

Captain's Dinner

Plated Dinner

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*

Spirited Events 
\$25.99
by The Spirit of Ethan Allen
 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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