



Main Street ■ North Conway Village, NH ■ 603.356.4747 ■ www.chefsmarketnorthconway.com

CHEF DINNER MENU

All entrée selections come with your choice of soup du jour or house salad, chef's choice of starch and vegetable and fresh-baked rolls and butter.

(Choice of two)

- Beef and Blue en Croute*** \$24.95 per person
Petite filet of beef topped with broccoli florets and gorgonzola cheese encased in puff pastry and served with a Madeira wine sauce
- Beef and Broccoli Sauté*** \$19.95 per person
Sautéed medallions of Black Angus beef and broccoli tossed in a soy plum sauce
- Beef Cabernet*** \$24.95 per person
Medallions of Black Angus beef lightly seasoned and sautéed in a robust cabernet sauce
- Beef Wellington*** \$32.95 per person
Petite tenders with mushroom duxelle encased in pastry and served with a roasted garlic cabernet sauce
- Chicken and Broccoli Alfredo*** \$19.95 per person
Boneless breast of chicken and broccoli simmered in a rich alfredo sauce tossed with penne rigatta
- Chicken Lemonaise*** \$19.95 per person
Medallions of chicken pan-seared with shallots and broccoli in a lemon wine sauce
- Chicken Marsala*** \$21.95 per person
Medallions of chicken pan-seared with shallots and broccoli in a lemon wine sauce
- Chicken Pot Pie*** \$19.95 per person
Tender chunks of chicken and vegetables simmered in a savory supreme sauce served atop a pastry pillow
- Citrus Penne*** \$19.95 per person
Orange-scented asparagus and carrots with penne rigatta served in a light citrus sauce
- Cranberry Apple Stuffed Chicken*** \$26.95 per person
Boneless breast of chicken filled with a flavorful stuffing of sautéed apples and cranraisins topped with a savory chicken sauce
- Eggplant Ricotta Stacks*** \$21.95 per person
Eggplant encrusted with parmesan layered with herbed ricotta cheese, topped with roasted tomatoes and served with tomato-basil sauce
- Haddock and Lobster Net*** \$32.95 per person
Fresh native haddock topped with lobster mousse encased in a pastry net then broiled until flaky and served with a chive beurre-blanc sauce

<i>Lamb Florentine</i>	\$32.95 per person
Loin of lamb stuffed with spinach and a blend of four cheeses served with a roasted garlic cabernet sauce	
<i>New England Style Haddock</i>	\$28.95 per person
Fresh native haddock topped with a light cracker crumb topping and oven-broiled in white wine and lemon garnished with fresh chives and finished with a lobster sauce	
<i>Pesto Scallops</i>	\$28.95 per person
Sea scallops encrusted with pesto and parmesan cheese pan-seared in olive oil and served atop our homemade tomato-basil sauté	
<i>Petite Tenderloin</i>	\$32.95 per person
Grilled Black Angus bistro tenderloin basted with a hickory balsamic glaze	
<i>Pork Loin and Pear</i>	\$28.95 per person
Slow-roasted pork tenderloin encrusted with walnuts and served with a maple glaze	
<i>Roasted Vegetable Lasagna Alfredo</i>	\$19.95 per person
Roasted vegetables between layers of pasta and three cheeses, topped with alfredo sauce	
<i>Seafood Newburg</i>	\$28.95 per person
Haddock, baby shrimp and scallops simmered in a sherry lobster sauce accented with scallions and served over a delicate pastry pillow	
<i>Stuffed Sole Calvados</i>	\$26.95 per person
Fresh filet of sole stuffed with a delicate blend of shrimp, artichoke and almonds and served with an apple brandy cream sauce	
<i>Tomato-Basil Beef Lasagna</i>	\$21.95 per person
Ground Black Angus beef layered between pasta, mozzarella, provolone, ricotta and parmesan cheeses, topped with our homemade tomato-basil sauce	
<i>Tri-Color Tortellini</i>	\$19.95 per person
Cheese filled tri-color tortellini tossed with your choice of pesto or homemade tomato-basil sauce	
<i>Vegetable Sante Fe</i>	\$19.95 per person
Sautéed artichokes, red bell peppers, broccoli, roasted shallots and sundried tomatoes in a lemon caper sauce, served in atop a pastry pillow	
<i>Wild Mushroom Pie</i>	\$21.95 per person
Shitake, portabella and forest mushrooms sautéed with roasted garlic and cabernet wine, then baked in a delicate pastry shell and topped with pecorini romano cheese	

On-site Personal Chef Service available for an additional cost – please call for details.

Customized menus and dessert options also available - please call for Chef consultation.

Please add 8% tax and 16% service fee, if applicable.

Menu and pricing subject to change without notice.