
DINNER

menu at the Cock 'n Bull

Appetizers

Shrimp Cocktail

Five large shrimp served with
cocktail sauce 11.95

Baked Brie

Brie cheese, wrapped in puff pastry and baked
golden brown. Drizzled with raspberry glaze
and toasted walnuts 9.95

Crispy Calamari

Dusted with yellow cornmeal, fresh herbs and garlic,
served with housemade marinara 8.95

Crab Cake

Pan roasted and served with a classic
Rémoulade sauce 9.95

Bruschetta

Artisanal crostini with fresh mozzarella,
Roma tomato, garlic, basil, extra virgin olive oil
and balsamic reduction 6.95

Tuscan Ravioli

Delicate pasta pillows filled with bell peppers,
sweet Vidalia onion, Portabella mushrooms,
served with a tomato basil sauce, garnished with
fresh herbs and Asiago cheese 9.95

Soups & Salads

Beef Vegetable Soup

A house specialty for over 40 years made with
locally grown vegetables and tender beef 4.50

Soup of the Day

A sampling of our chef's creativity
Priced Daily

Caesar Salad

Crisp Romaine tossed with Kalamata olives,
roasted red peppers and herbed croutons with
our housemade Caesar dressing 7.95
Add chicken 3.00

Pear and Blue Cheese Salad

Bibb lettuce tossed with a light
sherry vinaigrette, raisins, julienned pears,
blue cheese, grape tomatoes and
sprinkled with crunchy almond granola 8.95

The Classics

Chicken Pot Pye

Tender chicken, potatoes and garden vegetables, blended
in a hearty sauce and baked with a flaky crust. Served
with apple slaw and corn bread 13.95

Pot Roast

Slow braised in our homemade stock with fresh
vegetables and herbs. Served with sour cream chive
mashed potatoes and natural braising sauce 15.95

Calf's Liver

With sautéed onions, crisp bacon, and
sour cream chive mashed potatoes 18.95

Crispy Fish and Chips

Beer batter dipped Atlantic cod served with
crispy French fries, creamy cole slaw
and tartar sauce 14.95

Slow Roasted Turkey

Sour cream chive mashed potatoes, herb stuffing,
pan gravy and cranberry sauce 13.95

Beef Burgundy

Tender cubes of beef, sweet Vidalia onion, carrots, and
locally grown mushrooms, simmered in a hearty
Burgundy wine sauce and served in a
sourdough artisanal bread bowl 13.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or
unpasteurized milk may increase your risk of food borne illness.*

Specialties

Braised Short Rib

Roasted garlic, Vidalia onion, gravy, sour cream chive mashed potatoes, and oven roasted carrots 25.95

Chicken Marsala

Two chicken breasts, lightly sautéed with locally grown mushrooms in a Marsala wine sauce, served with herbed wild rice 19.95

Roast Duckling

Semi-boned, slow roasted and accompanied by an orange Grand Marnier glaze and herbed wild rice 22.95

Prime Rib of Beef

Slow roasted and hand cut. Baked potato, au jus and creamy horseradish sauce
Queen Cut 23.95 King Cut 30.95

Chicken Florentine

Grilled breast of chicken, layered with fresh sautéed spinach and Fontina cheese, accompanied by herbed wild rice and red wine reduction 20.95

Mesquite Rubbed Grilled Pork Chop

Rosemary apple butter glaze, sour cream chive mashed potatoes, and steamed broccoli 21.95

Surf & Turf

An 8 oz. tenderloin of beef, creamed spinach with bacon, served with Béarnaise sauce and paired with pan roasted crab cake with a classic rémoulade and sour cream chive mashed potatoes 35.95

Filet Mignon

An 8 oz. tenderloin of beef, creamed spinach with bacon, sour cream chive mashed potatoes and Béarnaise sauce 33.95

Crab Cakes

Pan roasted and served with herbed wild rice and classic rémoulade 19.95

Teriyaki Glazed Salmon

With fresh basil, toasted almond basmati rice and oven roasted carrots 22.95

Lobster Ravioli

Lump crabmeat and sundried tomato cream 25.95

Pan Seared Sea Bass

With roasted tomato scampi butter, herbed wild rice and steamed broccoli 27.95

Grilled Portabella

Portabella mushroom topped with sautéed spinach, roasted red peppers, Gorgonzola cheese, and marinara, served on herbed wild rice 14.95

Additions

Sautéed Wild Mushrooms	3.00
Sautéed Onions	2.00
Creamed Spinach with Bacon	4.00
Blue Cheese Mashed Potatoes	4.00
Cock 'n Bull's Own Apple Slaw	3.00

All entrées include bread and Tossed House Salad with your choice of dressing:
Blue Cheese, Honey Mustard, House Vinaigrette, Thousand Island or Ranch.

Substitute a hand-tossed Caesar Salad or Lettuce Wedge 2.00