

RED ROCKS

a warm and inviting menu inspired by Vermont comfort and classic coastal flavors, crafted with simplicity

STARTERS

- Mixed Green Salad  
crisp greens with seasonal vegetables and house dressing
- Ciabatta Bites 
warm ciabatta pieces brushed with herb-garlic olive oil

ENTREE SELECTIONS

- Roasted Chicken Florentine 
chicken with spinach, herbs, and a light cream sauce
- Crumb-Baked Haddock
tender baked haddock with a lemon herb beurre blanc sauce
- Broccoli Alfredo Tortellini 
cheese tortellini with broccoli in a creamy alfredo sauce
- Quinoa & Ancient Grain Salad 
a fresh blend of grains tossed with vegetables and herbs

ACCOMPANIMENTS

- Roasted Garlic Mashed Potatoes  
creamy mashed potatoes with roasted garlic
- Green Beans and Carrots  
lightly seasoned vegetables finished with herbs

DESSERT

- Raspberry Key Lime Bars 
raspberry and key lime layered on a buttery crust
- coffee and tea available on request with dessert

\$29.99 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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