

Mothers Day Dinner Menu

Sample Menu, Subject to Change at Anytime

STARTERS

Overstuffed Baked Clams (4)—14

Fresh herbs, bacon, onions, celery, garlic butter, toasted bread crumbs

Fried Calamari—14

Spicy marinara

Oven Roasted Tomato Bruschetta—12

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

Roasted Red Pepper Tomato Bisque—8.5

Garlic parmesan crostini

Jumbo Shrimp Cocktail (4)—18

Baby mixed greens, spicy horseradish cocktail sauce

Salt & Pepper Smoked Sweet Potato—12

Stuffed with roasted corn, roasted corn pico de gallo & guacamole, finished with smoked gouda creme

Crispy Eggplant Fries—12

Shaved parmesan & fresh basil, pomodoro dipping sauce

Crab Cakes—14

Tri-pepper remoulade, roasted corn pico de gallo

Seafood Bisque—9

ENTREES

All Entrees Include a Garden Salad with Balsamic Dressing. Substitute a Cooperage House Salad for \$3

Seafood Sauté—34

Jumbo shrimp, sea scallops, mussels, fresh catch of the day, plum tomatoes, spinach & fresh basil, white wine garlic butter broth, over linguini

Marinated 24oz. Char-Grilled Cowboy Rib Eye Steak—44

Well marbled for peak flavor, roasted garlic mashed potatoes, sautéed spring vegetables, Holy Schmitt's horseradish creme

Roast Semi Boneless Stuffed Duckling—34

Dried fruit confit stuffing, raspberry orange peppercorn glaze, toasted almonds, brown rice pilaf, sautéed spring vegetables

10oz. Grilled Filet Mignon—38

Bacon & herb compound butter, roasted garlic mashed potatoes, sautéed spring vegetables, cajun fried onions

Seafood Medley—35

Broiled stuffed fluke, jumbo shrimp, sea scallops, baked clams, scampi garlic white wine butter broth, roasted garlic mashed potatoes, sautéed spring vegetables

Pineapple Habanero Glazed Fresh Norwegian Salmon—32

Lemongrass basmati rice, sautéed local asparagus

All Natural Roasted Semi-Boneless

1/2 Chicken Marsala—28

Sautéed spring vegetables, brown rice pilaf, wild mushroom marsala gravy

Jumbo Stuffed Shrimp (4)—32

Crab & shrimp stuffing, garlic butter & toasted bread crumbs, brown rice pilaf & sautéed spring vegetables

Chicken Francese—28

Egg dipped & sautéed with garlic lemon sherry wine sauce, roasted garlic mashed potatoes, sautéed spring vegetables

Rigatoni A la Vodka—26

Rich pink cream sauce with pancetta, fresh sage & basil (add chicken +3, add shrimp +5)

Garlic & Herb Marinated Rack of Spring Lamb—35

Roasted garlic mashed potatoes, sautéed spring vegetables, mint demi reduction

Veal & Pork Bolognese—29

Sweet peas, prima dolce cheese, egg pappardelle

Marinated, Grilled Center-Cut Pork Chops (2)—32

Thick cut, apple mango chutney, roasted garlic mashed potatoes, sautéed spring vegetables