

Captain's Dinner

Plated Dinner

APPETIZER SELECTIONS

Soup Du Jour \$5.00

Cheese Plate \$10.00 🍴

Shrimp Cocktail \$11.00 (GF)

Mixed Green Salad (V) (GF)

*dried cranberries, toasted walnuts and apples
tossed with an apple cider vinaigrette*

Crusty French Dinner Rolls 🍴

served with vermont cabot butter

ENTREE SELECTIONS

Braised Short ribs

*beef short rib slow cooked until tender
served with a port wine sauce*

Roast Chicken Caprese (GF)

*boneless chicken breast
stuffed with tomato, basil, and fresh mozzarella.
finished with balsamic glaze*

Ancho Spiced Salmon (GF)

char-grilled and served with roasted corn salsa

Five Cheese Tortellini 🍴

*spinach, garlic, tomatoes and squash
finished with a basil and olive oil vinaigrette*

Creamy Polenta (V) (GF)

slow-cooked corn meal with roasted marinated mushrooms and seasonal vegetables

ACCOMPANIMENTS

Seasonal Vegetables (V) (GF)

Buttermilk Mashed Potatoes (V) (GF)

DESSERT

Peach Crisp 🍴

*with mango and crisp oats
served with whipped cream*

🍴 Vegetarian

(GF) Gluten Free

(V) Vegan

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.

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