

COOLEY KILL

RESTAURANT & BAR



APPETIZERS

Crab Stuffed Mushrooms 4 Large Mushroom Caps stuffed with a blend of Crab, Cream Cheese, & Parmesan Cheese	13.00	Chicken Wings Bone-In <i>(GF)</i> or Boneless Choose from: Mild, Medium, Hot, BBQ, or Garlic Parmesan, served with House-Made Blue Cheese or Ranch Dressing	15.00
Short Rib Tacos Braised Short Rib topped on a Soft Shell with Pico Di Gallo, & Chipotle Mayo, served with Lime on the side	16.00	Fried Calamari Fried Calamari & Cherry Peppers, served with a side of Marinara Sauce, garnished with Lemon & Parmesan Cheese	13.00
Toasted Scampi 4 Pieces of Shrimp breaded in Buttery Crackers, served atop Wilted Spinach, Roasted Red Peppers and Garlic Herb Cream Sauce	15.00	Beets & Burratta <i>(V)</i> Roasted Red and Golden Beets paired with Burrata Cheese and French Crostinis, garnished with Extra Virgin Olive Oil, Black Pepper, and Sea Salt	15.00

SOUP & SALAD

Lobster Bisque <i>(GF)</i> Home-made Lobster Stock simmered and finished with Cream and Brandy	4.00/8.00	Caesar Salad Romaine Lettuce, House-Made Croutons, Parmesan Cheese, & House-Made Caesar Dressing Add Chicken 6.00 – Add Shrimp 6.00 – Add Salmon 8.00	13.00
French Onion Soup Caramelized Spanish Onions, Red Onions, Garlic, Beef Broth, & French Baguette, finished with Swiss Cheese	8.00	Chopped Salad <i>(GF)</i> Romaine Lettuce, Blue Cheese Crumbles, Craisins, Bacon, Carrots, Cucumbers, Grilled Chicken, & House-Made Balsamic Dressing	16.00
Beef Stew Braised Beef and Vegetables, topped with Puff Pastry, baked until golden brown	8.00	Garden Salad <i>(GF, V)</i> Mixed Greens, Cucumbers, Carrots, Tomatoes, & choice of House-Made Dressing Add Chicken 6.00 – Add Shrimp 6.00 – Add Salmon 8.00	11.00

HANDHELDS

SERVED W/ FRIES

Turkey Jack <i>(Substitute Bun for GF Bun)</i> Turkey topped with Pepperjack Cheese, Tomato, Pickled Red Onion, & Cranberry Mayo, served on White Bread	15.00	Spicy Buttermilk Fried Chicken Sandwich Buttermilk Chicken Thigh topped with Spicy Ranch, Dill Pickles, Lettuce, & Tomatoes, served on a Brioche Bun	15.00
Beer Cheese Burger 8oz Burger smothered in Beer Cheese & topped with Bacon, served on a Brioche Bun	16.00	Beyond Burger <i>(GF, V, VG)</i> 4oz Plant Based Burger topped with Lettuce, Tomatoes, & Onions, served on a Vegan Bun	13.00
Philly Cheesesteak <i>(Substitute Bun for GF Bun)</i> Thinly sliced NY Strip, topped with Onions, Peppers, & American Cheese	17.00	Wagyu Burger <i>(Substitute Bun for GF Bun)</i> 8oz Wagyu Burger, topped with Smoked Gouda, Bacon, Mixed Greens, Pickled Red Onions, & Mustard Mayonnaise, served on a Brioche Bun	20.00

ENTREE

Chicken Zachary Crab Stuffed Chicken Breast served atop Mashed Potatoes, Grilled Asparagus, Rosemary Demi-Glace & finished with Béarnaise Sauce	26.00
Braised Short Rib Short Rib that has been braised for 3 Hours, served with Carrots, atop Mashed Potatoes & Rosemary Demi-Glace <i>(GF without Demi-Glace)</i>	27.00
Miso Glazed Salmon <i>(GF)</i> Salmon marinated in a Miso Glaze, pan seared & served atop Shiitake Mushroom & Green Pea Risotto	26.00
Crusted Cod 8oz Cod Loin with a Horseradish Crust & choice of 2 Sides	24.00
Toasted Scampi Pasta 6 pieces of Shrimp breaded in Buttery Crackers, served with Roasted Red Peppers, Shallots, Fresh Basil, tossed with Angel Hair Pasta & Garlic Herb Cream Sauce	28.00
Bone-In Pork Chop 12oz Bone-In Pork Chop served atop Cheddar & Chive Polenta, Cranberry Glazed Baby Carrots, finished with Apple Chutney	27.00
14oz Prime NY Strip <i>(GF)</i> Choice of 2 Sides	35.00
Add 3 Toasted Scampi	43.00
Add Cajun Salmon	43.00

NY STRIP & CHOP ENHANCEMENTS

Roasted Pearl Onions <i>(GF)</i> Caramelized Baby Onions finished with Au Jus	3.00	Rosemary Demi-Glace A rich, thick sauce reduced from Brown Stock & Red Wine	3.00
Balsamic Roasted Shallot Butter <i>(GF, V)</i> Shallots poached in Balsamic Vinegar and blended into Butter	5.00	Garlic Herb Butter <i>(GF)</i> Chives & Parsley Butter with Garlic & Rosemary	5.00

SIDES

House Salad <i>(GF, V)</i>	4.00	Scalloped Potatoes <i>(GF)</i> <i>(V without Bacon)</i> Coated in a Cheesy Bechamel Sauce, topped with Bacon	6.00
Risotto <i>(GF)</i>	4.00	Grilled Asparagus <i>(GF, VG)</i> Olive Oil & Lemon Juice, Salt & Pepper	4.00
Onion Rings Served with House-Made Horseradish Cream	5.00	Cranberry Glazed Carrots <i>(GF)</i> Baby Carrots tossed in Cranberry Glaze	4.00
Fries Served with Ketchup	4.00	Shallots & Shiitake Mushrooms <i>(GF)</i> Shallots and Shiitake Mushrooms caramelized and finished with Au Jus	4.00
Mashed Potatoes <i>(GF, V)</i> Creamy whipped Yukon Gold Potatoes	4.00		