

**INCLUDES CHOICE OF ONE:**

**STARTER, ENTREE**

**DESSERT**

**\*DINE IN ONLY\***



**\$37**

**TAX AND GRATUITY**

**ARE NOT INCLUDED**

**JAN 29-FEB 5**

**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

**ENTREES**

**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

**Penne A La Vodka**

Pancetta, basil, rich pink cream sauce

**\*\*Pan Seared Fresh Atlantic Salmon**

Sticky jasmine rice, sautéed market vegetables, lemon basil aioli

**Pine Nut & Parmesan Crusted Pork Chop Milanese**

Bone-in, grilled onions, roasted tomato & arugula salad, shaved pecorino romano, balsamic reduction

**Sesame Panko Crusted Cod (+5)**

Sautéed bok choy, sticky jasmine rice, ginger ponzu sauce & sriracha aioli

**\*\*Gorgonzola Crusted, Grilled, Marinated Flat Iron Steak (+5)**

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

**Braised Short Rib Stroganoff (+5)**

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

**\*\*Chef's Catch (+5)**

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

**\*\*Seafood Saute (+5)**

Shrimp, bay scallops, roasted red peppers, sweet peas, spinach, basil parmesan cream sauce, bucatini pasta

**DESSERTS**

**RICE PUDDING, KEY LIME PIE, COCONUT CREAM PIE, CHOCOLATE CHIP BANANA BREAD PUDDING, VANILLA OR CHOCOLATE ICE CREAM, 90 CAPPUCINO MOUSSE CHOCOLATE CAKE**

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.**