

# 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*

\$25.99

🍴 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.

(802)862-8300

[soea.com](http://soea.com)

Burlington, Vermont