

COOLEY KILL

RESTAURANT & BAR



APPETIZERS

Fries Served with Ketchup	Regular 4.00 Large 6.00	Chicken Wings Bone-In (GF) or Boneless 15.00 Choose from: Mild, Medium, Hot, BBQ, or Garlic Parmesan, served with House-Made Blue Cheese or Ranch Dressing
Onion Rings Served with House-Made Horseradish Cream	Regular 5.00 Large 7.00	Fried Calamari 13.00 Fried Calamari & Cherry Peppers, served with a side of Marinara Sauce, garnished with Lemon & Parmesan Cheese
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	Arancini (V) 13.00 Risotto stuffed with Smoked Mozzarella, fried & served atop Romesco Sauce, finished with Parmesan Cheese
Buffalo Chicken Quesadilla Grilled Chicken Breast tossed in Hot Sauce, & Monterey Jack Cheese, served with a side of House-Made Blue Cheese Dressing	15.00	Crab Stuffed Mushrooms 13.00 4 Large Mushroom Caps stuffed with a blend of Crab, Cream Cheese, & Parmesan Cheese

SOUP & SALAD

Soup Du Jour Our featured Soup of the Day. Our high-quality House-Made Soups are made from the freshest Seasonal Produce, Herbs & Spices	Cup 4.00, Bowl 8.00	Caesar Salad 13.00 Romaine Lettuce, House-Made Croutons, Parmesan Cheese, & House-Made Caesar Dressing Add Chicken 6.00 – Add Shrimp 6.00 – Add Salmon 8.00
French Onion Soup Caramelized Spanish Onions, Red Onions, Garlic, Beef Broth, & French Baguette, finished with Swiss Cheese	8.00	Chopped Salad (GF) 16.00 Romaine Lettuce, Blue Cheese Crumbles, Craisins, Bacon, Carrots, Cucumbers, Grilled Chicken, & House-Made Balsamic Dressing
Garden Salad (GF, V) Mixed Greens, Cucumbers, Carrots, Tomatoes, & choice of House-Made Dressing	11.00	Black and Blue Salad (GF) 18.00 Romaine Lettuce, Cajun Steak, Tomatoes, Red Onions, Cucumbers, & House-Made Blue Cheese Dressing

HANDHELDS

SERVED W/ FRIES

Traditional Reuben (Substitute Bread for GF Bun) 15.00 Corned Beef topped with Sauerkraut, Swiss Cheese, & House-Made Thousand Island Dressing on Marble Rye Bread		New England Fried Fish Sandwich 15.00 Cod topped with Tartar Sauce, Lettuce, & Tomatoes, served on a Brioche Bun
French Dip (Substitute Baguette for GF Bun) 17.00 Roast Beef topped with Provolone Cheese, & sauteed Onions, served on a French Baguette with a side of Au Jus		Spicy Buttermilk Fried Chicken Sandwich 15.00 Buttermilk Chicken Thigh topped with Spicy Ranch, Dill Pickles, Lettuce, & Tomatoes, served on a Brioche Bun
Turkey BLT (Substitute Bread for GF Bun) 15.00 Turkey topped with Lettuce, Tomatoes, Bacon, Cheddar Cheese, & Pesto Mayo, served on White Bread		Beyond Burger (GF, V, VG) 13.00 4oz Plant Based Burger topped with Lettuce, Tomatoes, & Onions, served on a Vegan Bun
Crab Cake BLT 20.00 5oz Crab Cake, topped with Lettuce, Tomatoes, Bacon, & Lemon Aioli, served on a Brioche Bun		Double SmashBurger (Substitute Bun for GF Bun) 15.00 2 SmashBurgers topped with American Cheese, Lettuce, Tomatoes, Onions, & House-Made Thousand Island Dressing, served on a Brioche Bun

ENTREE

Grilled Chicken Penne Alla Vodka			25.00
Penne tossed in Vodka Sauce with Prosciutto, Crushed Red Pepper, & Parmesan Cheese, topped with Grilled Chicken			
Braised Short Ribs			27.00
Short Ribs that have been braised for 3 Hours, served with Carrots, atop Mashed Potatoes & Rosemary Demi-Glace <i>(GF without Demi-Glace)</i>			
Honey Chili Salmon <i>(GF)</i>			26.00
Pan Seared Salmon finished with a Sweet Chili Glaze, served with Jasmine Rice, Snap Peas, & Red Bell Peppers			
Crusted Cod			22.00
8oz Cod Loin with a Pesto Crust, served with Lemon, & choice of 2 Sides			
Smokehouse Burger <i>(Substitute Bun for GF Bun)</i>			16.00
8oz Burger topped with Onion Rings, Bar-B-Que Sauce, & Cheddar Cheese, served on a Brioche Bun with a side of Fries			
Wagyu Burger <i>(Substitute Bun for GF Bun)</i>			20.00
8oz Wagyu Burger, topped with Smoked Gouda, Bacon, Mixed Greens, Pickled Red Onions, & Mustard Mayonnaise, served on a Brioche Bun with a side of Fries			
Crab Cakes	32.00	14oz Prime NY Strip <i>(GF) Choice of 2 Sides</i>	35.00
Two 5oz Crab Cakes served with Lemon Aioli, & choice of 2 Sides		Add Jumbo Shrimp	43.00
		Add Crab Cake	48.00

NY STRIP ENHANCEMENTS

Au Poivre Sauce	5.00	Rosemary Demi-Glace	3.00
Cognac & Peppercorn infused Demi-Glace, finished with Cream		A rich, thick sauce reduced from Brown Stock & Red Wine	
Blue Cheese Butter <i>(GF)</i>	5.00	Garlic Herb Butter <i>(GF)</i>	5.00
Danish Blue Cheese & Butter		Chives & Parsley Butter with Garlic & Rosemary	

SIDES

House Salad <i>(GF, V)</i>	4.00	Onion Rings	5.00
		Served with House-Made Horseradish Cream	
Jasmine Rice <i>(GF, V)</i>	4.00	Grilled Asparagus <i>(GF, V)</i>	4.00
		Olive Oil & Lemon Juice, Salt & Pepper	
Roasted Red Potatoes <i>(GF, V)</i>	4.00	Broccolini <i>(GF, V)</i>	4.00
With Rosemary & Garlic		With Garlic sauteed in Butter	
Mashed Potatoes <i>(GF, V)</i>	4.00	Creamed Corn <i>(GF, V)</i>	6.00
Creamy whipped Yukon Gold Potatoes		Sauteed Leeks & Sweet Corn cooked in Cream	
Fries	4.00	Sauteed Onions & Mushrooms <i>(GF)</i>	4.00
Served with Ketchup		Sauteed in Butter & deglazed with Au Jus, finished with Rosemary	