

CAPTAIN'S DINNER (Spring)
Plated Dinner Service

APPETIZER SELECTIONS

Shrimp Cocktail 6.98

Cheese Plate 5.86

Lobster Bisque 4.72

Garden Salad

*Fresh Mixed Greens, Tomatoes, Cucumbers, Red Onions and Carrots
Finished with the Chef's Vinaigrette Dressing*

Soft Baked Dinner Rolls

Served with Vermont Cabot Butter

ENTREE SELECTIONS

Braised Shortribs

*Beef Short Ribs Simmered in Switchback Ale
with Maple Dijon Demi-Glace*

Smashed Chicken

*Sesame Crusted Boneless Breast and Thigh
with Garlic and Lemon*

Caribbean Spiced Grouper

Served with Mango Salsa

Vermont Goat Cheese Ravioli

*Stuffed with Grilled Vegetables and Chèvre Cheese
with Red Pepper Hummus Cream Sauce and Wilted Spinach*

Grilled Tofu Stir-Fry

*Soy Marinated Tofu with Asian Vegetables
and Spicy Sesame Noodles*

ACCOMPANIMENTS

Spring Vegetable Medley

Buttermilk Mashed Potatoes

DESSERT

Peach Crisp

*with Mango and Crisp Oats
Served with Whipped Cream*