

BEVERAGES

Soft Drinks

\$3

Coca-Cola
Diet Coke
Sprite
Ginger Ale
Orange Soda

Unsweetened Tea
Lemonade
Arnold Palmer (Iced Tea / Lemonade)

Hot Beverages

\$3

Coffee (Regular or Decaf)
Hot Black Tea
Hot chocolate with Whipped Cream

Juice

\$3

Orange Juice
Apple Juice
Cranberry Juice
Grape Juice
Pineapple Juice

Prime Rib Fridays

Ask about our famous Prime Rib Fridays made from Certified Angus Beef. Enjoyed with two delicious sides.

COOLEY KILL
RESTAURANT & BAR



BIRDIE BITES

Classic BLT

\$10

Choice of bread with bacon, lettuce, tomato, and mayo.

Chicken Bacon Ranch Quesadilla

\$14

Grilled chicken, bacon, and monterey jack cheese between toasted flour tortillas, served with a side of ranch dressing.

Half Sandwich & Soup

\$12

Choice of bread, ham, turkey, or roast beef, and served with lettuce, tomato, and mayo.
Choice of Cheese: Swiss, American, Provolone, Cheddar

Jumbo Hot Dog

\$6

Grilled to perfection and served on a toasted bun.
Customize it your way with all your favorite toppings!

Shareables

Basket of hand-cut fries - \$7
Basket of onion rings - \$10
Basket of vista chips - \$6
Basket of sweet potato fries - \$8
Basket of tater tots - \$8

★ Cooley Kill Favorites

STARTERS

Tacos (Beef, Short Rib, Chicken, or Shrimp)

Choice of ground beef, short rib, chicken, or shrimp. Served with lettuce, pico de gallo, shredded cheese, and served with a side of salsa or sour cream. Choice of soft or hard-shell tortillas.

Beef \$12 • Chicken \$12 • Short Rib \$14 • Shrimp \$14

Chicken Tenders

\$13

Hand-breaded, buttermilk marinated and breaded in our seasoned flour. Fried to golden brown perfection and served with your choice of dipping sauce.

Cheeseburger Sliders (4)

\$13

Grilled to your liking and topped with American cheese, caramelized onions, and secret sauce. Served on Kings Hawaiian rolls.

Prime Rib Sliders (4) ★

\$15

Thinly sliced prime rib simmered in au jus, topped with caramelized onions, cheddar, and horseradish cream. Served on Kings Hawaiian rolls.

Fried Chicken Sliders (4)

\$14

Buttermilk marinated chicken tossed in Korean BBQ, topped with coleslaw and dill pickles. Served on Kings Hawaiian rolls.

Wings • Bone-In \$17 Boneless \$15

Choose bone-in or hand-breaded boneless wings served with Mild, Medium, Hot, Extra Hot, BBQ, Carolina Gold BBQ, Garlic Parm, Sweet Chili, CK Signature Sauce, Buffalo Garlic Parm, or Korean BBQ.

CK Ultimate Nachos ★

\$14

Corn tortilla chips piled high, topped with house-made queso, pico de gallo, shredded lettuce, shredded cheese, black olives, and ground beef. Served with sour cream, guacamole, and salsa.

SOUP & SALAD

Salad Add-Ons: Chicken \$6 • Shrimp \$6 • Salmon \$8

Clam Chowder

\$5/\$8

Creamy clam chowder including tender clams, bacon, potato, and vegetables.

Soup du Jour

\$5/\$8

Our featured Soup of the Day. Our high-quality house-made soups are made from the freshest seasonal produce, herbs, and spices.

Chopped Salad w/ Chicken ★

\$17

Romaine, tomatoes, cucumbers, raisins, bacon, grilled chicken, carrots, blue cheese crumble, and house-made balsamic dressing.

Strawberry Salad

\$15

Mixed greens topped with tomatoes, cucumbers, feta cheese, red onion, strawberries, candied pecans, and house-made balsamic dressing.

Wedge Salad

\$14

Crisp wedges of iceberg lettuce with house-made blue cheese dressing, topped with bacon, hard boiled egg, tomato, red onion.

Caesar Salad

\$13

Romaine lettuce, house-made croutons, parmesan cheese, and house-made caesar dressing.

HANDHELDS

Served with hand-cut fries

Turkey BLT \$15

Toasted white bread topped with sharp cheddar, sliced turkey, bacon, lettuce, tomato, guacamole, and ranch.

The Prime Mozz ★ \$18

Thinly sliced prime rib simmered in au jus topped with caramelized onions, horseradish cream, and mozzarella cheese and served on a toasted brioche bun.

Chicken Cordon Bleu Sandwich \$16

Grilled Chicken topped with black forest ham, lettuce, tomato, red onion, Swiss cheese, and honey mustard, served on a toasted brioche bun.

Classic Burger \$14

Certified angus beef 8 oz patty topped with lettuce, tomato, red onion, served on a toasted brioche bun.

Add for \$1: Sharp cheddar, American, Swiss, provolone, mozzarella, bacon, caramelized onions, mushrooms, or a sunny side up egg.

Hot Pastrami Sandwich \$16

Jewish rye bread piled high with house-smoked pastrami, spicy mustard, and dill pickles.

Pulled Pork Sandwich \$15

House-smoked pork shoulder, tossed in BBQ sauce, and topped with coleslaw and served on a toasted brioche bun.

Fried Chicken Sandwich \$16

Buttermilk marinated chicken thigh, topped with coleslaw, dill pickles, and house-made Cajun ranch, and served on a toasted brioche bun.

Double Smash Burger ★ \$15

2 smash patties, topped with American cheese, bacon, lettuce, tomatoes, red onion, secret sauce, and served on a toasted brioche bun.

WRAPS & SUBS

Served with hand-cut fries

Cajun Salmon BLT Wrap \$17

Pan-seared cajun salmon, topped with bacon, lettuce, tomato, and lemon aioli.

Buffalo Chicken Wrap \$16

Crispy chicken tenders tossed in buffalo sauce with lettuce, tomato, and blue cheese dressing.

Chicken Caesar BLT ★ \$16

Marinated grilled chicken breast with romaine lettuce, tomatoes, bacon, house-made Caesar dressing, and shaved parmesan cheese.

CK Cheesesteak ★ \$17

Thinly sliced prime rib topped with onions, peppers, queso, and provolone. Served on a hoagie roll.

Cold 8-Inch Sub \$15

Choice of roast beef, turkey, or ham. Includes lettuce, tomato, red onion, and mayo.

Grilled Cuban Wrap \$16

House-smoked pulled pork and thinly shaved black forest ham, with dill pickles, Swiss cheese, and Carolina Gold BBQ sauce.

ENTRÉES

Available after 4 PM | Monday-Saturday

Hand-Cut Ribeye ★ \$35

A certified angus beef steak, perfectly broiled to your desired temperature, paired with creamy mashed potatoes and topped with sautéed onions and mushrooms for a savory finish.

Soy Ginger Glazed Salmon \$26

Delicately pan-seared salmon, glazed with a flavorful blend of garlic, ginger, and soy reduction. Served with broccoli and rice pilaf.

Short Rib Bolognese \$24

Short Rib Bolognese melded with a medley of spices, tomatoes, savory herbs, and tossed with pappardelle pasta.

Chicken Marsala \$24

Tender, pan-seared chicken simmered with mushrooms, shallots, and garlic in a rich marsala wine sauce. Served with fluffy mashed potatoes and grilled asparagus.

Stuffed Sole w/ Beurre Blanc ★ \$25

Sole with a blend of seasoned crab and shrimp stuffing. Drizzled with a white wine and lemon butter beurre blanc sauce. Served with rice pilaf and grilled asparagus.

Ravioli Alfredo \$26

Cheese-filled ravioli tossed in alfredo sauce and topped with grilled chicken.

DESSERTS & NIGHTCAPS

Desserts by Dolce & Biscotti \$8

NY Cheesecake

(Choose bourbon caramel or raspberry sauce)

Reese's Peanut Butter Chocolate Cake

Carrot Cake

Irish Coffee \$12

Baileys and Jameson blended with hot coffee, finished with whipped cream.

Espresso Martini \$14

A bold blend of vodka, Kahlúa, and espresso, topped with coffee beans.

B&B \$10

Benedictine liqueur and fine brandy, served neat for a rich, warming finish.

Nutty Irishman \$12

Freshly brewed coffee, Jameson, and hazelnut liqueur for a smooth finish.

Chocolate Martini \$14

Baileys, Chocolate Mozart cream liqueur, Titos vodka, chocolate syrup, and a chocolate-rimmed glass.

Sambuca \$9

A smooth and aromatic Italian liqueur with rich notes of anise and subtle herbal undertones

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