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



\$37 Tax and Gratuity are <u>not</u> included April 23–April 30

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

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 Grilled ramp, sweet pea & roasted tomato cous-cous salad

Pine Nut & Parmesan Crusted Pork Chop Milanese

Bone-in, grilled onions, roasted garlic mashed potatoes, tomato & arugula salad, shaved pecorino romano, balsamic reduction Crab Cake Roasted corn tomato salsa, remoulade

Shrimp Egg Roll Shrimp, sautéed cabbage, red peppers, carrots, scallions & cashews, honey soy ginger sesame aioli

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

**Gorgonzola Crusted, Grilled, Marinated Flat Iron Steak +\$5 asted garlic mashed potatoes, sautéed marl

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

Orange & Pistachio Crusted Barramundi +\$3 Sticky jasmine rice, sautéed spinach,

citrus basil aioli

Chicken Marsala Stroganoff +\$5

Roasted wild mushrooms, sweet peas, creamy demi, over pappardelle, tossed with butter and parmesan

**Chef's Catch +\$5

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

**Seafood Newburg +\$6

Lobster meat, shrimp, scallops, spinach, peas, sherry tarragon newburg cream sauce, over pappardelle pasta, toasted bread crumbs

Desserts

RICE PUDDING, KEY LIME PIE, COCONUT CREAM PIE, CAPPUCCINO MOUSSE CHOCOLATE CAKE, PINEAPPLE UPSIDE DOWN CAKE, 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.