

INCLUDES CHOICE OF ONE:

STARTER, ENTREE

DESSERT

DINE IN ONLY

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

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

WILD MUSHROOM FLATBREAD

Whipped goat cheese, arugula, shaved prosciutto, truffle honey drizzle

EGGPLANT FRIES

Shaved parmesan & fresh basil, pomodoro dipping sauce

SOUP OF THE DAY

SEAFOOD BISQUE (+3)

ENTREES

GRILLED PORK FILET MIGNON

Sautéed market vegetables, roasted garlic mashed potatoes, apple bourbon demi glace

COCONUT & MACADAMIA CRUSTED COD (+3)

Sautéed spinach, sticky jasmine rice, chipotle honey aioli

****GORGONZOLA CRUSTED, GRILLED, MARINATED FLAT IRON STEAK (+5)**

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

****PAN SEARED FRESH SALMON**

Grilled ramp, sweet pea & roasted tomato cous-cous; lemon basil aioli

****GRILLED 14OZ. PRIME SHELL STEAK (+8)**

Roasted garlic mashed potatoes, sautéed asparagus, caramelized shallot, bacon & cracked black pepper compound butter

JAMBALAYA POT PIE

Pulled chicken, shrimp, andouille sausage, langostino meat, saffron rice, okra, red & green peppers, red onions, celery, scallions, cream, puff pastry crust

CHICKEN POT PIE

Pulled white and dark meat chicken, carrots, celery, corn, peas & potatoes, sherry cream sauce, baked in a casserole, puff pastry crust

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

BRAISED SHORT RIB STROGANOFF (+3)

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

SEAFOOD SAUTÉ (+3)

Shrimp, bay scallops, roasted tomatoes, sautéed spring onions, peas, lemon dill cream sauce, farfalle pasta

DESSERTS

RICE PUDDING, KEY LIME PIE, COCONUT CREAM PIE, CAPPUCCINO MOUSSE CHOCOLATE CAKE, CARAMEL COFFEE BREAD PUDDING, VANILLA OR CHOCOLATE ICE CREAM

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.

\$35

TAX AND GRATUITY

ARE NOT INCLUDED

APRIL 24-MAY 1