



APPETIZERS

SOUP OF THE DAY	11.00	CLAMS CASINO	21.00
MELON & PROSCIUTTO	23.00	SHRIMP COCKTAIL	28.00
CLAMS ON THE HALF SHELL	18.00	LUMP CRABMEAT COCKTAIL	28.00
OYSTERS ON THE HALF SHELL	22.00	(when available)	
CLAMS OREGANATA	21.00	LOBSTER COCKTAIL	30.00

SALADS

MIXED GREEN SALAD	13.00	SLICED BEEFSTEAK TOMATO,	21.00
SLICED TOMATO & ONION	17.50	FRESH MOZZARELLA & BASIL	
TRI COLOR SALAD	15.00	CAESAR SALAD	16.50
GORGONZOLA SALAD	16.00	BRYANT & COOPER SALAD	24.00

ENTRÉES

SLICED STEAK with Sautéed Onions	24.00	GRILLED SWORDFISH	45.00
LEMON PEPPER CHICKEN	29.00	SAUTÉED VEAL DISHES	37.00
GRILLED BREAST OF CHICKEN	29.00	(Piccata, Marsala or Francaise)	
(Special of the Day)		SCHNITZEL ALA HOLSTEIN	35.00
GRILLED SALMON	42.00	BONE IN RIB STEAK	80.00
LEMON SOLE	42.00	LAMB CHOPS	70.00
(Broiled or Sautéed)		PRIME SIRLOIN 12 oz	61.00
SAUTÉED JUMBO SHRIMP DISHES	48.00	FILET MIGNON 10 oz	57.00
(Any Style)			

ABOVE ENTRÉES SERVED WITH MIXED GREEN SALAD, CREAMED SPINACH AND LYONNAISE POTATOES

BRYANT & COOPER BURGER	24.00	LINGUINE WHITE CLAM SAUCE	29.00
with Bacon and/or Cheese		served with Mixed Green Salad	
SPINACH SALAD	26.00	COLD SHRIMP SALAD PLATTER	31.00

VEGETABLES

SERVED FOR TWO 14.00

CREAMED SPINACH	HASHED BROWNS
LEAF SPINACH	COTTAGE FRIED POTATOES
BROCCOLI HOLLANDAISE	FRENCH FRIED ONIONS
ASPARAGUS HOLLANDAISE	FRIED COMBO

DESSERTS

CHEESE CAKE	15.00	FRESH FRUIT (in Season)	P/A
TARTUFO	13.00	CRÈME BRÛLÉE	14.00
APPLE STRUDEL	14.00	RICE PUDDING	12.00

COFFEE · CAPPUCCINO · ESPRESSO
regular or decaffeinated

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