



starters

ONION SOUP AU GRATIN 9

caramelized vidalia onions / sweet sherry
 garlic crostini / pepper jack / vermont cheddar

BBQ MEATBALLS 14

beef & bacon / smoked mozzarella
 roasted poblano BBQ sauce

COCONUT SHRIMP 14

tropical fruit salsa / coconut thai chili sauce

KUNG PAO CALAMARI 16

red bell peppers / bananas / crushed peanuts
 scallions / orange-szechuan sauce
 *traditional or buffalo style available

PULLED PORK MAC N CHEESE 15

smoked gouda & cheddar cheese sauce
 crispy onions / seasoned panko

QUINOA FRIED SHRIMP TACOS 15

avocado / pickled red onion / spicy mayo
 corn tortilla option for **gf**

CHARCUTERIE BOARD 18

chef's selection of assorted meat and cheese
 no crostini for **gf**

SESAME-CRUSTED TUNA SATAY 19

asian slaw / sweet soy / wasabi aioli

QUESADILLA 14

chicken, pulled pork or vegetable
 corn & black bean salsa / cheddar & monterey jack

CHIPOTLE PULLED PORK TACOS 13

chili roasted pineapple / avocado
 pickled onions

CHICKEN WINGS

traditional 14 **gf** boneless 13
 bleu cheese or ranch dressing

PIZZA

cauliflower

SPINACH & ARTICHOKE 16 **gf**

roasted garlic / parmesan / provolone
 gorgonzola / balsamic drizzle

SOUTHWEST CHICKEN 17 **gf**

black bean and corn salsa / blackened chicken
 chipotle aioli / cheddar & monterey jack

CAPRESE 15 **gf**

ripe tomato / fresh mozzarella
 basil / balsamic reduction

salads

THE LB CHOP 13 **gf**

romaine / tomato / red onion / roasted corn
 pecans / bacon / crumbled bleu cheese
 creamy white balsamic

ICE WINE BUTTER SALAD 15 **gf**

hydroponic butter lettuce / caramelized pears
 hazelnuts / carrots / dried cherries / ice wine vinaigrette

ARUGULA & GREEN APPLE 15 **gf**

baby arugula / crumbled goat cheese
 dried cranberries / pecans / apple cider vinaigrette

CLASSIC CAESAR 12

crisp romaine / roasted garlic croutons
 shaved parmesan / tuscan caesar dressing

Add
 grilled chicken 6 / marinated skirt steak 12
 pan-roasted salmon 10 / sesame-seared tuna 10
 sautéed shrimp 8 / quinoa fried shrimp 8

buffalo / chipotle bbq
 honey-garlic / hot honey
 ginger teriyaki / sweet thai chili

ENTREES

CEDAR-PLANKED SALMON 28 
grilled asparagus / chipotle-maple bourbon glaze
garlic herb rice

BBO BABY BACK RIBS Half Rack 19 | Full Rack 33
hickory bbq sauce / mac n cheese
corn on the cob

PASTOSA FRESH CAVATELLI 21
grilled chicken / oven roasted tomatoes / baby spinach
garlic & oil pesto / shaved parmesan

ASIAN MARINATED SKIRT STEAK 29
baby bok choy / onions / bell peppers
shiitake mushrooms

16OZ CAST IRON RIBEYE 35 
smokehouse maple rub / sautéed baby spinach
cheesy garlic mashed potatoes

GRILLED 18OZ T-BONE STEAK 46 
bacon and cheddar mashed / sautéed broccoli rabe

BURGERS *Gluten-Free Bun 2*


THE ORIGINAL 15
8oz certified angus beef® house blend

BACON CHEESEBURGER 16
hickory bacon / cheddar cheese

THE COOP BURGER 17
braised pulled pork / caramelized onions
smoked mozzarella / garlic & truffle aioli

SMOKEHOUSE 17
pepper jack / beer battered onion rings
bacon / chipotle bbq sauce

STEAKHOUSE BURGER 19
9.5oz dry aged beef / bourbon bacon jam
cheddar cheese / crispy onion straws

BEYOND BURGER 16 
100% plant-based protein / cheddar / grilled red onion
avocado / horseradish-dijonnaise

TURKEY BURGER 16
honey-garlic infused / refried black beans
melted pepper jack / sliced avocado

sandwiches

CALIFORNIA TURKEY MELT 16
bacon / swiss / avocado / chipotle mayo

BLACKENED TUNA WRAP 17
mesclun / tomato / cucumber / red onion
fried lo mein noodles / sesame-ginger dressing
whole wheat wrap

CHICKEN OR STEAK TIDBITS 16/19
melted mozzarella / toasted garlic bread

PULLED PORK GRILLED CHEESE 16
crispy onion straws / smoked mozzarella
garlic & truffle aioli


OPEN FACE SANDWICH 22
filet mignon / fire roasted peppers & onions
mushrooms / arugula / dijon-horseradish aioli

GRILLED CHICKEN PANINI 16
roasted red peppers / pesto aioli / mozzarella

HARVEST WRAP 15
grilled chicken / mesclun / frosted walnuts
dried cranberries / crumbled goat cheese
apple cider vinaigrette / whole wheat wrap

sides

CARAMELIZED BRUSSEL SPROUTS 11  
roasted garlic / shallots / bacon / balsamic glaze

MAC N CHEESE 10 
smoked gouda & cheddar cheese sauce
seasoned panko

SAUTÉED BROCCOLI RABE 9  

ASIAN STYLE VEGETABLES 9 
baby bok choy / teriyaki / peppers & onions

LOADED MASHED POTATOES 9
hickory bacon / cheddar



CORONA-BATTERED ONION RINGS 9 
dijon-horseradish dipping sauce

GRILLED ASPARAGUS 9  

TRUFFLE-CHEESE FRIES 7  
white truffle oil / shredded asiago

20% gratuity added to tables of 6 or more. No more than 2 checks per table.

As an incentive to our customers, we now offer an immediate discount to those paying with cash. The prices you see on our menu are the cash discount prices.

 gluten friendly
 vegetarian

*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.