# Mother's Day 2024

### Starters

#### Bread Basket-5

Assorted warm dinner rolls & seasonal loaf bread, whipped butter, house made hummus

Overstuffed Baked Clams—19
Fresh herbs, bacon, onions & celery, flash broiled

**ALMOND CRUSTED FRIED BRIE—16**Garlic toast points, truffle honey drizzle

Oven Roasted Tomato Bruschetta—15 Fresh mozzarella, red onion, fresh basil, shaved pecorino romano, garlic crostini

CREAM OF LOCAL ASPARAGUS & SPINACH-10

Garlic crostini

#### \*Sesame Crusted Seared Ahi Tuna-23

Seared rare, guacamole, wasabi créme fraîche, pickled ginger, ponzu sauce, sliced cucumbers, wonton chips

#### CRISPY CALAMARI-22

Flash fried, plum tomato basil sauce

#### **EGGPLANT FRIES-15**

Shaved parmesan & fresh basil, pomodoro dipping sauce

#### CRAB CAKES-22

Tri-pepper remoulade, roasted corn tomato salsa

Seafood Bisque-12

### Entrees

ADD GARDEN SALAD, COOPERAGE HOUSE SALAD, OR CAESAR TO YOUR MEAL +\$7

#### CHICKEN FRANCAISE—34

Lightly egg dipped and sautéed with shaved garlic, lemon sherry wine sauce, sautéed market vegetables, roasted garlic mashed potatoes

#### CHEF'S CATCH-36

Blackened, grilled or pan seared; roasted garlic mashed potatoes or brown rice pilaf, sautéed market vegetables, roasted corn tomato salsa

#### PENNE ALA VODKA-33

Pancetta, basil, rich pink cream sauce

MARINATED, GRILLED THICK CUT PORK CHOPS (2)–35
Apple mango chutney, sautéed market vegetables, roasted garlic mashed potatoes

#### MARINATED, GRILLED FLAT IRON STEAK-39

Melted gorgonzola, chimichurri sauce, cajun fried onions, sautéed market vegetables, roasted garlic mashed potatoes

#### GRILLED 10oz. FILET MIGNON-52

Garlic & herb compound butter, cajun fried onions, sautéed market vegetables, roasted garlic mashed potatoes

#### CHICKEN POT PIE-28

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

COCONUT & MACADAMIA CRUSTED SEA BASS—35

Sticky jasmine rice, sautéed spinach, chipotle honey aioli

## ROSEMARY & GARLIC MARINATED RACK OF LAMB-45

Mint demi reduction, sautéed market vegetables, roasted garlic mashed potatoes

# CRESCENT FARMS ROAST, SEMI-BONELESS HALF DUCK—36

Sausage, apple & sage stuffing, sautéed market vegetables, lingonberry demi glaze, brown rice pilaf

#### **Broiled Seafood Medley-44**

Stuffed filet of fluke (crab & shrimp stuffing), jumbo shrimp, baked clams, sea scallops, scampi garlic white wine butter broth, sautéed market vegetables, brown rice pilaf

#### JUMBO STUFFED SHRIMP (4)-36

Crab & shrimp stuffing, scampi garlic butter, toasted panko, sautéed market vegetables, brown rice pilaf

#### SEAFOOD NEWBURG-39

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

#### PAN ROASTED SCOTTISH SALMON-35

Cilantro lime jasmine rice, sautéed market vegetables, pineapple, mango & jalapeño chutney

#### GRILLED PRIME BONELESS NY STRIP STEAK-49

Garlic truffle herb compound butter, roasted garlic mashed potatoes, grilled local asparagus