

The Shipyard

Plated Service

Garden Salad *GF *VG

Fresh Mixed Greens, Tomatoes, Cucumbers, Red Onions, and Carrots
Finished with the Chef's Vinaigrette Dressing

Crusty French Dinner Rolls *v

Served with Vermont Cabot Butter

ENTRÉE SELECTIONS

Braised Beef Brisket *GF

Crusted with Cracked Black Pepper
Served with a Red Wine Shallot Sauce

Chicken Florentine *GF

Seared Chicken Breast
With Baby Spinach and Cabot Cheddar Mornay Sauce

Baked Haddock

Butter-Crumb Topping
And a Dill Hollandaise Sauce

Five Cheese Tortellini *v

Baked in Pomodoro Sauce
Topped with Crumbled Feta Cheese and Wilted Baby Spinach

Braised Portabella Mushroom *GF *VG

Layered with Roasted Red Peppers, Balsamic Caramelized Onions,
and Grilled Vegetables with Creamy Polenta

SIDES

Rosted Potatoes *GF *VG

With Garlic, Olive Oil and Herbs

Maple Glazed Carrots *GF *VG

Steamed Carrots
Glazed with Maple Syrup and Brown Sugar

DESSERT

Blueberry Pie *v

Served with Whipped Cream

\$21.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

***v - Vegetarian**

***GF - Gluten Free**

***VG - Vegan**