



Opening Dinner Menu

Starters

- Cooper's greens: Shallots, parmesan chips, Vermont maple dressing 9
- Warm goat cheese, salad of grilled tomato, arugula, pomegranate molasses 11
- Bibb lettuce & Roquefort cheese, smoked bacon, buttermilk dressing 12
- Caesar salad, focaccia croutons, shaved parm, house dressing 11
- Littleneck clams steamed with chorizo, fennel, tomato & white wine, ficelle herbed & grilled 14
- Crunchy crab cake, colossal lump, micro greens, preserved lemon vinaigrette 15
- Calamari fritti, yuzu dip & fresh herb ranch 13
- Shrimp variations – 15
shrimp pot stickers, lemon grass cream
citrus-poached jumbo shrimp, classic cocktail sauce
tempura fried shrimp, tamarind dip
- Maine lobster wrapped in brick pastry leaves with carrots, snow peas & scallions,
watermelon-jalapeno salsa 16
- Roasted corn chowder, sautéed seafood, lime whipped crème fraiche 9
- The daily soup, always homemade 8

Copious Salads

- Cobb: Hickory smoked chicken, bacon, avocado, egg, blue cheese, tomato, watercress 17
- Asian chopped salad: Poached shrimp, daikon radish, peppers, celery, toasted cashews, soy-cilantro-ginger dressing & bean-thread vermicelli 17
- Provençal salad: Seared sushi grade tuna, mesclun leaves, cherry tomatoes,
French beans, egg, anchovies, capers, green olive vinaigrette 18

Pasta & Vegetarian

- Spinach & feta strudel, tomato-kalamata olive salad
- Whole wheat ravioli, portabellos, asparagus & asiago cheese,
cherry tomato & lemon-chive broth 17
- Toasted cavatelli pasta, gulf shrimp, shiitakes, snap peas & saffron 20
- The Tavern's red sauce pasta, different every day

Main Courses

- Fish & Chips -- battered cod, house cut fries, "Silk Road" mayonnaise & malt vinegar 22
- Sea bass in a bag, steamed with shallots, carrots, squash, chardonnay & fresh herbs 27
- Coriander-dusted yellowfin tuna, egg noodles, Asian vegetables, sweet chili glaze 29
- Falafel-crusted salmon fillet, melted tomatoes, warm cucumbers 24
- Caramelized sea scallops, roasted mini vegetables, saffron cream 26
- Short rib braised with sweet spices, mashed parsnips, horseradish cream sauce 25
- Roast duck breast, crisp wild mushroom risotto, chive sauce 28
- Berkshire pork chops filled with wine-braised onions, ragout of white beans, smoked bacon & root vegetables 26
- Organic chicken breast with asiago, parmesan and gorgonzola, pancetta and sage-braised peas 24
- Lamb chops wrapped in rich herbs, wedge fries, frizzled leeks, onion-thyme jus 29
- Skyscraper burger, 12 ounces, bacon, grilled portabello, smoked gouda, crispy onions, beefsteak tomato, French fries, knife & fork 17

Extreme Heat

ALL STEAKS ARE CERTIFIED BLACK ANGUS

- Filet mignon 10 oz 34
- New York strip 14 oz 37
- Prime rib steak 20 oz 35
- Porterhouse for two 35oz 75
- Salmon fillet 24
- Yellowfin tuna 29

Sauces

- Smokey barbeque
- Shallot, red wine sauce
- Grain mustard cream
- Chimichurri
- Jimmy's creamy hot sauce

Sides & Sharing

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| Garlic French fries 5 | Black truffle creamed spinach 8 |
| Three cheese macaroni 5 | Sautéed mushrooms, roasted shallots 6 |
| Yukon mashed potatoes 5 | Broccoli rabe, extra virgin olive oil 6 |
| Steamed vegetables 5 | Baked potato gratin, creamed onion, smoked bacon 6 |