

**INCLUDES CHOICE OF ONE:**

**STARTER, ENTREE**

**DESSERT**

**\*DINE IN ONLY\***

**\$39/\$46**

**TAX AND GRATUITY**

**ARE NOT INCLUDED**

**OCT. 27 - NOV. 3**

## 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 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

**\$39**

**ENTREES**

**\$46**

### *Penne A La Vodka*

Pancetta, basil, rich pink cream sauce

### *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

### *\*\*Cedar Plank Salmon*

Brown rice pilaf, sautéed market vegetables, smoky sweet tomato ragout

### *\*\*Chef's Catch*

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

### *Octoberfest Sampler*

Jäegerschnitzel (crispy, breaded pork chop), bratwurst, slow roasted German sauerkraut, Düsseldorf mustard, roasted garlic mashed potatoes

### *\*\*Gorgonzola Crusted, Grilled, Marinated Flat Iron Steak*

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

### *Braised Short Rib Stroganoff*

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

### *\*\*Pumpkin Mascarpone Ravioli*

Roasted wild mushrooms, shallots, garlic, pancetta, sweet peas, spinach, sage cream sauce

### *Pistachio Crusted Sea Bass*

Sautéed spinach, roasted garlic mashed potatoes, lemon, honey & thyme aioli

## DESSERTS

**PUMPKIN PARFAIT, KEY LIME PIE, COCONUT CREAM PIE, VANILLA OR CHOCOLATE ICE CREAM, CAPPUCCINO MOUSSE CHOCOLATE CAKE, APPLE CIDER DONUT 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. Before placing your order, please inform your server if a person in your party has a food allergy.*