

STARTERS

FRIED CLAMS

spring slaw & remoulade
13

SHRIMP COCKTAIL ^{GF}

11

FROG LEGS*

tomato, potato, garlic,
parsley, wine sauce
14

CRUSTINI TRIO ^V

hummus & roasted red pepper,
sun dried tomato & pesto,
mushroom & bleu cheese
10

ASIAN CRAWFISH*

carrot, garlic, yellow pepper,
broccoli, black soba noodles
15

BLACK BEAN CAVIAR ^V ^{GF}

with fresh tortilla chips
6



GREENS

CHEF'S SALAD

ham, turkey, cheddar, swiss, provolone,
radish, onion, tomato, egg, lettuce blend
12

ROASTED ASPARAGUS & SPINACH ^V

asparagus, spinach, red pepper, shallot,
roasted garlic puree
10

CHOPPED SALAD

smoked bacon, bleu cheese, egg,
tomato, sweet & sour dressing
12

HOUSE SALAD ^V

tomato, red onion, carrot, radish,
croutons, choice of dressing
8

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

SOUPS

FRENCH ONION SOUP GRATINÉE

cup 6 bowl 9

CHEF'S DAILY SELECTION

cup 5 bowl 8

MAINS

PAN SEARED SALMON*

snow peas, oyster mushroom, carrot,
artichoke, charred green onion sauce

20

small plate 16

SWEET & SOUR PORK*

stir fried vegetables, black rice

18

ROASTED CHICKEN BREAST

mushroom, asparagus, onion
herbed gnocchi, champagne beurre blanc

18

SPINACH LINGUINI

cherry tomato, red onion, peas,
mushroom, zucchini, spinach,
sun dried tomato sauce

16

OVEN ROASTED SIRLOIN*

stewed peppers, onion, spanish rice,
tomato chipotle sauce

25

VEAL RAVIOLI

roasted corn, leek, zucchini,
tarragon sauce

18

COACH HOUSE CLASSICS

ALE-BATTERED FISH & CHIPS

cod fillet, crispy fries, tartar sauce

19

small plate 14

HEARTHSTONE MEATLOAF

mashed potatoes, peas, carrots

17

- 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

THE CUBAN

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

12

served with choice of

saratoga chips or dressed field greens

DESSERTS

7

CARROT CAKE

CHOCOLATE LAVA CAKE

warm cake, molten center, vanilla ice cream

CRÈME BRÛLÉE ^{GF}

house-made custard, crispy caramelized shell

LEMON-BERRY NAPOLEON

vanilla wafer, berries, whipped cream

STRAWBERRY RHUBARB TART

with vanilla ice cream

GRAETER'S SEASONAL ICE CREAM ^{GF}

handcrafted french pot premium ice cream

2 scoops 7 1 scoop 4

COCKTAILS

10

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 INCLUDING 10% OFF FOOD PURCHASES

\$120/year - ask your server for more 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