

CookHouse

- DINNER -

STARTERS

SOUP OF THE DAY.....\$4/5

HOUSE OR CAESAR SALAD\$5

HOT SPINACH DIP \$10
Served with asiago encrusted crostini

CAPRESE.....\$11
Fresh mozzarella, tomatoes, fresh basil,
balsamic glaze, extra virgin olive oil

CRAB CAKES.....\$15
Served on a bed of roasted succotash, served with old
bay aioli

SMOKED WINGS.....\$13
Buffalo sauce with blue cheese dressing or BBQ
sauce with ranch dressing served with celery sticks

PORK SHANKS.....\$15
Slow roasted and grilled pork shanks, served with a
candied pecan bourbon caramel, crumbled bacon and
tart green apple

CLAM CHOWDER\$5/6
(Friday & Saturday Night Feature)

SHRIMP COCKTAIL.....\$13
Served with our spicy cocktail sauce

BUFFALO POTATO SKINS.....\$10
Pulled buffalo chicken, blue cheese crumbles, and
sour cream with chopped bacon and green onions

FRIED ZUCCHINI AND PORTOBELLO SPEARS.....\$11
Beer battered zucchini and portobello spears served
with ranch dressing

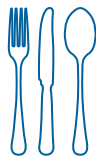
CALAMARI.....\$12
Buttermilk marinated and corn flour dredged, fried to
crispy perfection, served with cocktail sauce, yum
sauce, and lemon wedges

BLOODY MARY SLIDER.....\$15
Tito's Vodka, hand-crafted bloody mary mix, bacon,
asparagus, cocktail shrimp, slider burger, onion rings,
and all the classic fixin's

Est. 1955



Our friends at the health department want us to remind you that consuming under-cooked beef, chicken, or fish may result in a higher risk of foodborne illness.



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SIGNATURE BURGERS & SUCH

Choice of French Fries, Thick Cut Fried Chips, Onion Rings, or Side Salad.
Substitute Chicken or Veggie Patty for any Burger. Wrap in lettuce.

COOKHOUSE BURGER.....\$14
1/3 lb Angus beef cooked to order with slow roasted
bourbon onions, white cheddar, romaine, roma tomato,
pickle, smokey sauce, toasted brioche bun

BLEU BURGER.....\$14
1/3 lb Angus beef patty topped with chopped bacon,
smothered in blue cheese, topped with romaine, roma
tomato, red onions and kosher dill pickles, brioche
bun

PASTRAMI BURGER.....\$15
1/3 lb Angus beef, romaine, roma tomato, red onion,
kosher dill pickles, topped with house smoked
pastrami and swiss cheese with 1000 island on a
kaiser bun

PORTOBELLO BURGER\$14
1/3 lb Angus beef, grilled marinated portobello,
bacon-onion jam, swiss cheese, sweet and spicy
chipotle aioli on a kaiser bun. Garden on the side.

BACON LETTUCE TOMATO AND AVOCADO.....\$11
Applewood smoked bacon, romaine, roma tomato,
avocado, all on sourdough with mayonnaise

FISH AND CHIPS.....\$13
Our Famous Great White beer battered Cod fish fillet,
thick cut chips, tartar sauce and malt vinegar.

COOKHOUSE CLUB SANDWICH.....\$14
A triple decker with oven roasted turkey, romaine,
roma tomato, avocado, swiss cheese, and applewood
smoked bacon on wheat.

REUBEN.....\$13
House smoked pastrami, swiss cheese, sauerkraut,
1000 island, on grilled marble rye

GRILLED TURKEY AND BACON.....\$14
Roasted turkey breast thinly sliced, applewood
smoked bacon, swiss cheese on sourdough

PRIME DIP.....\$14
Thinly sliced slow roasted prime rib on a toasted
crunch roll, served au jus

Add bacon to any of our signature burgers for \$2
or add avocado for \$1.

SALADS

GARDEN SALAD \$14
Mixed field greens, cherry tomatoes, watermelon
radish, roasted red peppers, asiago cheese,
balsamic mustard dressing

COOKHOUSE CAESAR SALAD..... \$15
Romaine lettuce, grilled chicken, crouton and
Asiago cheese, Caesar dressing
Substitute grilled shrimp- add \$3

GREEK SUMMER SALAD..... \$12
Chopped romaine, tomatoes, cucumber, roasted red
bell pepper, kalamata olives, red onion, feta cheese,
and Greek dressing

CLASSIC WEDGE \$14
Baby Iceberg topped with blue cheese crumbles, diced
tomato, spicy bacon, and house made blue cheese
dressing



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PASTA

CHICKEN FETTUCINE..... \$17
Grilled chicken and fettucine, with sun dried tomato and asiago in a decadent sundried tomato cream sauce. Substitute shrimp for an additional \$3.

FETTUCINE BOLOGNESE..... \$16
Fettucine in a rich meat sauce

LINGUINE AND CLAMS..... \$22
Little Neck Clams steamed in a garlic wine and butter sauce served over linguine topped with asiago, scallions and diced roma tomatoes

LASAGNE NONNA \$19
Layers of pasta, a ragu of pancetta, veal, and pork, ricotta and asiago with a classic besciamella sauce

ENTREES

Sauteed or steamed vegetable, and your choice of rice pilaf, baked potato, or mashed potatoes.

GRILLED RIBEYE.....\$28
16 oz Hand-cut Rib Eye grilled to order

BISTRO FILET MEDALLIONS\$26
12 oz Bistro Filet grilled to order

CHICKEN MARSALA.....\$17
A pair of delicately breaded 6 oz chicken breasts in a rich mushroom marsala wine sauce.

CEDAR PLANKED SALMON\$24
Atlantic salmon grilled on a soaked cedar plank, drizzled with balsamic glaze

GRILLED NEW YORK.....\$24
12 oz Hand-cut New York strip grilled to order

PRIME RIB\$24/28
(Friday & Saturday Night Only) -12oz/15oz

FARMHOUSE CHICKEN.....\$16
Classic roasted herbed half chicken, with roasted vegetables and roasted potatoes.

MAHI MAHI TACOS\$14
Grilled mahi, napa cabbage, mango salsa, chipotle lime creme, fresh cilantro served with chips and salsa

SIDES

ROASTED SWEET GLAZED CARROTS \$5
SLOW ROASTED BOURBON ONIONS \$2
FRENCH FRIES OR FRIED CHIPS.....\$5
ROASTED CAULIFLOWER WITH ASIAGO.....\$4
LOADED BAKED POTATO FIXINS.....\$2
SOUP OF THE DAY OR SIDE SALAD.....\$4
BEER BATTERED SHRIMP STEAK TOPPER.....\$6
SHRIMP SCAMPI STEAK TOPPER.....\$6

DESSERT

CAKE \$7
COOKIES \$4
ICE CREAM SCOOPS.....\$5
ICE CREAM SUNDAE.....\$7