

**INCLUDES CHOICE OF ONE:
STARTER, ENTREE
DESSERT
*DINE IN ONLY***

**\$39/\$46
TAX AND GRATUITY
ARE NOT INCLUDED
APRIL 7-14**

STARTERS

Cooperage Inn House Salad

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

Cesar 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

Crab Cake

Roasted corn tomato salsa, remoulade

Whipped Goat Cheese Toast

Roasted wild mushrooms, asparagus, truffle honey

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

\$39

ENTREES

\$46

Penne A La Vodka

Pancetta, basil, rich pink cream sauce

Chicken Francaise

Lightly egg dipped and sautéed with shaved garlic, roasted garlic mashed potatoes, sautéed market vegetables

***Lightly Blackened Mahi-Mahi*

Sautéed market vegetables, brown rice pilaf, pineapple & mango salsa

Chicken Pot Pie

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

Grilled, Bone-In Ham Porterhouse

Maple brown sugar bourbon glaze, whipped sweet potato puree, sautéed market vegetables

Seafood Newburg

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

***Gorgonzola Crusted, Grilled, Marinated Flat Iron Steak*

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

***Pan Seared Fresh Atlantic Salmon*

Grilled asparagus, roasted garlic mashed potatoes, chive aioli

Braised Short Rib Stroganoff

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

Pistachio Crusted Sea Bass

Sautéed spinach, sticky jasmine rice, lemon, honey & thyme aioli

DESSERTS

RICE PUDDING, KEY LIME PIE, COCONUT CREAM PIE, VANILLA OR CHOCOLATE ICE CREAM, 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*