





Starters	"Mulluay"
Wild Mushroom Bruschetta	Chilled wild mushrooms, tossed in a balsamic vinaigrette on a garlic crostini with Parmigiano-Reggiano cheese
Fried Calamari	Calamari deep fried in a very delicate batter, served with homemade marinara.
Cranberry Chicken Salad	Diced chicken with dried cranberries in a creamy yogurt dressing with Boston Bibb lettuce
Soups	
Chicken Noodle	Fresh vegetables and tender all white-meat chicken breast simmered in a delicately seasoned chicken broth with traditional egg noodles
Baked Potato Chowder	Potatoes, onions Smokey bacon in a vegetable stock and light cream
Salads	
Mather House	Romaine, iceberg, radicchio, kale and spring mix, with cherry tomato, cucumber and carrots.
Caesar Salad	Romaine lettuce, croutons, parmesan & Caesar Dressing and anchovies are always an option.
Watermelon Salad	Diced Watermelon with mint and honey over baby greens, topped with feta cheese and almonds
Poppy Seed, Ranch, Rasp	oberry, Balsamic, Bleu Cheese, Low-Fat French, Low-Fat Thousand Island, Low-Fat Ranch
Entrees	
Chicken Marsala	Pan seared chicken breast with Marsala wine & demi served with linguini
Pan Seared Crab Cake	Served with Cajun Remoulade
	Served with Cajun Remoulade Pan Roasted duck breast with Apricot Rosemary Sauce
Cake Pan Seared Duck Breast	·
Cake Pan Seared Duck Breast Butternut Squash	Pan Roasted duck breast with Apricot Rosemary Sauce Grilled polenta, oyster mushroom ragout and warmed sesame asparagus,
Cake Pan Seared Duck Breast Butternut Squash Polenta Herb Roast	Pan Roasted duck breast with Apricot Rosemary Sauce Grilled polenta, oyster mushroom ragout and warmed sesame asparagus, drizzled with cilantro sunflower seed pesto and maple balsamic Marinated in olive oil, lemon, garlic and fresh herbs,
Pan Seared Duck Breast Butternut Squash Polenta Herb Roast Chicken	Pan Roasted duck breast with Apricot Rosemary Sauce Grilled polenta, oyster mushroom ragout and warmed sesame asparagus, drizzled with cilantro sunflower seed pesto and maple balsamic Marinated in olive oil, lemon, garlic and fresh herbs, slowly roasted on our rotisserie.
Pan Seared Duck Breast Butternut Squash Polenta Herb Roast Chicken Atlantic Salmon Petite Beef	Pan Roasted duck breast with Apricot Rosemary Sauce Grilled polenta, oyster mushroom ragout and warmed sesame asparagus, drizzled with cilantro sunflower seed pesto and maple balsamic Marinated in olive oil, lemon, garlic and fresh herbs, slowly roasted on our rotisserie. Have it your way grilled or poached. Prized for its Tenderness and Texture this filet is lightly brushed with olive
Pan Seared Duck Breast Butternut Squash Polenta Herb Roast Chicken Atlantic Salmon Petite Beef Tenderloin	Pan Roasted duck breast with Apricot Rosemary Sauce Grilled polenta, oyster mushroom ragout and warmed sesame asparagus, drizzled with cilantro sunflower seed pesto and maple balsamic Marinated in olive oil, lemon, garlic and fresh herbs, slowly roasted on our rotisserie. Have it your way grilled or poached. Prized for its Tenderness and Texture this filet is lightly brushed with olive oil and grilled to your preference.
Pan Seared Duck Breast Butternut Squash Polenta Herb Roast Chicken Atlantic Salmon Petite Beef Tenderloin Chef's Special	Pan Roasted duck breast with Apricot Rosemary Sauce Grilled polenta, oyster mushroom ragout and warmed sesame asparagus, drizzled with cilantro sunflower seed pesto and maple balsamic Marinated in olive oil, lemon, garlic and fresh herbs, slowly roasted on our rotisserie. Have it your way grilled or poached. Prized for its Tenderness and Texture this filet is lightly brushed with olive oil and grilled to your preference. Lemon marinated chicken with Greek Potatoes

Creamed Corn Idaho Baked Potato Fresh Mashed Potatoes

Brussels Sprouts Baked Sweet Potato Brown Rice

Peas Fusilli Pasta with Marinara or Olive Oil

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