



# the federal

a restaurant & bar

135 cooper street, agawam, mass.  
thefederalrestaurant.com 413-789-1267

## lunch station

\$ 25.00 per person | available before 3pm

### salads (choice of two)

grilled mushroom & onion salad  
mesclun with balsamic vinaigrette  
federal chopped salad (supplemental 1.50)

federal caesar salad  
garden salad

insalata caprese  
spinach, pancetta & pignoli

### entrees (choice of two)

grilled salmon  
rosemary roasted chicken  
skillet roasted cod  
sage roasted turkey  
herb roasted pork loin  
chicken francaise  
grilled swordfish (supplemental 3.50)  
roasted prime rib (supplemental 5.50)

rosemary roasted flank steak (supplemental 1.50)  
roasted beef tenderloin (supplemental 8.50)  
grilled breaded shrimp (supplemental 8.50)  
braised beef short ribs (supplemental 3.50)  
sashimi grade tuna (supplemental 3.50)  
roasted duck (supplemental 3.50)  
grilled lobster tails (market price)

### pasta (choice of one - served with rigatoni or penne)

chicken bolognese  
soffrito (red sauce)

truffled mac & cheese  
puttanesca

sausage & garlicky broccoli rabe

### vegetables (choice of two)

roasted red peppers  
roasted zucchini  
grilled eggplant  
roasted red bliss

haricot vert  
mashed potatoes  
roasted red onions  
baby carrots

grilled asparagus  
"real" corn polenta  
fried potato pancakes

### dessert & coffee (choice of one)

extra large chocolate chip cookies  
white chocolate bread pudding

meyer lemon pudding cake  
tiramisu

vanilla cake with berries & cream  
chocolate mousse with fresh berries

6.25% MA Tax and 18% gratuity will be added to all menu prices.

#### off-premise catering

additional charges may apply to any off-premise function. your function coordinator will provide you with an estimate. the federal can coordinate all aspects of your function from booking bands, ordering flowers, etc. a 20% service charge will apply on areas of hire. rental of china, glassware, linens, and/or other incurred charges are not included in these prices. (applies to off-premise catering only)

9/2010

