

Linden Ponds Menu

This menu represents an array of options at our multiple restaurants.

TO START

New England Clam Chowder

Split Pea Soup

with ham hock, peas, and mint

Pumpkin Bisque

Classic Caesar Salad

whole leaf romaine hearts, shaved Parmesan, rustic croutons

Valencian Salad

roasted red pepper, orange supreme, black olive, almond, roasted garlic vinaigrette

Green Bean & Potato Salad

with fig, walnut, radish, prosciutto, sherry vinaigrette

Harvest Salad

poached delicata squash, pomegranate, chevre, rocket, frisse, pepitas, apple cider vinaigrette

Antipasto

genoa salami, pepperoni, olive, cheddar, red onion, cucumber, grape tomato

North Atlantic Lobster Salad

on a profiterole

Fried Clams

with tartar sauce

SALADS

Classic Cobb Salad

grilled chicken, bacon, tomato, red onion, avocado, boiled egg, blue cheese, chopped greens, red wine vinaigrette

Seared Tuna With Curried Cauliflower-Chickpea Salad

olive, cauliflower, chickpea, golden raisin, pickled red onion, endive, curry vinaigrette

Roasted Autumn Squash

with farro and black rice, delicata, butternut, arugula, mustard vinaigrette

FIELD

Vegetable Cassoulet

Eggplant, navy beans, squash, shiitake, herb crust

Butternut Risotto

toasted pistachio, brussel sprouts, pumpkin seed oil, crispy shallots, and sage

SEA

New England Baked Haddock

with bread crumb, citrus, white wine, parsley, butter

Seared Salmon

with tomato, asparagus, fennel nage

Linden Ponds Menu

SEA (CONTINUED)

North Atlantic Mussels Marinere

with butter, white wine, shallot, garlic, parsley, and focaccia crostinis

New England Broiled Scallops

with bread crumbs, citrus, white wine, parsley, butter

Portuguese Fisherman's Stew

white fish stewed with mussels, clams, chorizo sausage, saffron tomato broth

LAND

North End Chicken Picatta

white wine, citrus, capers, parsley, pasta

Duck Confit

braised red cabbage, potato galette, orange supreme, maple ver jus

Corned Beef & Cabbage Boiled Dinner

corned beef, cabbage, red bliss potato

Braised Short Rib

with cherry red wine jus, fried onion straws

Entrecôte Bordelaise

pommes frites

DESSERTS

North End Canollis

Boston Crème Pie

Flourless Chocolate Torte

with raspberry coulis, chantilly crème

NSA Cheesecake

ON THE SIDE

Roasted Pee Wee Potatoes

Buttered Farro

Salted Baked Potato

Roasted Sweet Potato

Asparagus

Creamed Spinach

Sautéed Rainbow Chard
With Raisins & Pint Nuts

This is just a sampling of a menu that our restaurants will offer.