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

$40/$48
Tax and Gratuity
are NOT included
Nov. 1 – Nov. 8

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

Mushroom & Delicata Squash Goat Cheese Toast
Truffle honey glaze

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

$40

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

**Pan Seared Apple Cider & Herb Glazed Norwegian Salmon
Sweet potato mashed, sautéed spinach

**Chef's Catch
Blackened, broiled or pan seared, sautéed market vegetables, brown rice pilaf, roasted corn tomato relish

$48

Oktoberfest 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 French Onion Gnocchi
Caramelized sweet onions, sherry-thyme garlic demi glaze, melted gruyere cheese, grilled garlic bread

Jumbo Shrimp & Sea Scallop Newburg
Roasted wild mushrooms, shallots, garlic, pancetta, sweet peas & spinach, creamy crab meat Newburg sauce, tossed with radiatori pasta

Pistachio Crusted North Fork Blackfish
Roasted garlic mashed potatoes, sautéed spinach, lemon, thyme & honey aioli

Desserts

Apple Cider Donut Bread Pudding, 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.*