

INCLUDES CHOICE OF ONE:

STARTER, ENTREE

DESSERT

DINE IN ONLY

\$39/\$46

TAX AND GRATUITY

ARE NOT INCLUDED

JAN 25 – FEB 1

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

Chicken Pie Crunch Roll

Pulled white and dark meat chicken, carrots, celery, corn, peas, onions & potatoes, cranberry dipping sauce

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

Chef's Catch

Pan seared, blackened, grilled, or broiled (topped with bread crumbs); roasted garlic mashed potatoes or brown rice pilaf, sautéed market vegetables, roasted corn tomato salsa

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

Smoky sweet tomato ragout, sautéed market vegetables, brown rice pilaf

Sweet Potato Crusted Sea Bass

Sautéed spinach, sticky jasmine rice, dill honey mustard aioli

Linguini, Clam & Jumbo Shrimp Pasta

Oregano, basil, white wine butter sauce, grilled garlic bread

Herb Crusted Bone-in Pork Chop Saltimbocca

Melted fontina, prosciutto, hunter gravy, roasted garlic mashed potatoes, sautéed market vegetables

***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

DESSERTS

**RICE PUDDING, KEY LIME PIE, COCONUT CREAM PIE, VANILLA OR CHOCOLATE ICE CREAM,
CAPPUCCINO MOUSSE CHOCOLATE CAKE, VANILLA CHOCOLATE CHIP 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*