

# COOPERSTOWN COUNTRY CLUB LUNCH 2017

## SOUP & SALADS

SEAFOOD CHOWDER.....	\$3 CUP   \$6 BOWL
CLAMS, SHRIMP & SCALLOPS SERVED NEW ENGLAND STYLE	
KING FISHER CAESAR SALAD.....	\$8
ROMAINE LETTUCE WITH FRIED EGG, CHEESE, GARLIC CROUTONS & DRESSING	
GRILLED SHRIMP \$16   ANCHO CHICKEN \$14	
ICEBERG WEDGE.....	\$10
BUTTERMILK BLUE CHEESE, TOMATOES, BEETS, OLIVES, CARROTS & CRISPY ONIONS	

## LUNCH ENTREÉS

SALMON BURGER.....	\$12
WILD CAUGHT SALMON, CORN, BROWN RICE & HERBS OVER MIXED GREENS	
GRILLED PESTO SHRIMP.....	\$14
ARTICHOKE BOTTOMS, GOAT CHEESE, RED PEPPERS & MIXED GREENS	
PFANNKUCHEN (GERMAN STYLE CREPES).....	\$14
HOUSE MADE CREPES WITH BRIE CHEESE, SMOKED TROUT & APPLE COMPOTE	
MAINE LOBSTER ROLL.....	\$19
LOBSTER MEAT SALAD SERVED IN A TOASTED ROLL WITH FRIES & PICKLE CHIPS	
CHICKEN SANDWICH.....	\$12
GRILLED CHICKEN, BACON, LETTUCE, TOMATO, HONEY MUSTARD WITH FRIES & PICKLE CHIPS	
FISH TACOS.....	\$12
GRILLED COD WITH RED CABBAGE SLAW, TZATZIKI & AVOCADO SERVED WITH A SIDE SALAD	
TURKEY CLUB.....	\$12
OVEN ROASTED TURKEY, BLT, MAYO ON WHEAT WITH FRIES & PICKLE	
BLACK ANGUS BURGER.....	\$12
SERVED ON A TOASTED ROLL WITH CHOICE OF SWISS CHEESE, BACON, SAUTEED MUSHROOMS OR GRILLED ONIONS WITH FRIES & PICKLE	

NYS TAX AND 20% GRATUITY WILL BE ADDED TO YOUR BILL AUTOMATICALLY.  
SPECIAL DIETARY REQUIREMENTS AVAILABLE UPON REQUEST.

# COOPERSTOWN COUNTRY CLUB DINNER 2017

## STARTERS

SMOKED FISH DIP.....	\$13
SMOKED LOCAL TROUT, CRISPY PITA CHIPS & PICKLED ACCOMPANIMENTS	
PAN SEARED SCALLOPS.....	\$14
U-10 DRY SCALLOPS OVER ROASTED ASPARAGUS PUREE, MICRO GREENS & FIG GLAZE	
LUMP CRAB CUPS.....	\$14
JUMBO LUMP CRAB, CORN & GARLIC IN A CRISPY FILO CUP WITH GRAIN MUSTARD	
ARTICHOKE DIP.....	\$12
ARTICHOKEs, GARLIC, RED PEPPERS & CHEESE BAKED WITH NAAN BREAD	
OYSTER ROCKEFELLER.....	\$14
LONG ISLAND OYSTERS TOPPED WITH SPINACH, CREAM, PERNOD & CHEESE	
VEGETABLE SPRING ROLLS.....	\$12
TOFU, CARROTS, CUCUMBER, SPROUTS, RICE NOODLES WITH PEANUT DIPPING SAUCE	

## SOUP & SALAD

SEAFOOD CHOWDER.....	\$4 CUP   \$6 BOWL
CLAMS, SHRIMP, SCALLOPS SERVED NEW ENGLAND STYLE	
HOUSE SALAD.....	\$8
GOURMET MIXED GREENS WITH FRESH VEGETABLES & BALSAMIC DRESSING	
KING FISHER CAESAR SALAD.....	\$9
ROMAINE LETTUCE WITH FRIED EGG, SHAVED CHEESE, GARLIC CROUTONS & DRESSING	
ICEBERG WEDGE.....	\$11
BUTTERMILK BLUE CHEESE, TOMATOES, OLIVES, BEETS, CARROTS & CRISPY ONIONS	
ARUGULA SALAD.....	\$13
WALNUTS, CHEESE, ROASTED PEPPERS, TOMATOES WITH ROASTED SHALLOT VINAIGRETTE	
GRILLED PESTO SHRIMP.....	\$14
ARTICHOKE BOTTOMS, LOCAL GOAT CHEESE, RED PEPPERS & MIXED GREENS	



## ENTREÉS

LOBSTER RISOTTO.....	\$26
MAINE LOBSTER CLAW, TAIL AND KNUCKLE MEAT WITH PAN-SEARED SCALLOPS & PARMESAN CHEESE CRISPS	
BOUILLABAISSÉ.....	\$28
CELEBRATED SEAFOOD STEW FROM PROVENCE, MADE WITH AN ASSORTMENT OF SEAFOOD, TOMATOES, GARLIC, SAFFRON & HERB	
SUMMER SALMON.....	\$22
WILD CAUGHT SALMON WITH CAPERS, OVEN-ROASTED TOMATOES, MUSHROOMS FINISHED WITH A CHARDONNAY SAUCE AND HAND CUT SPINACH FETTUCCHINE	
RIB EYE STEAK.....	\$28
GRILLED BLACK ANGUS RIB EYE FINISHED WITH BENCHWARMER PORTER SAUCE, ROASTED MUSHROOMS, PAN ROASTED BREAD DUMPLING SLICES & VEGETABLE	
DUCK RAVIOLI.....	\$26
HOUSE MADE RAVIOLI WITH DUCK CONFIT, RICOTTA CHEESE, MUSHROOMS AND HERBS. FINISHED WITH A HAZELNUT CREAM & CRISPY SHALLOTS	
FILET MIGNON.....	\$32
GRILLED FILET SERVED WITH TOURN'É MUSHROOM, BORDELAISE SAUCE, TWICE BAKED POTATO & VEGETABLE	
PAN-SEARED CHILEAN SEA BASS.....	\$30
SEA BASS FILET FINISHED WITH CITRUS-CAPER BEURRE BLANC, HOUSE MADE SPAETZLE IN BROWN BUTTER & VEGETABLE	
YELLOW TAIL TUNA.....	\$28
GRILLED TUNA TOPPED WITH HUDSON VALLEY FOIE GRAS, POMEGRANATE GLAZE, CRISPY POLENTA & VEGETABLE	
RACK OF LAMB.....	\$28
PISTACHIO CRUSTED LAMB CHOPS FINISHED WITH A MINT PAN-GRAVY, POTATO/LEEK AU GRATIN & VEGETABLE	

CHEF DAVE NEIL / SOUS CHEF ANDREAS RAABE  
NYS TAX AND 20% GRATUITY WILL BE ADDED TO YOUR BILL AUTOMATICALLY.  
SPECIAL DIETARY REQUIREMENTS AVAILABLE UPON REQUEST.

# COOPERSTOWN COUNTRY CLUB WINE 2017

## CHAMPAGNE & SPARKLING

VEUVE CLIQUOT BRUT YELLOW LABEL (FRANCE).....	90
IL PROSECCO 375ML (ITALY) .....	14
KENWOODCUVEEBRUT 187ML (CALIFORNIA).....	8
SOFIA BLANC DE BLANCS SPARKLING WHITE (CALIFORNIA).....	32
MOET ICE (FRANCE).....	95

## WHITE

GLASS | BOTTLE

BOTTEGA VINAIA PINOT GRIGIO 2016 (ITALY).....	28
FRESH, CRISP, AND FLAVORFUL WITH A FIRM STRUCTURE LEADING INTO A LINGERING FINISH	
ECCO DOMANI PINOT GRIGIO 2015 (ITALY).....	9   28
FLORAL AROMAS AND FRESH FLAVORS OF APPLE, PEAR, AND SPICES WITH A CRISP, ZESTY FINISH	
KING ESTATE PINOT GRIS (WILLAMET VALLEY).....	10   30
FRUIT FORWARD AROMAS BOASTING CITRUS AND TROPICAL FRUITS	
SAINT M RIESLING "CHATEAU ST. MICHELLE" 2015 (GERMANY).....	8   24
AROMAS OF GRAPEFRUIT AND LIME ZEST WITH BRACING ACIDITY AND A CLEAN FINISH	
CHARLES KRUG SAUVIGNON BLANC 2015 (CALIFORNIA).....	29
PEACH, BANANA AND LIME AROMAS WITH A SILKY TEXTURE AND A CRISP ACIDITY THAT OFFER A REFRESHING EDGE TO THIS FOOD FRIENDLY WINE	
WHITEHAVEN SAUVIGNON BLANC 2015 (NEW ZEALAND).....	10   30
FULL FLAVORED, MEDIUM BODY WINE WITH AN ABUNDANCE OF CURRANT, CITRUS AND GOOSEBERRY FLAVORS THAT PERSIST ON WITH A LENGTHY FINISH	
FREI BROTHERS RESERVE CHARDONNAY 2014 (CALIFORNIA).....	10   30
FLAVORS OF GREEN APPLE, ORANGE ZEST COMPLIMENTED BY NOTES OF BUTTER AND TOAST. THE RICH, NUTTY FLAVORS IN THIS CHARDONNAY LEAD TO A SILKY FINISH AND A PLUSH MOUTHFEEL	
WENTE VINEYARDS "MORNING FOG" CHARDONNAY 2015 (CALIFORNIA).....	26
FULL BODY FRUIT AND SPICE WITH ABILITY TO AGE. THIS STYLE RELIES ON THE INTERPLAY OF OAK AND FRUIT FORMING A COMPLEX, HONEYED CHARACTER	

## ROSÉ

GLASS | BOTTLE

- FLEURS DE PRAIRIE 2016 (FRANCE).....24  
LAYERS OF FRESH PEACH, APRICOT AND STRAWBERRY FLAVORS
- M. CHAPOUTIER COTES DU RHONE, “BELLERUCHE” ROSÉ 2015 (FRANCE)..... 8 | 24  
AROMAS OF FRUITS AND SPICES, GREAT STRUCTURE WITH PRONOUNCED AND SILKY TANNINS

## RED

GLASS | BOTTLE

- CHLOE PINOT NOIR 2014 (CALIFORNIA).....9 | 28  
PLUMP RED CHERRY NOTES WITH CRANBERRY AND SMASHED HERBS FRAMED BY LOTS OF ACIDITY
- CHAPOUTIER COTES DU RHONE “BELLERUCHE” ROUGE 2015 (FRANCE).....8 | 24  
A BIG, SPICY, PEPPERY, KIRSCH-SCENTED NOSE, AND FULL-BODIED, JUICY FLAVORS WITH INTRIGUING MINERALITY AND LOADS OF FRUIT AND TEXTURE
- EDNA VALLEY CENTRAL COAST MERLOT 2013 (CALIFORNIA).....26  
AROMAS OF COCOA POWDER, ANISE AND BLACK CHERRY, MEDIUM-BODIED WITH FINE TANNINS AND BRIGHT ACIDITY
- TORRES SANGRE DE TORO GARNACHA 2013 (SPAIN)..... 8 | 24  
FRESH, EXPRESSIVE AND INTENSE RED FRUIT AROMAS, FINISHES VELVETY ON THE PALETTE
- SIMI CABERNET SAUVIGNON ALEXANDER VALLEY (CALIFORNIA)..... 16 (1/2 BOTTLE) | 32  
BALANCED FLAVORS OF RED AND BLACK FRUIT. SMOOTH TANNINS AND SOFT SPICE, VELVETY FINISH
- JOSH CELLARS NORTH COAST CABERNET SAUVIGNON (CALIFORNIA) 2013..... 10 | 30  
BURSTING WITH DARK FRUITS AND ROASTED NUTS, WITH AROMAS OF FRESH BLACK CHERRIES, BLACKCURRANT, ROSE PETAL, AND ROASTED WALNUTS. FULL-BODIED AND PLUSH IN TEXTURE
- TRINCHERO LOCK & KEY MERITAGE 2012 (CALIFORNIA).....9 | 28  
LAYERED BLACKBERRY AND PLUM FLAVORS WITH HINTS OF DARK CHOCOLATE AND TOBACCO SPICE, AND AN EXTRAVAGANTLY SILKY FINISH

## SOMMELIER SELECTIONS

- ESTANCIA MERITAGE RESERVE 2013 (PASO ROBLES).....45  
THIS BLEND OF 78% CABERNET SAUVIGNON, 18% MERLOT 4% MALBAC OFFERS BLACK CHERRY, CEDAR, ESPRESSO AND MINT MAKING FOR VERY NICE, UNCOMPLICATED DRINKING
- ANTINORI GUADO AL TASSO BRUCIATO SUPER TUSCAN 2014 (ITALY).....48  
A DELICIOUS WINE THAT NEVER HOLDS BACK IN TERMS OF INTENSITY AND SEAMLESS INTEGRATION. GENEROUS AROMAS OF DARK FRUIT, TOBACCO AND CHOCOLATE LIFT STEADILY FROM THE GLASS
- MURRIETAS WELL THE WHIP WHITE 2014 (CALIFORNIA)\*.....35  
ELEGANT AND BALANCED WINE, FRUIT DRIVEN WITH A TASTE OF TOASTY OAK.THIS UNIQUE WINE SHOWCASES WHITE PEACH, MELON & PEAR THAT CREATES A SMOOTH SILKY FINISH
- COOPER & THIEF 2015 (CALIFORNIA).....34  
BEAUTIFUL RED BLEND ON 38% MERLOT, 37% SYRAH, 7% ZINFANDEL AGED 3 MONTHS IN OLD BOURBON BARRELS MAKES A GREAT DRINKING