

INCLUDES CHOICE OF ONE:

STARTER, ENTREE

DESSERT

DINE IN ONLY



\$35

TAX AND GRATUITY

ARE NOT INCLUDED

NOVEMBER 7-14

STARTERS

COOPERAGE INN HOUSE SALAD

Mixed greens, mandarin oranges, diced apples, raisins
& toasted almonds, creamy house dressing

CAESAR SALAD

Romaine hearts, pecorino romano, croutons

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions,
shaved radishes, & carrots

OVERSTUFFED BAKED CLAMS

Fresh herbs, bacon, onions & celery, flash broiled

OVEN ROASTED TOMATO BRUSCHETTA

Fresh mozzarella, red onion, fresh basil, shaved
pecorino romano, garlic crostini

CRAB CAKE

Roasted corn tomato salsa, remoulade

WHIPPED GOAT CHEESE FLATBREAD

Roasted delicata squash, wild mushrooms, arugula,
shaved prosciutto, truffle honey drizzle

EGGPLANT FRIES

Shaved parmesan & fresh basil,
pomodoro dipping sauce

SAMPLE MENU, SUBJECT TO CHANGE

SOUP OF THE DAY

SEAFOOD BISQUE (+2)

ENTREES

CHICKEN FRANCAISE

Lightly egg dipped and sautéed with shaved
garlic, roasted garlic mashed potatoes,
sautéed market vegetables

CHICKEN POT PIE

Pulled white and dark meat chicken, carrots, celery,
corn, peas & potatoes, sherry cream sauce, baked in a
casserole, puff pastry crust

VEAL & PORK BOLOGNAISE

Sweet peas, shaved ricotta salata, mezzis rigatoni

PENNE A LA VODKA

Pancetta, basil, rich pink cream sauce

****MARINATED, GRILLED PORK CHOP**

Apple mango chutney, sautéed market vegetables,
roasted garlic mashed potatoes

COCONUT & MACADAMIA CRUSTED COD

Sautéed spinach, sticky jasmine rice,
chipotle honey aioli

****PAN SEARED FRESH ATLANTIC SALMON**

Sticky jasmine rice, sautéed baby spinach,
lemon basil aioli

****GORGONZOLA CRUSTED, GRILLED, MARINATED FLAT IRON STEAK**

Roasted garlic mashed potatoes, sautéed market
vegetables, cajun fried onions, chimichurri sauce

BRAISED SHORT RIB POT PIE

Carrots, celery, onions, peas, potatoes, green beans,
mushroom marsala demi glaze, baked in a casserole,
puff pastry crust

****CHEF'S CATCH**

Blackened, grilled or pan seared,
sautéed market vegetables, brown rice pilaf,
roasted corn tomato relish

GRILLED, PRIME 14OZ. NY SHELL STEAK (+8)

Sautéed green beans, roasted garlic mashed potatoes,
cracked black pepper truffle compound butter

Desserts

**VANILLA ICE CREAM WITH FRESH FRUIT, RICE PUDDING, KEY LIME PIE,
COCONUT CREAM PIE, CAPPUCCINO MOUSSE CHOCOLATE CAKE**

NO SUBSTITUTIONS OR SHARING, PLEASE.

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

***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*