



Coastal Cooking Company at ECYC

Friday November 30th – Italian Themed Dinner Night
December 9th – ECYC Holiday Music Brunch Buffet

11.28.2018L

Gluten Free friendly & Carb Friendly options

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

Coconut Curry Butternut Squash Soup – 5.5 cup | 7 bowl GF

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

Crispy Chicken Parmesan Focaccia - 15.5 Crispy Chicken baked with tomato sauce & Parmesan-Asiago cheese on a Rosemary Focaccia Bread. Served with a side salad

Cranberry Turkey Cheddar Wrap – 13.5 Roasted Turkey, cheddar cheese, lettuce, vine ripe tomatoes & Cranberry relish in a flour tortilla. Served with coleslaw, pickle and Deep River chips

Signature Corinthian Café Sandwiches

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

Corinthian Classic BLT Turkey Club – 13.5 Roasted turkey, savory apple-wood bacon, mayonnaise, Swiss, lettuce and ripe tomato on toasted Winterberry wheat bread.

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. ☺

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

- ** Swiss, Cheddar, Pepper Jack or American – 1 ** Apple-wood smoked bacon – 1.5
- ** Caramelized onions, Gorgonzola or Gouda – 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

Signature Corinthian Café Salads

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

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

Blue Cheese – bacon Iceberg Wedge Salad - 8 small | 12 entrée size wedges of crisp Iceberg topped with crumbled blue cheese, chopped Applewood bacon, shredded carrots & tomato with our roasted shallot Sherry Vinaigrette. *** Ranch also available

Desserts & Beverages

Limoncello Mascarpone Layer Cake with raspberry sauce	- 5
Vanilla Ice Cream with chocolate sauce	- 3.5
French Roast Arabica Coffee, Decaf, Tea or Hot Chocolate	- 2
Pellegrino 1 ltr. & 500ml	- 4.5 / 2.5
Coke, diet Coke, Ginger-ale & Arnold Palmer	- 2
Brewed Unsweetened Iced Tea or lemonade – with Refill	- 2
Premium Root Beer	- 2.5
Cappuccino Doppio Espresso	- 3.5 2.25

Follow us on    & our website @ www.coastalcookingcompany.com

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