

STARTERS

BAKED BRIE EN CROÛTE ✓

double cream brie, melba jam,
pecans, baguette
17 | *M* 16

ROASTED GREEN BEANS Ⓞ

bacon wrapped roasted green beans,
honey mustard
11 | *M* 10

FROG LEGS*

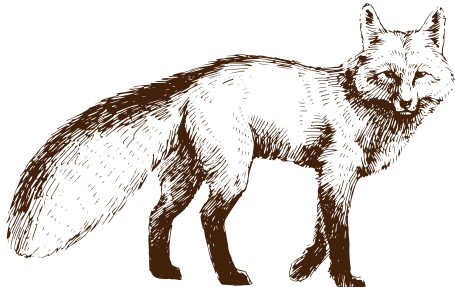
mushroom, onion, white bean,
roasted garlic, parsley, beurre blanc
15 | *M* 14

SHRIMP & CALAMARI*

shrimp cocktail, fried calamari,
thai chili sauce
15 | *M* 14

CHICKEN POT STICKERS

chicken pot stickers,
ginger-green onion soup
14 | *M* 13



GREENS

APPLE PUMPKIN SALAD ✓

apple, pumpkin & bleu cheese tart, arugula,
toasted pumpkin seeds, pumpkin vinaigrette
13 | *M* 12

WINTER FRUIT SALAD ✓ Ⓞ

mixed greens & cabbage, celery root,
raisin, shallot, dried cherries,
creamy dressing
11 | *M* 10

CHOPPED SALAD Ⓞ

smoked bacon, bleu cheese, egg,
tomato, sweet & sour dressing
12 | *M* 11

HOUSE SALAD ✓

tomato, red onion, croutons,
choice of dressing
9 | *M* 8

add salmon, chicken, or shrimp* to any salad*
6

SOUPS

FRENCH ONION SOUP GRATINÉE

cup 6 | *M* 5 bowl 9 | *M* 8

CHEF'S DAILY SELECTION

cup 5 | *M* 4 bowl 8 | *M* 7

MAINS

PAN SEARED ATLANTIC SALMON*^{GF}

mushrooms, caramelized onion, creamed
brussels sprouts, lentils & beurre rouge

24 | *M* 22

small plate 19 | *M* 17

BRAISED SHORT RIB PAPPARDELLE

onion, mushrooms & tomato

20 | *M* 18

ROASTED CHICKEN BREAST

parsnips, celery root, white onion,
cauliflower, potato, thyme-chicken jus

19 | *M* 17

HONEY MAPLE PECAN CRUSTED PORK CHOP*

braised carrots, celery root, apple,
farro risotto, sage sauce

31 | *M* 29

SWEET POTATO RAVIOLI^V

bleu cheese cream, swiss chard, leeks

18 | *M* 16

FILET MIGNON*

mashed potatoes, roasted brussels sprouts

35 | *M* 33

COACH HOUSE CLASSICS

ALE-BATTERED FISH & CHIPS

cod fillet, crispy fries, tartar sauce

19 | *M* 17

small plate 14 | *M* 12

HEARTHSTONE MEATLOAF

mashed potatoes, peas, carrots

17 | *M* 15

- add to any main -

small side salad or cup of soup 4

or small chopped salad 6

HANDFOOD

TAVERN BURGER*

choice of cheese, lettuce,
tomato, onion, brioche

14 | *M* 12

THE CUBAN

pulled pork, ham, swiss,
dijon mustard, hoagie bun

14 | *M* 12

served with choice of

saratoga chips or dressed field greens

DESSERTS

7 | *M* 6

CARAMEL BREAD PUDDING

vanilla chantilly cream, caramel drizzle

CHOCOLATE LAVA CAKE

warm cake, molten center, vanilla ice cream

CRÈME BRÛLÉE ^{GF}

house-made custard, crispy caramelized shell

SWEET DESSERT CRÊPES WITH ICE CREAM

seasonal fillings

CHEESECAKE

house-made, crumbly graham cracker crust

GRAETER'S SEASONAL ICE CREAM ^{GF}

handcrafted french pot premium ice cream

2 scoops 7 | *M* 6 1 scoop 5 | *M* 4

COCKTAILS

10 | *M* 9

CARAMEL APPLE-TINI

rumchata, smirnoff caramel vodka,
apple dekuyper pucker

SAZERAC

absente absinthe, angostura bitters,
bulleit rye whiskey, sugar

LEFT HAND NITRO FLOAT

milk stout beer, vanilla cream

FRENCH MARTINI

grey goose, chambord, pineapple juice

KENTUCKY MULE

woodford reserve, fresh lime juice,
ginger ale

MOCHA CHATA

kahlúa, rumchata, baileys irish cream

ENJOY ALL THE BENEFITS OF A COACH HOUSE MEMBERSHIP FOR ONLY \$120/yr

- ask your server for details -

SPECIAL EVENTS

FOOD & BAR SPECIAL PRICING

HOUSE ACCOUNT

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

^{GF} *gluten free; ask your server about additional gluten free options; ^V suitable for vegetarians*

**M* = member pricing, no split checks with member pricing; 20% gratuity included for parties of six or more*