderloin Filet, Yukon Gold Mashed Potatoes, Grilled Asparagus, Port Wine Demi-Glace.

PRIME RIB | \$31.50

One pound of our slow cooked Ribeye Roast served with Yukon Gold Mashed Potatoes, Grilled Asparagus, Au Jus and Creamy Horseradish Sauce.

PAN ROASTED SALMON | \$20.95

Norwegian Salmon, Jasmine Rice, Sautéed Swiss Chard, Maple Soy Pan Sauce.

SHRIMP SCAMPI | \$18.95

Sautéed Colossal Shrimp, Fresh Linguini, Shitake and Oyster Mushrooms, Heirloom Tomatoes, Lemon Garlic White Wine Butter Sauce.

BURRATA RAVIOLI | \$18.95 Add Half Lobster \$7.95 | Shrimp \$7.50

Fresh Burrata Ravioli, Heirloom Tomatoes, Sweet Corn, Spinach, Citrus Herb Broth, Parmesan Cheese, Olive Oil.

SEAFOOD RISOTTO | \$28.50

Sautéed Colossal Shrimp, Diver Scallops, Half Lobster and Mussels simmered in a Tomato Herb Broth served over Parmesan Risotto.

BLACKENED SCALLOPS | \$28.95

Cajun Seasoned Pan Blackened Diver Scallops, Cheddar Herb Grits, Lemon Garlic Tomato Sauce, Roasted Vegetable Medley, Frizzled Leeks.

CHICKEN SCALLOPINI | \$18.50

Sautéed Chicken Breast, Yukon Gold Mashed Potato, Haricot Vert, Lemon Shallot Caper White Wine Butter Sauce.

BRICK GRILLED CHICKEN | \$19.95

Brined and Pressed Half Chicken, Crispy Truffle Chive Fingerling Potatoes, Roasted Baby Carrots, Chicken Demi-Glace.

APPETIZERS

CRAB CAKES | \$14.50

Seasoned Jumbo Lump Crab, Chipotle Lime Aioli, Roasted Corn Salsa.

GUACAMOLE (GF) | \$8.50

Tomato Salsa, Crispy Fried Taro and White Corn Tortilla Chips.

SWEET POTATO FRIES (GF) | \$7.95

Thick Cut Sweet Potato Fries dusted in seasoned Corn Flour, served with Sriracha Ketchup

CRISPY BRUSSEL SPROUTS (GF) | \$6.95

Sweet Chili Glaze, Blue Cheese Dressing.

SHRIMP COCKTAIL (GF) | \$13.50

Colossal White Shrimp, Zesty Cocktail Sauce, Lemon.

FRIED CHICKEN | \$8.50

Panko Crusted Chicken Tenders, Sweet Chili Aioli, Spiced Peanuts.

MUSSELS | \$11.50

PEI Mussels simmered in a Tomato Tarragon and White Wine Or Thai Coconut Curry Cream.

