

STARTERS

CLAMS & CALAMARI

remoulade & cole slaw
13

CHICKEN QUESADILLA

roasted corn, black beans,
green onion, oaxaca cheese
10

FROG LEGS*

tomato, potato, garlic,
parsley, wine sauce
14

BLACK BEAN DIP ✓

with fresh tortilla chips
6

VEGETABLE EGGROLLS ✓

roasted corn, asparagus, spinach,
green onion teriyaki sauce
9

STUFFED PORTABELLA MUSHROOMS ✓

cheese medley, tomato, garlic, herbs
11

CORN & TOMATO SALSA ✓

with fresh tortilla chips
6

GREENS

CORN & SPINACH SALAD Ⓞ

spinach, roasted corn puree, red onion,
green beans, bacon, tomato vinaigrette
10

ASPARAGUS & COUSCOUS SALAD ✓ Ⓞ

arcadian harvest mix, asparagus, couscous,
peas, red pepper, red onion, house dressing
10

CHOPPED SALAD Ⓞ

smoked bacon, bleu cheese, egg,
tomato, sweet & sour dressing
10

HOUSE SALAD ✓

tomato, red onion, 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*

oyster mushroom, leek, carrot,
baby red potato, parsley sauce

20

small plate 15

BRAISED PORK RIBS*

bean medley, peach-blueberry sauce,
cornbread muffin

small plate 30

20

ROASTED CHICKEN BREAST

roasted carrot, button mushroom,
shallots, spinach, roasted potatoes,
tarragon sauce

18

MUSHROOM PASTA

mixed mushrooms, peas, pearl onions,
cabbage, creamy white wine sauce

16

NEW YORK STRIP STEAK*

button mushrooms, mashed potatoes,
radish salad

30



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

14

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