

# STARTERS

## **Chilled Colossal Shrimp Cocktail**

Served with Traditional Sauces & Accompaniments

*\$12*

## **Fresh Seasonal Oysters**

Your Server Will Explain Today's Selections.

*Six Per Order*

*\$14*

## **Ahi Tuna**

Seasoned Tuna Stacked with Avocado, Asian Salad,  
Pickled Ginger & Sesame Dressing

*\$16*

## **Escargot Stuffed Cremini Mushrooms**

Roasted Garlic, Asiago Cheese, Seared Tomato & Wilted Spinach

*\$12*

## **Jumbo Lump Crab Cakes**

Sweet Roasted Corn Sauce & Butter Melted Leeks

*\$16*

## **Duo of Baked Oysters**

Oysters Rockefeller & Oysters Bienville

*\$14*

## **Wood Grilled Portobello Mushrooms**

Roasted Garlic, Crumbled Blue Cheese & Crispy Fried Pancetta

*\$12*

## **Char Grilled Tenderloin Steak**

Balsamic Onion Relish & Warm Fingerling Salad

*\$10*

## **Crispy Buffalo Shrimp**

Fire Cracker Sauce, Spring Salad & Gorgonzola

*\$18*

## **House Made Venison Sausage**

Served over Creamy Orzo Risotto, Sauce Grand Veneur

*\$14*

## **Seafood Parpadelle**

House Made Pasta tossed with Jumbo Lump Crabmeat  
& Bay Scallops In a Rich Lobster Sauce

*\$16*

## **Shrimp Scampi**

Sautéed with Garlic, Fresh Herbs, White Wine and Lemon Butter

*\$18*

# SOUPS & SALADS

## **French Onion Soup**

Three Cheese Crust

*\$9*

## **Roasted Lobster Bisque**

Cognac Infused Triple Cream

*\$12*

## **Traditional Caesar Salad**

Classic Caesar Dressing, Toasted Reggiano Croutons & Garlic Chips

*\$8*

## **Heirloom Beet Salad**

Roasted Beets, Gorgonzola, Pickled Onions and Sonoma Greens

Tossed in a Blood Orange & Honey Dressing

*\$10*

## **Honey Crisp Apple Salad**

With Celery Root, Dried Cherries, Candied Walnuts and Fresh Mayonnaise

*\$10*

## **Wilted Spinach Salad**

Baby Spinach Lightly Tossed with Hard Cooked Eggs

& Warm Pancetta Bacon Dressing

*\$10*

## **Copper Rock House Salad**

A Blend of Seasonal Greens and Market Vegetables

& Choice of Ranch, Blue Cheese, 1000 Island, Catalina, Balsamic Vinaigrette

*\$8*

# SIGNATURE TOWERS

*Meant for Sharing for Two or More*

## **Seafood Chiller**

Seared Ahi, Colossal Shrimp, Chilled Seasonal Oysters & King Crab  
with Traditional Sauces and Accompaniments

*\$48*

## **Shrimp Nibbler**

Chilled Colossal Shrimp, Crispy Buffalo Shrimp  
& Shrimp Scampi

*\$38*

A stylized, handwritten-style logo consisting of the letters 'C' and 'R' in a dark brown color.

# COPPER ROCK STEAK COLLECTION

*We Serve U.S.D.A. Prime Beef Aged up to 4 Weeks for Ultimate Flavor and Tenderness Lightly Brushed with Herb Butter*

## *Mid Western U.S.D.A. Prime, House Aged Beef*

### **26 oz Prime Bone-In Rib Eye Steak**

Dry Aged Rib Eye Served on the Bone

*\$52*

### **20 oz Kansas City Strip Steak**

Center Cut Sirloin Steak on the Bone

*\$50*

### **26 oz. Porterhouse Steak**

Dry Aged to Enhance the Rich Flavor of the Strip with the Tenderness of a Filet

*\$50*

### **16 oz New York Strip Steak**

Full Flavored Boneless Center Cut Classic

*\$44*

### **16 oz Delmonico Steak**

Boneless Rib Eye Steak

*\$42*

### **Salt Crusted Prime Rib of Beef**

Natural Au Jus, Yorkshire Pudding

*14 oz \$36*

*21 oz \$42*

## SIDE ITEMS

*Each Selection \$8*

**Portobello Mushrooms & Caramelized Vidalia Onions**

**Aged Vermont Cheddar Mac 'N Cheese**

**Poached Asparagus or Broccolini, Hollandaise Sauce**

**Creamed Spinach with Parmesan Cheese**

**Jumbo Onion Rings**

**Truffle Scented Shoestring Potatoes**

*Each Selection \$5*

**Salt Crusted Jumbo Baked Potato**

**Creamy Mashed Potatoes**

**Baked Cinnamon Sugar Sweet Potato**

**Mashed Sweet Potatoes**

**Orzo Risotto**

The logo consists of the letters 'CR' in a stylized, cursive script font.

# SEAFOOD & SHELLFISH

## **Grilled 8 oz Cold Water Lobster Tail**

Served with Melted Butter & Vanilla Hollandaise

*One Tail \$52*

## **Sautéed Dover Sole Meuniere**

Filet of Sole in a Brown Lemon & Parsley Butter Sauce

*\$44*

## **Alaskan King Crab Legs**

Colossal Center Cut Crab Legs Steamed & Served with Melted Butter

*One Pound \$44, Two Pounds \$80*

## **Campfire Smoked Salmon Filet**

Cold Smoked Served Grilled, Wilted Spinach and Cucumber Slaw

*\$26*

## **Grilled Fresh Water Prawns**

Herbed Garlic Butter & Lemon

*\$38*

## **Chilean Sea Bass**

Steamed with Ginger, Soy Sauce and Chinese Parsley

*\$34*

# HOUSE SPECIALTIES

## **Prime Colorado Lamb Rack**

Lamb Rack Coated with a Fresh Herb, Garlic & Mustard Crust

*\$48*

## **Roasted Moscovy Duck Breast**

Served with Dark Cherry Sauce

*\$28*

## **Veal Chop**

Wild Mushroom Cream Sauce

*\$40*

## **White Marble Farms Pork Chops**

Caramelized Apples & Onions, Natural Jus

*\$28*

## **The Filet Mignon**

Served with Béarnaise or Peppercorn Sauce

*7 oz. \$34 ~ 10 oz. \$42*

## **Copper Rock Surf & Turf**

Grilled Petite Filet Mignon & Cold Water Lobster Tail

*\$65*

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