

Plates to Share

Steak-Cut Calamari Frites

Tossed with oven-roasted tomatoes, butter, fresh herbs, and goat cheese complimented by a roasted tomato aioli 8.99

Mediterranean Raviolis

Three cheese raviolis with a roasted red pepper, kalamata olive, and artichoke relish 7.99

Cotters Crab Cakes**

Pan-seared crab cakes made with lump crab meat and served with fresh mango salsa 9.99

Summer Shrimp Cocktail

Marinated shrimp cocktail served with a berry jalapeño dipping sauce 9.99

Classic Bruschetta

Roasted tomatoes, goat cheese, red onions, and basil served on grilled bread and finished with a balsamic reduction and extra virgin olive oil 7.99

Red Pepper Hummus & Pita

Roasted red pepper hummus garnished with pine nuts and olive oil drizzle. Served with warm pita 7.99

Cotters Loaded Potato Chips

Homemade potato chips, white cheddar cheese, bacon, and scallions, served with pico de gallo and sour cream 7.99

Chipotle Chicken Wings

Chicken wings in a chipotle barbecue sauce. Served with chipotle lime ranch dressing and celery 7.99

Chicken Quesadilla

Grilled chicken with caramelized onions, tomatoes, bacon, and cheddar jack cheese—served with pico de gallo and sour cream 7.99

Italian Chicken Tenders

Chicken tenders bound with olive oil and parmesan cheese served with roasted red peppers and drizzled with a balsamic reduction 7.99

Seafood Entrees

Shrimp with Penne

Shrimp tossed with penne, asparagus, roasted tomatoes, baby spinach, finished with goat cheese and spicy chardonnay butter 13.99

Balsamic Scallops**

Pan-seared sea scallops with balsamic charred tomato salsa accompanied by Yukon Gold potato cakes. Served with sugar snap peas and red and yellow peppers. Drizzled with a balsamic reduction 15.99

Pan-Seared Halibut**

Halibut drizzled with a citrus vinaigrette served with Yukon Gold whipped potatoes and asparagus and roasted red peppers 19.99

Crab Cakes**

Pan-seared crab cakes made with lump crab meat and served with orzo pasta and wild rice and asparagus complimented by a mustard horseradish aioli 14.99

Pan-Seared Salmon**

Salmon topped with a lemon dill butter served with orzo pasta and wild rice and green beans with caramelized shallots 13.99

Ahi Tuna**

Ahi Tuna encrusted with black and white sesame seeds on a bed of jasmine rice. Served with sugar snap peas, red and yellow peppers, and finished with wasabi drizzle 16.99

Pan-Seared Snapper**

Snapper with a macadamia nut crust, topped with a mango cucumber salsa, and served with a summer vegetable medley 14.99

Fish & Chips

Beer battered cod served with homemade tartar sauce, coleslaw, and fries 10.99

Entrees of Beef, Chicken, & More

Chianti Beef Filet**

5 oz beef tenderloin filet in a chianti demi-glace and served with Yukon Gold whipped potatoes and asparagus. Finished with fried leek straws 21.99

Tuscan Chicken

Grilled chicken with an artichoke, kalamata olive and roasted red pepper relish. Served with a summer vegetable medley and orzo pasta and wild rice 12.99

Penne Rose

Rose cream sauce with a trio of julienne bell peppers and grilled chicken over penne pasta topped with shredded parmesan cheese 12.99

Citrus Chicken

Chicken with a cilantro lime drizzle. Served over jasmine rice and complimented by sugar snap peas with red and yellow peppers 12.99

New York Strip Steak**

10 oz Strip Steak topped with a pancetta butter compound. Served with Yukon Gold potato cakes and green beans with caramelized shallots. Finished with fried Vidalia onions 20.99

Pork Scallopini**

Pounded pork loin drizzled with an apple cider reduction, served with Yukon Gold potato cakes and wilted spinach 13.99

Three Cheese Ravioli

Three cheese raviolis tossed in a sun-dried tomato pesto and accompanied by wilted spinach 11.99

Omelet of the Day**

A daily special – served with fresh fruit and toasted multi-grain bread 10.99

Soup & Salad Starters

Chef's Soup du Jour

The freshest ingredients for a special of the day Cup \$3.99 Bowl \$5.99

Mushroom Bisque

A blend of shitake, portobello, and button mushrooms topped with parmesan cheese Cup \$3.99 Bowl \$5.99

Spring Salad

Mixed spring greens, tomato, cucumber, and carrots. Your choice of honey vinaigrette, bleu cheese dressing, or balsamic vinaigrette 4.99

Caesar Salad**

Romaine lettuce tossed with croutons, shredded parmesan cheese, roasted red peppers, and a classic Caesar dressing 4.99

Wedge Salad

A wedge of iceberg lettuce with eggs, tomatoes, red onions, bacon, and your choice of Thousand Island or Bleu Cheese dressing 6.99

Insalata Caprese

Roma tomatoes, fresh mozzarella cheese, basil & red onion drizzled with balsamic reduction and extra virgin olive oil 7.99

Avocado Mango Salad

Mixed greens, carrots, and red peppers, tossed in a lime vinaigrette and topped with sliced fresh avocado and mango 8.99

Macadamia Nut & Mandarin Orange Salad

Baby spinach greens, mandarin oranges, roma tomatoes, fontina cheese, golden raisins and macadamia nuts tossed with a balsamic vinaigrette dressing 7.99

Please enjoy our

**Specialty Drinks
&
Dessert menus**

A 18% Gratuity may be added to parties of seven or more.

Please refer to other side for more options.

****Consumer Advisory:** This item may be cooked to order and may contain raw or undercooked ingredients. Eating raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

Pizza

Margherita

Roasted tomato, mozzarella, asparagus, red pepper, and fresh basil, with balsamic reduction 8.99

Italian Pizza

Pepperoni, Prosciutto, & Capicola with bell peppers, sautéed onions, and topped with mozzarella cheese. 8.99

Chicken Alfredo Pizza

Seasoned chicken and caramelized onion with mozzarella cheese in an Alfredo sauce, served with guacamole and sour cream 8.99

PLT

Pancetta, chopped tomatoes, lettuce, mayo, and mozzarella cheese 8.99

Sandwiches

Served with potato chips

California Wrap

Grilled chicken, avocado, sprouts, romaine lettuce, tomatoes, and cucumbers, with a tomato aioli in a tomato wrap 8.99

Chipotle Chicken Sandwich

Grilled chicken topped with smoked gouda, lettuce, tomato, and a chipotle BBQ sauce served on a Kaiser roll 8.99

Buffalo Chicken Wrap

Spicy fried chicken with provolone cheese, lettuce, cucumber, tomato, and ranch dressing in a sun-dried tomato wrap 8.99

Red Pepper Hummus Veggie Wrap

Assorted fresh vegetables including baby spinach and avocado served in a tomato wrap 8.99

Three Grilled Cheese with Avocado

Fontina, Colby, and Provolone with avocado slices on our house bread 7.99

Italian Sub

Salami, capicola, pepperoni, provolone cheese, lettuce, tomato, banana peppers and an Italian vinaigrette on a sub roll 8.99

BLT Triple Decker

Bacon, lettuce, tomato, Swiss and cheddar cheese on our house bread accompanied by a tomato aioli 8.99

Crab Cake Sandwich**

Pan-seared crab cakes made with lump crab meat with crispy pancetta and served on a sub roll with lettuce, tomato, and tomato aioli 9.99

Pulled Pork Sandwich

Made with a chipotle chili BBQ sauce and topped with coleslaw 8.99

Turkey Reuben

Roasted Turkey, Swiss cheese, coleslaw on marble rye bread 7.99

Roast Beef Sandwich

Roast Beef topped with caramelized onion and Swiss cheese, served on a sub roll with apple horseradish aioli 9.99

Turkey Bacon Wrap

Roasted turkey breast with bacon, lettuce, tomato, cucumber, and provolone cheese with ranch dressing in a whole wheat wrap 8.99

Chicken Salad Sandwich

Our homemade chicken salad with grapes and walnuts accompanied by lettuce and tomato on multi-grain bread 7.99

Entree Salads

Poached Pear Salad

Mixed greens with poached pear, candied walnuts, strawberries, and roasted red pepper tossed in a honey vinaigrette 9.99

Cajun Chicken Salad

Grilled Cajun chicken, romaine lettuce, tortilla chips, roasted corn, Monterey jack and cheddar cheese topped with pico de gallo and tossed with chipotle lime ranch dressing 11.99

Vito's Chop Salad

A crisp blend of baby greens, roasted corn, oven-roasted tomatoes, chickpeas, strawberries, pine nuts, and crumbled goat cheese tossed in a balsamic vinaigrette dressing and finished with grilled chicken breast and fried Vidalia sweet onions 11.99

Scallop Salad**

Blackened scallops with spinach greens, red pepper, red onion, oven-roasted tomatoes, and goat cheese. Tossed in a bacon vinaigrette 12.99

Crab Cobb Salad

Bacon, green beans, egg, lump crab meat, grape tomatoes, avocado, and bleu cheese crumbles with a dijon balsamic dressing on romaine lettuce 13.99

Sweet and Savory Calamari Salad

Mesclun salad mix with honey vinaigrette, candied walnuts, strawberries, roasted red peppers, and calamari frites tossed in a Thai chili sauce 11.99

Salmon Salad**

Pan-seared salmon served over mesclun greens with roasted corn, red onion, roasted tomato, and fresh tarragon. Drizzled with a lemon vinaigrette 12.99

Ahi Tuna Salad**

Szechwan peppercorn encrusted Ahi tuna on a bed of romaine lettuce tossed with a balsamic vinaigrette and finished with avocados, red pepper, and carrots—then drizzled with a wasabi vinaigrette 13.99

Burgers, Hot Dogs & More

Served with potato chips

Stinger Burger**

1/2 lb. Angus beef burger grilled to perfection and topped with lettuce, tomato, and cheddar cheese. Served a Kaiser roll 8.99

Add bacon, sautéed mushrooms, caramelized onions, or roasted red peppers for \$.75 each

Turkey Burger

Topped with avocado, lettuce, tomato, and Swiss cheese, with a roasted garlic mayo on a Kaiser roll 8.99

Fried Bologna

Hot pepper cheese, mustard, and caramelized onion on house bread 7.99

Cotters Burger**

Our Angus beef burger topped with ham, caramelized onion, smoked gouda cheese, on a Kaiser roll 10.99

Italian Sausage

Grilled Italian sausage with marinara sauce, mozzarella cheese, onion, and green and red peppers 6.99

The Slugger Hot Dog

Jumbo hot dog topped with caramelized onion, roasted tomatoes, and grated cheddar cheese 6.99

Pulled Pork Tacos

Pulled pork tacos with lettuce, tomatoes, sour cream and guacamole in a tortilla 7.99

Fish Tacos

Breaded white fish, lettuce tossed in chipotle lime ranch dressing, pico de gallo, and topped with tartar sauce and sour cream in a tortilla 7.99

Please refer to other side for more options.

Check out our event calendar on our website for Cotters and Arena District events.

Join us on Facebook

(Cotter's—Restaurant at the Arena) or Twitter (Cotters_AD) for events and special offers.