



PRIVATE DINING MENU

Appetizers

(Select Two)

Classic Shrimp Cocktail

Three Colossal Shrimp with Two Cocktail Sauces

Jumbo Lump Crab Cake

Old Bay Tartar Sauce

Truffled Wild Mushroom and Sweet Potato Ravioli

Spinach and Parmesan Cream

Lobster Bisque

Floating Island of Pastry and Lobster

USDA Prime Beef Meatballs

Roasted Mushrooms, Sherried Veal Jus and Shaved Parmesan

Salads

(Select One)

The Hanover House

Classic Caesar

**All prices are exclusive of 9% NH Tax and 20% Gratuity.*



DINNER ENTRÉES

(Select Three Entrées from Steak & Chops and Specialties)
Steaks, Chops and Specialties served with Potato and Vegetables

Steaks & Chops

Filet Mignon • \$61

8oz. Center-Cut Tenderloin

1855 Amish New York Strip Steak • \$58

12 oz. Center Cut with Sauce Au Poivre

Surf and Turf • \$79

8 oz. Beef Tenderloin and Cold-Water Lobster Tail

Steak Oscar • \$76

8 oz. Beef Tenderloin with Asparagus, Warm Lump Crab and Hollandaise Sauce

Truffled New York Steak • \$58

12 oz. 1855 Amish New York Strip with Black Truffle Butter

Specialties

New England Deep Water Scallops • \$49

Red Bliss Potatoes and Asparagus with Lemon Fondue

Oven-Roasted Salmon • \$48

Red Bliss Potatoes and Asparagus with Lemon Fondue

Chicken "Parm" • \$45

Parmesan-Crusted, Tomato Fondue, Mozzarella and Pasta Alfredo

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Dessert

(Select One)

Flourless Chocolate Cake (GF)

Chocolate Sauce and Whipped Cream

Seasonal Cheesecake

Lemon Curd and Berry Coulis

Vanilla Bean Crème Brûlée

Chophouse Classic with Strawberries and Whipped Cream

Coffee and Herbal Teas included with Dessert

Freshly Roasted, Decaf and Select Teas

Please accept our apologies for any last minute ingredient changes due to seasonal availability.

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