

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, hunter gravy

***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

Lobster & Shrimp Gnocchi Pasta

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

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.*