

## Dinner

All dinners are served with your choice of appetizer, salad, main course and dessert.  
Dinner items are served with the chef's selection of starch and vegetable as well as rolls, butter,  
Coffee and tea.

### Appetizer (choice of one)

Fresh Fruit  
Shrimp Cocktail

### Salad (choice of one)

Mixed Field Green Salad  
Classic Caesar  
Greek Salad

### Dessert (choice of one)

NY Style Cheesecake  
Chocolate Cake  
Carrot Cake

### Entrees

#### Chicken Marsala

\$22

Tender breast of chicken sautéed with onions, wild Portobello mushrooms, garlic and shallots.  
Topped with marsala demi-glace.

#### Chicken Cordon Bleu

\$23

Boneless breast of chicken stuffed with swiss cheese and smoked pit ham. Baked and drizzled  
in Supreme sauce.

#### Dijon Chicken

\$21

Boneless breast of chicken sautéed with spinach, mushrooms and smothered in a light Dijon  
sauce.

#### Stuffed Chicken

\$22

Breast of chicken stuffed with our homemade cornbread or apple sage stuffing and baked to  
perfection. Served with a creamy chicken gravy.

Martha's Exchange 185 Main Street Nashua, NH 03060 603.883.8781

## Dinner Continued....

### Traditional Baked Haddock

\$23

Ocean fresh haddock filet baked in a light lemon butter, white wine and topped with seasoned cracker crumbs.

### Caribbean Swordfish

Market Price

Fresh swordfish marinated in Island spices, charbroiled and topped with a pineapple and mango chutney.

### Lemon Dill Salmon

\$23

North Atlantic salmon baked in a creamy lemon dill butter.

### Maple Roast Pork Loin

\$22

Roasted pork loin glazed with maple and served over an apple sage stuffing. Topped with a rich apple currant demi-glace.

### Top Sirloin of Beef

\$22

Top sirloin of beef roasted and sliced thin. Topped with a rich mushroom demi-glace.

### Prime Rib

\$27

Boneless rib eye slow roasted, thick cut and served with au jus.

### Filet Mignon

\$30

Charbroiled filet mignon served on a stage of demi-glace.

## Duet Entrees

### Petit Filet Mignon & Stuffed Jumbo Shrimp

\$35

Charbroiled petit filet served with a wild mushroom demi-glace and two stuffed jumbo shrimp.

### Petit Filet Mignon & Chicken Marsala

\$35

Charbroiled petit filet accompanied by a tender breast of chicken sautéed with Portobello mushrooms and topped with a marsala demi-glace.