

# 1806 COCOA PUB

## For Starters

Soup Du jour • cup \$3.95 bowl \$6.95

Made from scratch daily

Baked Spinach and Artichoke Dip • \$6.95

Blended with three cheeses, baked till bubbly and served with corn tortillas

1806 Cocoa Pub Salad • \$6.95

Mixed greens topped with candied nuts, goat cheese and sun dried tomatoes. Finished with house made maple and red wine vinaigrette.

Classic Caesar Salad • \$6.95

Crisp romaine tossed with our house made creamy Caesar dressing. Topped with crunchy croutons and feathered Parmesan cheese.

Maple Bacon Wrapped Shrimp • \$9.95

Jumbo wild caught shrimp, wrapped in Applewood smoked bacon, drizzled with local Vermont maple syrup and baked.

Chickpea and Local Bacon Salad • \$8.95

Fried chickpeas and diced local bacon atop a bed of mixed greens and chopped tomatoes.

Grilled Chicken Caesar • \$10.95

A lightly seasoned grilled chicken breast, fan sliced and presented atop our Classic Caesar Salad.

Flank Steak Caesar Salad • \$14.95

Marinated flank steak, grilled to your specifications, fan sliced and presented atop our Classic Caesar.

+ NOTICE: The consumption of raw or undercooked meats, poultry, eggs, seafood or shellfish may increase your chances of food borne illness. Especially if you have certain medical conditions.

## Pastas

Chicken Alfredo • \$15.95

Boneless chicken breast tossed in our creamy Alfredo sauce with fettuccine.

Smoked Salmon Alfredo • \$15.95

Smoked Atlantic salmon tossed in our creamy Alfredo sauce with fettuccini.

Shrimp and Pasta Primavera • \$16.95

Jumbo wild caught shrimp, lightly sautéed with fresh veggies in garlic butter and lemon with white wine. Tossed with pasta.

Blackened Filet Tips Alfredo • \$17.95

Blackened Filet Mignon tips served atop a bed of fettuccine tossed in our house made Alfredo sauce and finished with feathered Parmesan cheese

## From the Land and Seas

Chicken Piccata • \$15.95

Boneless breast, dusted in seasoned flour and pan sautéed in garlic butter with capers, lemon and sweet cream. Served with mashed potatoes and today's veggies.

Baked Stuffed Shrimp • \$16.95

Jumbo shrimp, stuffed with crab meat stuffing and baked in garlic butter with mozzarella cheese. Served with wild rice and today's fresh veggies.

Flank Steak Dinner • \$16.95

Grilled flank steak, prepared to your specifications, fan sliced & served with whipped potatoes, hearty beef demi glace and today's fresh veggies.

Haddock Almondine • \$17.95

Filet of wild caught haddock. Crusted in sliced almonds and pan sautéed in butter till golden. Flambéed in amaretto and served with wild rice and fresh veggies

Cocoa Rubbed Tenderloin with Bourbon Bacon Sauce • \$21.95

Beef tenderloin, rolled in Ghirardelli Sweet and Ground Chocolate & Cocoa, pan seared to your specifications. Fan sliced and presented on bourbon and smoked bacon cream sauce with whipped potatoes and today's fresh veggies.

All Dinners above are served with your choice of a cup of today's soup or small salad with fresh baked bread