

Includes choice of one:

Starter

Entree

Dessert

Winter LONG ISLAND  
Restaurant Week

JAN 21-28, 2018

**\$28.95**

3-COURSE PRIX FIXE

**\$28.95**

Tax and Gratuity  
are not included

## Starters

### Soup of the Day

#### Roasted Red Pepper Hummus

Butter & herb brushed grilled flat bread, celery, carrots, calamata olives, sweet gherkins

#### Oven Roasted Tomato Bruschetta

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

#### Cooperage Inn House Salad

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

### Crisp Garden Salad

Mixed field greens, cucumbers, tomato, shaved radishes, carrots and onions, balsamic dressing

#### Overstuffed Baked Clams

Fresh herbs, bacon, onions & celery, flash broiled

#### Crab Cake

Roasted corn tomato salsa, remoulade

#### Crispy Eggplant Fries

Shaved parmesan & fresh basil, pomodoro dipping sauce

## Entrees

**Sample Menu, Subject to Change at Any Time**

#### Murray's Organic Roasted 1/2 Chicken

Compound herb butter infused, brown rice pilaf, sautéed market vegetables, coriander mandarin glaze

#### \*\*Marinated, Thick Cut Pork Chop

Apple compote, sautéed market vegetables, roasted garlic mashed potatoes

#### Mezzi Rigatoni Ala Vodka

Pulled white meat chicken, sweet & hot sausage crumble, sweet peas, pancetta, rich pink cream sauce, fresh sage & basil

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

Fresh sage & butternut squash basmati rice, sautéed baby spinach, lemon basil aioli

#### \*\*Gorgonzola Crusted Marinated Flat Iron Steak (add \$2)

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

#### \*\*Panko-Herb Crusted Fresh Atlantic Cod

Roasted garlic mashed potatoes, sautéed baby spinach, honey chipotle aioli

#### Braised Pork Osso Bucco (add \$2)

Roasted garlic mashed potatoes, sautéed market vegetables, crispy leeks, pan gravy

#### Seafood Brouse (add \$5)

Jumbo shrimp, sea scallops, mussels, chopped clams; sautéed with diced tomatoes, onions & fresh basil, white wine garlic butter broth, toasted bread crumbs, over linguine

## Desserts

Vanilla Ice Cream with Fresh Fruit, Warm Apple Pear Bread Pudding, Rice Pudding, Coconut Cream Pie, Key Lime Pie, Cappuccino 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