

## **Seafood Dinner**

### **Appetizer Selections**

New England Clam Chowder ( <i>cup</i> )	4.72
Lobster Bisque ( <i>cup</i> )	4.72
Fruit and Cheese Plate	5.86

### **Dinner Menu**

Plated Dinner Service---Cooked-To-Order

#### **Fresh Green Salad**

*With Carrots, Cucumbers, Red Onions and Tomatoes,  
Tossed with a Maple Balsamic Dressing*

#### **Garlic Knots**

*Fresh-Baked and Drizzled with Butter and Garlic*

### **Select One Of The Following Entrees:**

#### **Surf and Turf**

**Lobster Thermidor and Cajun Bistro Steak**  
*½ Maine Lobster Filled with a Creamy Sauce,  
Topped with a Fresh Cheese Crust and served with  
Cajun Seasoned Tender Sliced Petite Filet Mignon*

**Fettucine with Shrimp and Alfredo Sauce**  
*Fresh Egg Fettucine Tossed in Alfredo Sauce  
with Shrimp and Imported Parmesan Cheese*

#### **Seafood Platter**

*Cod, Shrimp and Scallops tossed in a Lemon Caper Sauce Served over Rice Pilaf*

#### **Roasted Fresh Turkey Tenderloin**

*Served with a Creamy Wild Mushroom Basil Sauce*

#### **Cajun Bistro Steak**

*Tender Sliced Petite Filet Mignon with a Cajun Seasoning Rub*

### **Accompaniments**

#### **Wild Rice Pilaf**

**Fresh Green Beans**  
*Tossed in Shallot Butter*

### **Dessert**

**Fresh Seasonal Fruit with Cream**



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