

LUNCH MENU



Menus and reservations available online at www.cottersdining.com

APPETIZERS

Steak-Cut Calamari Frites

Tossed with oven-roasted tomatoes, butter, fresh herbs, and goat cheese – complimented by a roasted tomato aioli 8.99

Mini Crab Cakes**

Pan seared mini crab cakes made with lump crab meat and served with fresh mango salsa 8.99

Classic Bruschetta

Fresh tomatoes, goat cheese, red onions, and basil served on grilled bread and finished with roasted peppers and a balsamic reduction 7.29

Cotters' Tempura Shrimp

Tempura battered shrimp drizzled with a sweet Asian sauce and served with Asian slaw 8.99

Tuna Tartar**

Fresh Ahi tuna finely chopped, then marinated in a rice wine vinaigrette and served with sliced avocado and cucumber 9.99

Quesadilla

Grilled chicken with caramelized onions, tomatoes, bacon, and cheddar jack cheese – served with pico de gallo and sour cream 7.99

ENTRÉES

Penne Rose

Rose vodka cream sauce with a trio of bell peppers and grilled chicken over penne pasta topped with shredded parmigiano reggiano cheese 11.29

Shrimp & Pablano Linguini

Sautéed jumbo shrimp over linguini pasta tossed in Cajun Creole sauce with tomatoes, corn, and pablano 12.99

Pasta Primavera

Grilled vegetables sautéed in an Alfredo pesto sauce over penne pasta 8.99
Add Chicken or Shrimp for \$4.00 each

Balsamic Glazed Pork Medallion**

Center-cut pork loin wrapped in peppered bacon served aside sweet mashed potatoes with a balsamic molasses glaze and seasonal vegetables 11.99

Tournedo of Beef**

4oz. filet topped with a demi glace and accompanied by bleu cheese whipped potatoes with a side of roasted vegetables 14.99

Omelet of the Day

A daily special – served with fresh fruit and toasted multi-grain bread 9.99

Filet Eggs Benedict**

Petite twin beef filets on English muffin topped with poached eggs and a roasted red pepper hollandaise - served with sautéed baby spinach and oven-roasted tomatoes 13.99

Pan-Seared Salmon**

Served with rice pilaf, roasted vegetables, and a spicy tomato relish 11.99

Fish & Chips

Beer battered fish served with tartar sauce, cole slaw, and homemade fresh-cut fries 9.99

Seared Ahi Tuna**

Szechwan peppercorn encrusted Ahi on a bed of romaine lettuce tossed with a miso vinaigrette dressing and finished with avocados, red pepper, and carrots – then drizzled with a wasabi vinaigrette 12.99

SANDWICHES

Served with choice of homemade fresh cut fries, cole slaw, or fruit cup

BLT Triple Decker

Bacon, lettuce, tomato, Swiss and cheddar cheese on rosemary focaccia bread accompanied by a tomato aioli 8.99

Caesar Chicken Wrap**

Grilled chicken, romaine lettuce, and shredded parmigiano reggiano cheese with Caesar dressing in a sun-dried tomato wrap 8.99

Herbed Chicken Pesto

A seared herb-crusted chicken breast with lettuce, tomato, and pesto aioli on focaccia bread 9.29

Buffalo Chicken Wrap

Spicy fried chicken topped with provolone cheese, lettuce, cucumber, and tomato, with ranch dressing in a sun-dried tomato wrap 8.99

Chicken Salad Sandwich

Our homemade chicken salad with grapes and walnuts accompanied by lettuce and tomato on a croissant 7.99

Grilled Ham & Swiss

Honey-cured ham and Swiss on house bread 7.99

Turkey Bacon Wrap

Roasted turkey breast topped with bacon, lettuce, tomato, and provolone cheese with ranch dressing in a whole wheat wrap 8.99

Grilled Veggie Wrap

Assorted char-grilled vegetables with fresh baby spinach and pesto aioli served in a spinach wrap 8.59

Marinated Angus Steak Sandwich**

Marinated Angus steak topped with caramelized onions and crumbled bleu cheese - served open-faced on focaccia with fresh cut fries 10.99

Blackened Ahi Tuna Sandwich**

Blackened ahi tuna steak served on spicy slaw with sun-dried tomato pesto on a toasted focaccia roll 12.99

Stinger Burger**

½ lb. certified Angus Beef® burger grilled to perfection and topped with lettuce and tomato 7.99
Add bacon, Swiss or Blue cheese, sautéed mushrooms, caramelized onions, or roasted red peppers for \$0.75 each

SOUPS & STARTER SALADS

Chef's Soup Creation du Jour

The freshest ingredients for a special of the day
Cup \$3.99 Bowl \$5.99

Wild Mushroom Chowder

A blend of mushrooms topped with parmesan cheese
Cup \$3.99 Bowl \$5.99

Insalata Caprese

Vine ripened Roma tomatoes and fresh mozzarella cheese with a balsamic reduction and a drizzle of olive oil 7.99

Wedge Salad

A wedge of iceberg lettuce with eggs, tomatoes, red onions, applewood bacon, and your choice of Thousand Island or Bleu Cheese dressing 6.99

Summer Field Salad

Fresh greens tossed in a sweet sun-dried tomato vinaigrette dressing and topped with dried cherries, pistachios, and crumbled goat cheese - served with pumpernickel crostini 7.99

Avocado Mango Salad

Mixed greens tossed in a lime vinaigrette and topped with sliced fresh avocado and mango 8.49

Caesar Salad**

Romaine lettuce tossed with croutons, shredded parmigiano reggiano cheese, and a classic Caesar Dressing 5.99

Add a generous portion of chicken, shrimp, or salmon to any salad 4.00

ENTRÉE SALADS

Poached Pear Salad

Mixed greens with poached pear, candied walnuts, strawberries, and roasted red pepper topped with a honey vinaigrette 9.99

Cajun Chicken Salad

Grilled Cajun chicken, romaine lettuce, tortilla chips, roasted corn, Monterey jack and cheddar cheese topped with pico de gallo and tossed with chipotle lime ranch dressing 11.99

Vito's Chop Salad

A crisp blend of baby greens, roasted corn, oven-roasted tomatoes, chickpeas, strawberries, pine nuts, and crumbled goat cheese tossed in a balsamic vinaigrette dressing and finished with grilled chicken breast and fried Vidalia sweet onions 11.99

Scallop Salad**

Blackened scallops, spinach greens, red pepper, red onion, oven-roasted tomatoes, and goat cheese with bacon vinaigrette 11.99

Steak Salad**

Grilled Steak served over a bed of romaine lettuce tossed in a parmigiano reggiano dressing with oven-roasted portabella mushrooms and roasted red peppers 12.59

CUP AND A HALF

One cup of Chef's Soup Creation du Jour or Wild Mushroom Chowder with your choice of half a turkey, ham, or chicken salad sandwich - served with a fruit cup 7.99

A 18% Gratuity may be added to parties of seven or more.

**Consumer Advisory: This item may be cooked to order and may contain raw or undercooked ingredients. Eating raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

DINNER MENU



Menus and reservations available online at www.cottersdining.com



PLATES TO SHARE

Steak-Cut Calamari Frites

Tossed with oven-roasted tomatoes, butter, fresh herbs, and goat cheese – complimented by a roasted tomato aioli 8.99

Mini Crab Cakes**

Pan seared mini crab cakes made with lump crab meat and served with fresh mango salsa 8.99

Classic Bruschetta

Fresh tomatoes, red onions, and basil served on grilled bread and finished with roasted peppers and a balsamic reduction 7.29

Cotters' Tempura Shrimp

Tempura battered shrimp drizzled with a sweet Asian sauce and served with Asian slaw 8.99

Quesadilla

Grilled chicken with caramelized onions, tomato, bacon, and cheddar jack cheese – served with pico de gallo and sour cream 7.99

POULTRY and PASTA

Penne Rose

Rose vodka cream sauce with a trio of bell peppers and grilled chicken over penne pasta topped with shredded parmigiano reggiano cheese 14.99

Shrimp & Poblano Linguini

Sautéed jumbo shrimp over linguini pasta tossed in Cajun Creole sauce with tomatoes, corn, and poblano 16.99

Chicken Parmesan

Lightly seasoned chicken breast over linguini pasta topped with homemade marinara sauce and shredded parmesan cheese 13.99

Chicken Saltimbocca

Roasted chicken breast stuffed with sage, proscuitto, and mozzarella cheese with a lemon butter sauce, complimented by roasted garlic fingerling potatoes and grilled asparagus 15.99

Chicken Marsala

Sautéed chicken breast with fresh mushrooms and marsala wine sauce over linguini pasta 14.99

FROM THE GRILL

Grilled Pork Tenderloins**

Served with balsamic smothered cremini mushrooms over creamy polenta and topped with sage crisps 15.99

Flat Iron Strip Steak**

8 oz. Aged Black Angus® strip steak with whipped potatoes, asparagus, and maitre dis butter 18.99

Szechwan Tuna**

Grilled and served over a Merlot risotto cake, wilted greens, and topped with a tomato-shallot marmalade and crisp potato straws 18.99

FRESH SEAFOOD

Pan-Seared Salmon**

Served with rice pilaf, roasted vegetables, and a spicy tomato relish 17.99

Seared Scallops**

Served with a charred tomato coulis, Yukon mashed potatoes, and broccoli 17.99

Fish & Chips

Beer battered fish served with house-made tartar sauce, cole slaw, and fresh cut fries 13.99

Fish of the Day**

Market Price

SOUPS & SALADS

Chef's Soup Creation du Jour

The freshest ingredients for a special of the day

Cup 3.99 Bowl \$5.99

Wild Mushroom Chowder

A blend of mushrooms topped with parmesan cheese

Cup 3.99 Bowl \$5.99

Insalata Caprese

Vine ripened Roma tomatoes and fresh mozzarella drizzled with a balsamic reduction and a drizzle of olive oil 7.99

Summer Field Salad

Fresh greens tossed in a sweet sun-dried tomato vinaigrette dressing and topped with dried cherries, pistachios, and crumbled goat cheese - served with pumpernickel crostini 7.99

Avocado Mango Salad

Mixed greens tossed in a lime vinaigrette and topped with sliced fresh avocado and mango 8.49 *Add shrimp for 4.00

Caesar Salad**

Romaine lettuce tossed with crostini, shredded parmigiano reggiano cheese, and a classic Caesar Dressing 5.99

Cajun Chicken Salad

Grilled Cajun chicken, romaine lettuce, tortilla chips, roasted corn, Monterey jack and cheddar cheese topped with pico de gallo and tossed with chipotle lime ranch dressing 11.99

Vito's Chop Salad

A crisp blend of baby greens, roasted corn, oven-roasted tomatoes, chickpeas, strawberries, pine nuts, and crumbled goat cheese tossed in a balsamic vinaigrette dressing and finished with grilled chicken breast and fried Vidalia sweet onions 11.99

COMFORT FARE

Cotters Mac & Cheese

Orchiette pasta mixed with a house-made four cheese sauce with roasted corn, poblano peppers, andouille sausage, and roasted tomatoes 13.99

Herbed Fontina Chicken

A seared herb-crust chicken breast with baby spinach, roasted red peppers, fontina cheese, and pesto aioli on focaccia bread - served with homemade fresh cut fries 11.99

Marinated Angus Steak Sandwich**

Marinated Angus steak topped with caramelized onions and crumbled bleu cheese - served open-faced on focaccia with fresh cut fries 10.99

Stinger Burger**

½ lb. certified Angus Beef® burger grilled to order and topped with cheddar cheese, lettuce, and tomato - served with home-made fresh cut fries 8.99

Add bacon, Blue cheese, caramelized onions, sautéed mushrooms, or roasted red peppers for \$0.75 each

An 18% Gratuity may be added to parties of seven or more.

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