

FIRST MATE

a refined collection of classic dishes crafted with fresh ingredients,
warm flavors, and timeless coastal elegance

STARTERS

Deconstructed Caesar Salad  

crisp romaine with parmesan, croutons, and creamy Caesar elements arranged with a modern touch

Parmesan Rolls 

soft rolls brushed with herb-garlic butter and finished with parmesan

ENTREE SELECTIONS

Sliced Steak Diane 

tender ribeye finished in a classic Diane sauce with mushrooms and herbs

Roast Chicken Mornay 

chicken baked in a rich Mornay cheese sauce

Ginger and Citrus Glazed Salmon 

salmon brushed with a bright ginger-citrus glaze

Truffle Mushroom Ravioli 

ravioli filled with mushrooms and finished with truffle cream

Quinoa & Ancient Grain Salad 

a wholesome blend of grains tossed with vegetables and herbs

ACCOMPANIMENTS

Roasted Asparagus  

asparagus roasted simply with olive oil and herbs

Lemon Parmesan Herb Risotto  

creamy risotto with lemon, parmesan, and fresh herbs

DESSERT

Spirit Double Chocolate Delight 

A decadent chocolate fudge brownie paired with Ben & Jerry's Fudge Brownie ice cream — our elevated take on a "death by chocolate" dessert.

coffee and tea available on request with dessert

\$43.99 PER PERSON

Make your event even more exciting: Ask us about adding a DJ, Trio, Band, Magician, casino night, or a visit from Champ the Lake Monster!

 Vegetarian  Gluten Free  Vegan

20% service charge will be added to your check.

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
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