

Mother's Day 2024

SAMPLE MENU, SUBJECT TO CHANGE

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

EGGPLANT FRIES—15

Shaved parmesan & fresh basil, pomodoro dipping sauce

CRAB CAKES—22

Tri-pepper remoulade, roasted corn tomato salsa

ROASTED TOMATO BISQUE—10

Garlic crostini

SEAFOOD BISQUE—12

OVEN ROASTED TOMATO BRUSCHETTA—15

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

CRISPY CALAMARI—22

Flash fried, plum tomato basil sauce

REUBEN EGG ROLLS—15

Corned beef, sauerkraut, Russian dressing aioli

SESAME CRUSTED SEARED AHI TUNA—23

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

CAJUN CORNMEAL CRUSTED FRIED OYSTERS ON THE 1/2 SHELL—19

Classic cole slaw, tartar sauce

Entrees

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

CHICKEN FRANCAISE—33

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

ROSEMARY & GARLIC MARINATED RACK OF LAMB—45

Mint demi reduction, 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

ROAST, SEMI-BONELESS HALF DUCK—36

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

PENNE ALA VODKA—33

Pancetta, basil, rich pink cream sauce

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

MARINATED, GRILLED THICK CUT PORK CHOPS (2)—34

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

JUMBO STUFFED SHRIMP (4)—35

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

MARINATED, GRILLED FLAT IRON STEAK—38

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

SEAFOOD NEWBURG—38

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

GRILLED 10OZ. FILET MIGNON—52

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

PAN ROASTED SCOTTISH SALMON—35

Over asparagus, red pepper & green pea toasted cous-cous salad, smoky tomato aioli

CHICKEN POT PIE—27

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

MIXED GRILL—32

Grilled applewood smoked chicken sausage, smoked pork chop, broiled tomato, slow roasted German sauerkraut, roasted garlic mashed potatoes, Düsseldorf mustard

PISTACHIO CRUSTED SEA BASS—35

Sticky jasmine rice, sautéed spinach, lemon basil aioli

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*