



Coastal Cooking Company at ECYC

Coming Friday December 14th – Favorites Night

Join us for our last brunch this year – special menu

Gluten Free friendly

England Clam Chowder – 5.5 cup | 7 bowl or **Rhode Island Style** GF

Beef & Black Bean Chili – 5.5 cup | 7 bowl

Corinthian French Onion Soup – 8.5 beef broth, white wine, sun dried tomato, thyme and caramelized sweet onions with a bubbly Swiss cheese top.

Krinkle Cut Fries - \$3.5 full order ***sub on burgers & sandwiches for \$1.5

Sweet Potato Cut Fries - \$4.5 full order *** sub on burgers & sandwiches for \$2

Lunch Specials

Mediterranean Vegetable Quiche & Salad – 15

Chicken & Black Bean Quesadilla & Side Salad – 15.5 pulled chicken, Pepper jack, Chipotle Aioli, Pico de Gallo and black beans griddled in a Whole Wheat Flour Tortilla

Sesame Crusted Asian Ginger Salmon with Asia Peanut Noodle Salad - 17

Signature Corinthian Café Sandwiches

Sandwiches come with Deep River chips, small market salad and pickle

BLT with Apple-wood Smoked Bacon on Winterberry Wheat Bread – 12.5 4 thick cut slices of savory Apple-wood smoked bacon, lettuce, vine ripe tomato and mayonnaise on Winterberry wheat

Yachtsman Grilled Cheese – 12.5 Winterberry wheat, Apple wood bacon, Swiss, Cheddar, Parmesan and seared tomatoes.

Soup & ½ Sandwich plate – 12.5 choice of soup or chowder and sandwich – BLT, Bacon Grilled Cheese or Turkey & Swiss – served with a small market salad *** French Onion soup – add \$2

***Thoroughly cooked meats, poultry, seafood and eggs reduce the risk of food-borne illness

Please be so kind as to put the prices on the chit – Thanks! - From all of us in the accounting department. ☺

Due to Market Conditions there is limited availability for most all lettuces

We will procured what we can as the week begins

Ship Wright's Burger Building Supplies **Base Model Burger** – 13 - then add

- ** Swiss, Cheddar, Pepper Jack or Mozz – 1 ** Apple-wood smoked bacon – 1.5
- ** Caramelized onions or Gorgonzola – 1.5 each ** Guacamole – 1.5
- ** Chipotle Aioli - 1 ** Sub Fries for Chips – 1.5

The Corinthian Café Steak Burger - 15 with caramelized onions draped in Gouda cheese.

New Orleans Blackened Blue Burger - 15 our burger seared with our Caribbean Blackened spice
topped with blue cheese and onions,

BBQ Bacon Cheddar Burger - 15

Seasonal Salad

Add: grilled or Caribbean Jerk chicken – 6 Grilled or Caribbean Jerk Salmon – 8 Steak burger – 7

The Corinthian Salad – 7.5 small plate / 11.5 large entrée Market Artisan greens, house made glazed walnuts, dried cranberries, Crumbled goat cheese, tart apple & caramelized shallot sherry vinaigrette.

Baby Spinach Blue Cheese & Bacon Salad – 8 small plate / 12 large entrée size

Desserts & Beverages

Ghirardelli Brownie Sundae - 5

Decadence Chocolate Cake with raspberry sauce (flourless) - 5

Vanilla Ice Cream with chocolate sauce - 3.5

Dark Roast Arabica Coffee, Decaf, Tea or Hot Chocolate - 2

Pellegrino 1 ltr. & 500ml - 4.5 / 2.5

Coke, Diet Coke, Ginger-ale, - 2

Brewed Unsweetened Iced Tea or lemonade – with Refill - 2

Cappuccino | Doppio Espresso - 3.5 | 2.25

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Visa & MasterCard Credit cards are welcome for your guests – 15% service fee will be automatically added to the total.

See you Friday Night Dec 14th

Members Favorites Night

Join us for our last Sunday Brunch this year

Omelet Station Buffet -16.00 December 16th,

Includes juice, coffee, bakery table, Ham, Sausage, Potatoes, soup and a fun salad