

# BRYANT & COOPER

S T E A K H O U S E

## APPETIZERS

SOUP OF THE DAY	7.50	SHRIMP COCKTAIL	20.00
CLAMS ON THE HALF SHELL	11.50	LOBSTER COCKTAIL	20.00
CLAMS OREGANATA	14.00	LUMP CRABMEAT COCKTAIL	20.00
CLAMS CASINO	14.00	MARYLAND CRAB CAKE	22.50
OYSTERS ON THE HALF SHELL	15.00	STONE CRAB CLAWS	P/A
MELON & PROSCIUTTO	12.50	(when available)	

## SALADS

MIXED GREEN SALAD	9.50	SLICED TOMATO & ONION	12.00
GORGONZOLA SALAD	12.00	SLICED BEEFSTEAK TOMATO, FRESH MOZZARELLA & BASIL	14.50
TRI COLOR SALAD	11.00	BRYANT & COOPER SALAD	17.50
CAESAR SALAD	12.00		

## ENTRÉES

LEMON PEPPER CHICKEN	19.50	PORTERHOUSE	53.00
LINGUINE & CLAM SAUCE	19.00	(per person for 2,3,or 4)	
CHOPPED SIRLOIN WITH ONIONS	20.00	PRIME SIRLOIN STEAK	"
CHICKEN PARMIGIANA	25.00	FILET MIGNON	"
SAUTÉED VEAL DISHES	29.00	VEAL CHOP	49.50
(Piccata, Marsala or Francaise)		LAMB CHOPS	"
LEMON SOLE	34.50	FULL CUT PRIME RIB (when avail)	62.00
SALMON	33.00	COLORADO RIB STEAK	62.00
SWORDFISH	35.00	PRIME SIRLOIN 12 oz	42.50
SAUTÉED SHRIMP DISHES	39.00	FILET MIGNON 10 oz	42.50
STUFFED SHRIMP WITH CRABMEAT	49.00	BONELESS PRIME RIB	35.00
BROILED LOBSTERS	P/A	(when available)	

## VEGETABLES SERVED FOR TWO

HASHED BROWNS	12.00	CREAMED SPINACH	12.00
LYONNAISE POTATOES	10.00	LEAF SPINACH	10.00
MASHED POTATOES	10.00	BROCCOLI HOLLANDAISE	12.00
FRIED COMBO	10.50	BRUSSELS SPROUTS	12.00
COTTAGE FRIED POTATOES	9.50	ASPARAGUS (in season)	12.00
FRENCH FRIED ONIONS	9.50	SAUTÉED MUSHROOMS	12.00
BAKED POTATO	7.50	SAUTÉED STRING BEANS	10.00
SAUTÉED CORN	8.50	FRIED ZUCCHINI	9.50

## DESSERTS

CHOCOLATE CAKE	9.00	KEY LIME PIE	8.50	RICE PUDDING	7.50
BANANA CREAM PIE	10.00	CRÈME BRÛLÉE	9.00	ICE CREAM/SORBET	7.00
PECAN PIE	12.00	APPLE STRUDEL	9.50	MIXED BERRIES	P/A
CHEESE CAKE	10.00	TARTUFO	7.50	FRESH FRUIT	P/A

ALL OUR PRIME STEAKS & CHOPS ARE HAND-SELECTED AND DRY-AGED ON OUR PREMISES  
VISIT OUR BUTCHER SHOP & RETAIL MARKET NEXT DOOR