

Coolidge Park Café - Lunch Menu

~Soups & Salads~

Soup du Jour

\$4.00 cup/ \$5.00 bowl

Made from the freshest ingredients daily.

New England Clam Chowder

\$5.00 cup / \$6.00 bowl

Rated as one of the best in the Valley.

Classic French Onion Soup

\$8.00 crock

Sweet onions, sherry, and beef stock topped with a garlic crouton and three cheeses.

Maine Lobster Bisque

\$10.00

Rich stock finished with cream, sherry, and chunks of lobster.

~Appetizers~

Fruit and Cheese for Two

\$15.00

Imported and domestic cheeses served with seasonal fresh fruit and a baguette.

Crispy Fried Calamari

\$10.00

Lightly battered and deep fried, served with marinara sauce.

New England Potato Skins

\$9.00

Melted cheese, scallions, and real bacon, served with sour cream.

Coolidge Park Bruschetta

\$9.00

A hotel favorite with fresh mozzarella melted over pesto and tomatoes, drizzled with balsamic vinaigrette.

Jumbo Shrimp Cocktail "Martini"

\$12.00

Four jumbo shrimp cooked to perfection and served with homemade cocktail sauce.

~Panini \$9.00~

On homemade basil-garlic focaccia bread and served with fries or coleslaw.

Tuna Melt

Albacore tuna and melted cheddar cheese.

Smoked Turkey and Brie

Sliced smoked turkey breast with honey mustard.

Grilled Lemon Chicken

Basil pesto, roasted red peppers, and fresh mozzarella.

Coolidge Park Cheese Steak

Sauteed roast beef, onions, mushrooms, with Provolone cheese.

Vegetarian

Homemade olive tapenade with fresh grilled vegetables for a vegan treat.

Chicken Cordon Bleu

Canadian bacon, chicken, and melted Swiss cheese, with lettuce and tomato.

~Burgers & Sandwiches~

Add sauteed mushrooms and onions to your burger - \$1.95

100% Black Angus Burger

\$9.00

Served with lettuce, tomato, and onion.

Classic Cheeseburger

\$10.00

Served with lettuce, tomato, and onion, topped with your choice of cheese.

Turkey Burger

\$9.00

All white meat turkey burger served with Russian dressing, lettuce, tomato, onion, and sprouts.

Vegetarian Burger

\$9.00

Garden vegetable burger served with a pesto mayonnaise, lettuce, tomato, and onion.

Chicken Salad

\$9.00

Grilled chicken, mixed with mayonnaise, dried cherries, honey, red onions, and celery, served on a flaky croissant.

Triple-Decker Turkey Club

\$9.00

Smoked turkey, bacon, lettuce, tomato, and mayonnaise on your choice of toast.

Classic Reuben

\$9.00

Corned beef, sauerkraut, Russian dressing, and Swiss cheese on grilled marbled rye.

Coolidge Park "B.L.T."

\$8.00

Bacon, lettuce, tomato, and guacamole on a flaky croissant.

Fajita Wrap (beef, chicken, or grilled vegetables)

\$10.00

Wrapped in a sun-dried tomato basil wrap with black beans, sauteed onions, peppers, cheddar cheese, and salsa, served with sour cream on the side.

~All Day Entrees~

Coolidge Park Quesadilla

\$11.00

Filled with char-grilled seasonal vegetables, chicken, cheese, and jalapenos, served with salsa, sour cream, and guacamole.

New England Haddock

\$15.00

Baked with a seasoned bread crumb topping or lightly battered and fried, served with fries and coleslaw.

Sauteed Steak Tips

\$15.00

Black Angus steak tips sauteed with onions and mushrooms, simmered in a port wine demi-glace and served with fries and vegetable du jour.

Chicken Pot Pie

\$14.00

Homemade stew of chicken, vegetables, and potatoes topped with a flaky puff pastry.

Grilled Pizza d'Hotel

\$13.00

Homemade thin crust pizza with pesto, artichokes, roasted red peppers, prosciutto, and fresh mozzarella, served with a small house garden salad or Caesar salad.

~Entree Salads~

Add to Any Salad: chicken or salmon \$4.00, shrimp or steak \$5.00

House Garden Salad

\$8.00

Mixed green salad with tomatoes, cucumbers, red onions, mushrooms, shredded carrots, and bell peppers.

Traditional Caesar Salad

\$9.00

Lightly tossed in homemade Caesar dressing and croutons, topped with roasted red peppers - anchovies upon request.

Strawberry-Pecan Spinach Salad

\$10.00

Baby spinach served with fresh strawberries, red onions, spiced roasted candied pecans and lemon poppyseed vinaigrette.

Greek Salad

\$10.00

Hearts of romaine lettuce, plum tomatoes, sliced red onions, pepperoncini, feta cheese, and kalamata olives.

Chopped Chef Salad

\$12.00

Fresh greens with carrots, mushrooms, cucumbers, and peppers all chopped together with ham, turkey, cheddar, and Swiss cheese, topped with hard-cooked eggs, tomatoes, and bacon.

Monterey Chicken Salad

\$12.00

Grilled lemon cilantro chicken, cheddar cheese, guacamole, black beans, goat cheese, plum tomatoes, black olives and alfalfa sprouts served in a crisp tortilla shell.

Lobsta' Pasta Salad

\$12.00

Maine lobster meat tossed with cucumbers, red and yellow peppers, red onions, penne pasta, and a Pernod dill dressing.

~Pasta~

Chicken and Shrimp Pesto

\$16.00

Penne pasta with sautéed chicken and three jumbo shrimp, finished with a pesto and roasted red pepper cream sauce.

Lobster Ravioli

\$18.00

A summertime favorite simmered in a light vodka cream sauce, served with asparagus.

Vegetarian Ravioli

\$15.00

Simmered with char-grilled vegetables in a pesto cream sauce.

Mediterranean Pasta

\$16.00

Grilled chicken, garlic, spinach, kalamata olives, and tomato in a white wine sauce, topped with crumbled feta cheese.

~Dinner Entrees~

Available after 5:00 p.m. daily

All dinner entrees available with choice of baked potato, mashed potato, or rice pilaf and chef's seasonal vegetables

Tilapia Francaise

\$18.00

Tilapia fillet lightly floured and sauteed in white wine lemon butter.

Honey Barbecue Pub Steak

\$19.00

An 8-oz. sirloin steak grilled to perfection and glazed with honey barbecue sauce.

Grilled Salmon Fillet

\$19.00

8-oz. fresh salmon fillet, lightly seasoned and grilled.

Petite Filet aux Frites

\$24.00

8-oz. filet rubbed with spices and grilled to perfection topped with a rich beef gravy served with fries.

Lemon Thyme Chicken Florentine

\$17.00

Grilled chicken marinated in lemon thyme vinaigrette and topped with sautéed spinach and garlic.