

STARTERS

Seared Ahi Tuna

Lightly Seared and Sliced Over Asian Salad
with Crispy Noodles & Wasabi Mayonnaise

\$14

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

Trio of Baked Oysters

A Combination of Oysters Rockefeller, Bienville & Casino Style

One of Each \$12 Two of Each \$24

Wood Grilled Portobello Mushrooms

Roasted Garlic, Crumbled Blue Cheese & Crispy Fried Pancetta

\$12

Crispy Buffalo Shrimp

Fire Cracker Sauce, Spring Salad & Gorgonzola

\$18

Duck Foie Gras 'Torchon'

Rich Duck Liver with Michigan Cherry Compote
& Toasted Brioche Croutons

\$14

Lump Crab Pomodoro

Fine Pasta Tossed with Jumbo Lump Crabmeat,
Fresh Plum Tomatoes, Italian Parsley, Fresh Basil and a Touch of Garlic

\$15

'Bari Style' Fried Calamari

Crispy Fried Calamari Tossed with Cherry Peppers,
Fried Lemon Slices & Sicilian Olives, Fresh Tomato Sauce

\$14

Grilled Fresh Water Prawns

Two Prawns Lightly Grilled with Herbed Garlic Butter & Lemon Sauce

\$16

Prime Beef Tartar

Finely Chopped Tenderloin of Beef, Seasoned with Dijon, Capers, Onions and
Quail Egg with a Light Herb Salad & Dark Toast Squares

\$12

Chilled Colossal Shrimp Cocktail

Served with Traditional Sauces & Accompaniments

\$18

Fresh Seasonal Oysters

Your Server Will Explain Today's Selections

Six per Order \$14



SOUPS

French Onion Soup

Three Cheese Crust

\$9

Roasted Lobster Bisque

Cognac Infused Triple Cream

\$12

Michigan Asparagus Soup

Creamy and Light with King Crabmeat, Asparagus Tips and Crème Fraiche

\$12

SALADS

Caesar Salad

Traditional Style with Classic Caesar Dressing, Toasted Parmesan Croutons & Garlic Chips

\$8

Copper Rock Grilled Salad

Lightly Charred Heart of Romaine Sprinkled with Olive Oil, Fresh Lemon
& Roasted Garlic Vinaigrette with Shaved Manchego Cheese

\$9

Beef Steak & Blue

Chopped Beef Steak Tomatoes & Sweet Bermuda Onion Tossed in
Catalina Dressing with a Wedge of Rogue River Oregonzola Cheese

\$9

Chopped Salad

Iceberg, Pancetta, Carrots, Cucumber & Pear Tomatoes,
All Chopped & Tossed in our House Dressing in a Toasted Parmesan Bowl

\$9

Tomato & Mozzarella Salad

Thick Slices of Vine Ripened Tomato Layered with Sliced
Buffalo Mozzarella, Fresh Basil & Aged Balsamic Vinaigrette

\$12

Copper Rock House Salad

A Blend of Seasonal Greens and Market Vegetables

With your Choice of Dressing

\$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
& Grilled Prawns with Lemon Butter Sauce

\$38

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

HOUSE SPECIALTIES

16 oz Prime Colorado Lamb Chops

Four Single-Bone Chops Grilled & Served with a Roasted Pepper Salad
\$48

14 oz Veal Chop

Tuscan Grilled with Dos Colinas Extra Virgin Olive Oil,
Roasted Garlic & Italian Parsley
\$45

7 oz Petite Tenderloin 'Oscar'

Two Petite Filets with King Crabmeat & Michigan Asparagus
Served with Classic Béarnaise Sauce
\$38

16 oz Kurobuta Double Pork Chop

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

7 oz Grilled Petite Filet Mignon & 8 oz Cold Water Lobster Tail
\$65

Chicken Saltimbocca

Roasted Chicken Breast Filled with Fontina, Prosciutto & Fresh Sage and Brown Butter
\$28

FISH & SHELLFISH

8 oz Cold Water Lobster Tail

Served with Melted Butter & Lemon
\$52

Alaskan King Crab Legs

Colossal Center Cut Crab Legs Steamed & Served with Melted Butter & Lemon
One Pound \$44 Two Pounds \$80

Ocean Steak

Please Choose from Cajun Blackened with Garlic Butter Sauce,
Char-Grilled with Fresh Tomato Compote or Tuscan Roasted with Parsley Pesto Sauce

10 oz *Wild King Salmon* \$28

10 oz *Pacific Halibut* \$34

10 oz *Tuna Steak* \$36

Grilled Fresh Water Prawns

Four Prawns Lightly Grilled with Herbed Garlic Butter & Lemon Sauce
\$32

Seafood Combination

Pan-Roasted Pacific Halibut, Grilled Fresh Water Prawn,
King Crab Leg, Oyster Rockefeller & Crab Cake with Melted Butter & Grilled Lemon
\$46

Whole Maine Lobster

We Roast or Steam our Fresh Live Lobsters and Serve them With or Without the Shell
Please Choose from a Variety of Sizes, with Melted Butter & Lemon

2lb \$45

3lb \$65

4lb \$90

Stuffed with Crabmeat add \$18



COPPER ROCK STEAK COLLECTION

We Serve Mid-Western U.S.D.A. Prime Beef Aged In-House for the Ultimate Flavor and Tenderness. Lightly Brushed with Herb Butter

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
\$52

16 oz New York Strip Steak

Full Flavored Boneless Center Cut Classic
\$44

16 oz Delmonico

Boneless Rib Eye Steak
\$42

Salt Crusted Prime Rib of Beef

Natural Au Jus, Yorkshire Pudding
14 oz \$36 21 oz \$42

10 oz Wagyu Strip

Center Cut Strip Steak with Dense Marbling & a Velvety Texture
\$65

MEANT FOR SHARING

42 oz Porterhouse Steak

Dry Aged to Enhance the Rich Flavor of the Strip with the Tenderness of a Filet
\$84

20 oz Double Cut Filet Mignon

Served with Béarnaise & Peppercorn Sauce
\$72

SIDE ITEMS

Each Selection \$8

Portobellos & Caramelized Vidalia Onions
Aged Vermont Cheddar Mac 'N Cheese
Asparagus or Broccoli, 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
Lyonnais Style Potatoes

ADD A SURF

Petite Crab Cake \$8 ea
Fresh Water Prawn \$7 ea
Center Cut King Crab Leg \$14 ea

SAUCES & TOPPING

Truffle Hollandaise \$4
Bordelaise Sauce \$4
Cognac Peppercorn Sauce \$4
Béarnaise Sauce \$4
Rogue River Blue Cheese Butter \$4
Caramelized Onions \$4