



STARTERS

BREAD BASKET—5

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

OVERSTUFFED BAKED CLAMS—18

Chopped clams, bacon, onions & celery, fresh herbs, flash broiled, herb garlic butter

EGGPLANT FRIES—13

Shaved parmesan & fresh basil, plum tomato basil dipping sauce

CRAB CAKES—20

Tri-pepper remoulade, roasted corn tomato salsa

SESAME CHICKEN SPRING ROLL—17

Sweet chili emulsion, micro greens, peanut sauce

CRISPY CALAMARI—20

Flash fried, plum tomato basil sauce

MUSSELS BROUSSE—23

Sautéed with tomatoes, onions & fresh basil, toasted panko, garlic butter white wine broth, garlic crostini

OVEN ROASTED TOMATO BRUSCHETTA—14

Fresh mozzarella, red onion, fresh basil, shaved pecorino romano, garlic crostini

***SESAME CRUSTED SEARED AHI TUNA—20**

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

PAN SEARED FRESH MOZZARELLA—16

Sautéed artichoke hearts, tomatoes & spinach, toasted garlic basil white wine sauce

TOWER FOR TWO—25

Crab cake, oven roasted tomato bruschetta, sesame chicken spring roll, baked clams

OVERSIZED SALADS

ENHANCE YOUR SALAD: ADD GRILLED CHICKEN +7 • SAUTÉED SHRIMP +12 • SALMON +15

GARDEN SALAD—17

Mixed greens, tomatoes, cucumbers, red onions, shaved radishes & carrots

CAESAR SALAD—19

Romaine hearts, pecorino romano, croutons

WALDORF SALAD—27

Chicken salad with celery, walnuts & red onions, mixed greens, diced apples and mandarin oranges, creamy house dressing, toasted almonds and raisins

COOPERAGE HOUSE SALAD—22

Mixed greens, diced apples and mandarin oranges, creamy house dressing, toasted almonds and raisins

LIGHTLY BLACKENED CHICKEN & SHRIMP COBB SALAD—28

Lettuce wedge, tomatoes, red onions, cucumbers, bacon, avocado, bleu cheese crumble, balsamic vinaigrette

SESAME CRUSTED CALAMARI SALAD—28

Mixed greens, cucumbers, red onions & tomatoes, cherry peppers, mustard-soy vinaigrette

PASTAS

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

PENNE A LA VODKA—27

Pancetta, fresh sage & basil, rich pink cream sauce

Pulled Chicken +7, Sautéed Shrimp +12

VEGETARIAN SAUTÉ—27

Sautéed zucchini, broccoli, spinach, roasted tomatoes, white beans, roasted garlic, basil, white wine shallot butter parmesan sauce, over pappardelle

BRAISED SHORT RIB STROGANOFF—32

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

SEAFOOD BROUSSE—36

Jumbo shrimp, sea scallops, mussels, fresh fish, tomatoes, red onions, sweet basil, scampi garlic butter wine broth, toasted panko, over linguine

We Value Our Customers

Thank you for your patronage!

If you are paying your bill with cash, please enjoy a 3% discount.

ENTREES

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

CHICKEN POT PIE—25

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

BRAISED SHORT RIB POT PIE—30

Carrots, celery, onions, peas, potatoes, green beans, mushroom marsala demi glaze, baked in a casserole, puff pastry crust



JUMBO SHRIMP & CHICKEN FRANCAISE—30

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

PAELLA—35 (VEGETARIAN 26)

Saffron infused yellow rice, sautéed with chicken, shrimp, mussels, andouille sausage, steak tid-bits, caramelized onions, tomatoes, sweet peas

BARBECUE CHICKEN & HOUSE SMOKED RIBS—33

Grilled chicken cutlets and half rack of ribs, brown rice pilaf or roasted garlic mashed potatoes, sautéed market vegetables

HOUSE SMOKED BBQ BABY BACK RIBS—25/37

Brown rice pilaf or roasted garlic mashed potatoes, sautéed market vegetables

*MARINATED, GRILLED FLAT IRON STEAK—33

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

*10OZ. CHAR-GRILLED FILET MIGNON—49

Plain or marinated, roasted garlic & herb compound butter, cajun fried onions, sautéed market vegetables, brown rice pilaf or roasted garlic mashed potatoes

POTATO & ONION CRUSTED FRESH FLUKE—33

Sticky jasmine rice, sautéed baby spinach, lemon basil aioli

MEATLOAF—25

Hunter gravy, roasted garlic mashed potatoes, sautéed market vegetables

*MARINATED, GRILLED, THICK-CUT PORK CHOP—23/31

Apple mango chutney, sautéed market vegetables, roasted garlic mashed potatoes

CRAB CAKES (2)—29

Tri-pepper remoulade, roasted corn tomato relish, sautéed market vegetables, brown rice pilaf

*HONEY ROASTED CEDAR PLANK SALMON—33

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

JUMBO STUFFED SHRIMP—24/33

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

BROILED SEAFOOD MEDLEY—36

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

CRESCENT FARMS ROASTED HALF DUCK—35

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

*SEARED AHI TUNA—34

Seared rare, sticky jasmine rice, sautéed baby spinach, pickled ginger, ponzu sauce, wasabi crème fraîche

*24OZ. MARINATED CHAR-GRILLED COWBOY RIB EYE STEAK—54

Well marbled for peak flavor, horseradish crème, roasted garlic mashed potatoes, sautéed market vegetables

*ROSEMARY & GARLIC MARINATED RACK OF LAMB—37

Mint demi reduction, sautéed market vegetables, brown rice pilaf or roasted garlic mashed potatoes

SIDES

SIDES 7 EA.

SAUTÉED MARKET VEGETABLES • BROWN RICE PILAF • FRIES •
ROASTED GARLIC MASHED POTATOES • SAUTÉED SPINACH
SWEET POTATO FRIES (OR AS AN UPGRADE FOR \$2)



AVAILABLE TO GO

CHICKEN + TURKEY + SHORT RIB + VEGETARIAN
JAMBALAYA + SHEPHERD'S PIE + LOBSTER
PINT SALAD DRESSINGS + SEASONAL LOAF BREAD
MINI KEY LIME PIE + MINI COCONUT CREAM PIE
MINI CARROT CAKE + MINI APPLE PEAR PUFF
ASK YOUR SERVER FOR OUR SEASONAL VARIETIES!

*Indicates cooked to your liking. Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

Menu availability and pricing are subject to change at any time.