Includes choice of one: Starter, Entree Dessert *DINE IN ONLY*



\$37 Tax and Gratuity are <u>not</u> included November 6-13

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

Miced 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 butternut squash, wild mushrooms, arugula, shaved prosciutto, truffle honey drizzle

Eggplant Fries

Shaved parmesan & fresh basil, pomodoro dipping sauce

Seafood Bisque (+2)

Soup Of The Day

Bread Basket (for the table) available for \$5 Assorted warm dinner rolls & seasonal loaf bread, whipped butter, house made hummus

ENTREES

Chicken Française

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

Coconut & Macadamia Crusted Cod

Sautéed spinach, roasted garlic mashed potatoes, chipotle honey aioli

**Pan Seared Fresh Atlantic Salmon

Sticky jasmine rice, sautéed baby spinach, lemon basil aioli

Octoberfest Sampler (+5)

Pork schnitzel, bourbon caramel applesauce, bratwurst, slow roasted German sauerkraut, Düsseldorf mustard, braised red cabbage, roasted garlic mashed potatoes

Penne A La Vodka

Pancetta, basil, rich pink cream sauce

**Gorgonzola Crusted, Grilled, Marinated Flat Iron Steak (+3)

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

Braised Short Rib Stroganoff (+3)

Roasted wild mushrooms, sweet peas, creamy demi, over pappardelle, tossed with butter and parmesan, dollop of sour cream

**Chefs Catch (+3)

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

**Seafood Saute (+3)

Shrimp, bay scallops, roasted tomatoes, spring onions, peas, lemon sage cream sauce, penne pasta

DESSERTS

RICE PUDDING, KEY LIME PIE, COCONUT CREAM PIE, VANILLA OR CHOCOLATE ICE CREAM, CAPPUCCINO MOUSSE CHOCOLATE CAKE, APPLE CIDER MAPLE BREAD PUDDING

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

To keep our prices competitive, we are offering a 3.5% cash discount to all customers who pay with cash.

The prices you see on our menu are the cash discount prices. For your convenience, we will still accept other forms of payment, although the cash discount will not apply. We look forward to continuing to serve you.