

Appetizers

Soup of the Day

Cup \$6

French Onion Soup \$6

Topped with croutons, Swiss and parmesan.

Potato Skins \$6

Deep fried golden brown topped with our Smoked cheese sauce and crumbled bacon.

Lump Crab Cakes \$12

Two crab cakes pan seared, over baby greens Topped with a special Lemon cream sauce.

Caesar Salad \$6

Romaine lettuce tossed with Garlic croutons, Fresh Caesar Dressing, anchovies, Asiago and Parmesan cheese.

Deep Fried Calamari \$8

Tossed in a garlic butter sauce, Topped with Banana peppers and served With our homemade marinara sauce.

Lighter Fare

Add our Peel & Eat Shrimp Salad Bar to any Lighter Fare item for only \$3

½ pound Cheeseburger \$10

Fresh half pound beef burger cooked to order.
Served with lettuce, tomato, pickle & French fries.

ADD Bacon or Sautéed Onions and or Mushrooms for .75 per item.

Smothered Steak Sandwich \$12

Grilled Black Angus N.Y. strip steak, smothered with sautéed mushrooms, Onions & Swiss cheese on warm garlic bread served with French fries.

Linguine Marinara \$14

Linguini topped with our homemade marinara sauce served with garlic bread.

Peel & Eat Shrimp Salad Bar \$14

Featuring assorted salads, bread and our peel & eat shrimp.

All Food Is Prepared To Order.

**20% gratuity added for parties of 7 or more, & Enjoy the City coupons.
(Gratuity will be calculated prior to coupon discount)**

We accept Visa, MasterCard & Discover

Steak Selections

All Steaks include

Our Peel & Eat Shrimp Salad Bar,

Baked potato, vegetable and fresh rolls.

New York Strip

12 oz. Cut. Hearty and juicy.

\$21

Ribeye Delmonico

12 oz. Cut Well-marbled and flavorful.

\$21

Filet Mignon

8 oz. Cut. The most tender cut of beef.

\$25

Boneless Porterhouse

8 oz. Cut of Filet Mignon Paired with a 6 oz. Cut New York Strip Steak
Makes the perfect custom Porterhouse.

\$30

Prime Rib (available on Thursday, Friday & Saturday only)

Slow roasted to tender perfection and Chef cut to order.

Served with Au jus and Our Horseradish cream sauce.

12oz \$22 16oz \$25

Chef Inspired *Ways to Smother your Steak*

Mushrooms Burgundy

Whole mushrooms in a Red wine, Fresh herb and shallot reduction. \$4

Lobster Butter Cream Sauce

Real lobster Claw and tail meat Infused with butter, scallions and cream. \$4

Bacon & Bleu

Crumbled Danish blue cheese, Smoked Applewood bacon

In a garlic cream sauce. \$4

Smoked Applewood Bacon

Add to any steak for only \$2

Main Courses

Add our Peel & Eat Shrimp Salad Bar to any Main Course for only \$3

Fish Fry \$14

Freshly breaded, not battered, haddock served with French fries,
Cole slaw and tartar sauce.

Penne ala Vodkã \$15

Garlic oil, shallots, fresh herbs and parmesan cheese tossed with penne pasta in a
Slightly spicy vodka, tomato and Cream sauce. Served with garlic bread

Add: Chicken 4, Shrimp 6

Chicken Marsala \$16

Chicken breast sautéed with mushrooms and Marsala wine.
Served over mashed potatoes.

Stuffed Chicken Parmesan \$16

Chicken breast stuffed with ricotta, parmesan and Asiago cheese.
Topped with marinara sauce and served with linguini and garlic bread.

Pepper Mill Pork Loin \$18

Roasted Pork tenderloin sliced and topped with jumbo lump crabmeat
Finished with a peppered Dijon mustard cream sauce.
Served with mashed potatoes.

Jumbo Shrimp Scampi \$19

Large shrimp sautéed with garlic, lemon and fresh herbs.
In a white wine butter sauce with a touch of cream.
Served over with linguine with garlic bread.

*Seafood Casserole** \$20

Jumbo shrimp, jumbo lump crabmeat and prince Edward island mussels
Sautéed in a lemon wine butter sauce.
Topped with our homemade cracker crumb and melted cheddar cheese.
Baked and served with rice.

*Crab Stuffed Shrimp** \$20

Five jumbo shrimp stuffed with our homemade jumbo lump crabmeat stuffing
Served atop a lobster butter cream sauce with fresh chopped scallions.

Entrée Plate Sharing Charge is \$7

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

Kids' Menu (10 and Under)

Add our Peel & Eat Shrimp Salad Bar to any Kids Menu item for only \$3

Kraft Macaroni & Cheese

With Garlic bread \$7

Chicken Tenders

With French fries \$8

6oz. N.Y. Strip Steak

With French fries \$12

Cheeseburger

With French fries \$10

Desserts

Chocolate Truffle Cake

Individual flourless chocolate cake served warm with raspberry sauce and whipped cream. \$6

Crème Brulee Cheesecake

Topped with whipped cream. \$6

Hot Fudge Sundae

Two scoops of vanilla ice cream topped with Hot fudge, whipped cream and a cherry. \$6

Ice Cream Treats

-Choco Taco \$3

-Ben & Jerry Half Baked Bar \$4

Frozen Treats

-Rainbow Sherbet (4 oz. cup) \$2

-Assorted Popsicles \$2

The Pepper Mill

Steakhouse & Family Restaurant

Our 31st Season Serving Cooperstown

Early Bird Special

4pm-6pm

-10 oz. Prime Rib, -Chicken Marsala

-Stuffed Chicken Parmesan

-Haddock Fish Fry OR -Stuffed Flounder

Only \$14.95 each

Includes our Peel & Eat Shrimp Salad Bar



For Reservations Call: (607) 547-8550

Or View our website: <http://peppermill.zapd.net>

Local Artist Pottery by Leigh available for purchase