

DINNER

Menu



BYOB

FIRST COURSE

- * DEVIL OF THE DAY \$13
Local Farm Eggs | Buffalo Chicken
Blue Cheese | Celery
- * GRILLED WATERMELON SALAD \$12
Burrata | Arugula | EVOO
- * CHARRED OCTOPUS \$14
Arugula | Pickled Fennel
Heirloom Tomatoes | Red Onion
Lemon-Thyme Vinaigrette
- * BEEF CARPACCIO \$14
Arugula | Capers | Pickled Red Onion
Shaved Asiago | Truffle Essence
- ROASTED CORN & CRAB
CHOWDER \$11

SECOND COURSE

- * SEARED DIVER SCALLOPS \$32
Summer Corn Succotash
Pancetta Romesco
- SEAFOOD CIOPPINO \$34
Shrimp | Mussels | Clams | Andouille Sausage
Angel Hair | Savory Tomato Broth
- 10oz CENTER CUT STRIP STEAK \$30
Roasted Poblano Hollandaise
Crab Imperial | Asparagus
Fingerling Potatoes
- ROMANO CHICKEN \$26
Breaded Chicken Cutlet | Sharp Provolone
Bruschetta | Angel Hair | Balsamic Reduction
- BRAISED SHORT RIBS \$32
Danish Blue Risotto | Wild Mushroom Ragu
Truffle Essence
- * BLACKENED MAHI \$23
Mango Pineapple Salsa | Grilled Asparagus

*Can Be Served Gluten Free

THIRD COURSE

- WAFFLE & ICE CREAM SLIDER \$6
Chocolate Syrup | Whipped Cream | Caramel Glaze

ASK YOUR SERVER FOR TODAY'S HOMEMADE DESSERT ADDITIONS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

www.ColdSpringGrange.net | 735 Seashore Road | Cape May, New Jersey | 609.884.0114