

APPETIZERS

COPPER ROCK SEAFOOD TOWER

FRESH SEASONAL OYSTERS, JUMBO LUMP CRABMEAT, KING CRAB LEG,
LOBSTER, COLOSSAL PRAWNS

Cocktail, Mustard and Mignonette Sauces, Bloody Mary Granité

68 serves 2

136 serves 4

FRESH CHILLED SHELLFISH AND RAW BAR

COLOSSAL SHRIMP COCKTAIL	21	ALASKAN KING CRAB LEGS	MP
JUMBO LUMP CRABMEAT	18	WHOLE LOBSTER	MP
COLOSSAL PRAWN	15	SEASONAL BOUTIQUE OYSTERS	18

HIMALAYAN TENDERLOIN

Presented on a Himalayan Pink Salt Brick, Cold Pressed EVOO, Arugula, Grilled Cheese Bread

16

SEARED AHI TUNA	Sushi Grade Ahi Tuna, Asian Slaw, Crispy Noodles, Wasabi Aioli	17
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WARM CREATIONS

CRISPY BUFFALO SHRIMP	Fire Cracker Sauce, Spring Lettuce, Smoked Bleu	19
JUMBO LUMP CRAB CAKES	Sweet Roasted Corn Sauce, Butter Melted Leeks	18
FRIED CALAMARI 'BARI STYLE'	Cherry Peppers, Fried Lemon Slices, Sicilian Olives	14
OYSTERS ROCKEFELLER	Baked Oysters, Spinach, Shallots, Bread Crumbs, Butter, Pernod	22
COLOSSAL GRILLED PRAWN	Herbed Garlic Butter	15
JAMÓN IBÉRICO WRAPPED SCALLOPS	Spanish Ham, Black Truffle Balsamic, Caramelized Figs and Shallots	18

THE HOT STONE

Thinly Sliced Filet Mignon Seared at Your Table, Béarnaise, Steak Sauce and Port Wine Reduction

19

SPECIALTIES

NUESKE'S SIZZLING BACON	Thick Cut, Apple and Cherry Wood Smoked	14
COFFEE RUBBED BEEF RIB	Starbuck's® Batch 11 Rub, Atomic Horseradish Barbeque Sauce	12
FOIE GRAS MOUSSE TART	Flaky Crust, Greens, Strawberry Gastrique	8

SOUPS

ROASTED LOBSTER BISQUE	Cognac Infused Triple Cream	14
FRENCH ONION	Three Cheese Crusted	9
THE CHEF'S WHIM	Please See Your Server For Details	9



SALADS

THE WEDGE	Baby Iceberg, Pancetta, Smoked Bleu, Roasted Tomatoes, Buttermilk Ranch	8
BURRATA CAPRESE	Burrata Cheese, Heirloom Tomatoes, Aged Balsamic, EVOO, Basil	16
CLASSIC CAESAR	Traditional Dressing, Toasted Parmesan Crisps, Garlic Croutons	9
COPPER ROCK HOUSE SALAD	Mixed Greens, Crispy Garden Vegetables	8
SWEET ROASTED BEETS	Duo of Beets, Micro Greens, Nueske's Bacon, Smoked Bleu, Gouda Foam	12
SUMMER SALAD	Frisée, Orange Segments, Toasted Macadamia Nuts, Black Pepper Vinaigrette	10
CHOP HOUSE SALAD	Iceberg Lettuce, Carrots, Cucumbers, Tomatoes, Parmesan Bowl, Green Goddess Dressing	10

HOUSE DRESSINGS

Buttermilk Ranch	Creamy Bleu Cheese
Thousand Island	Balsamic Vinaigrette
Classic French	Green Goddess

HOUSE SPECIALTIES

GRILLED RACK OF LAMB	Herb Crusted Colorado Lamb, Chimichurri, Seasonal Vegetables	46
HERB ROASTED HALF CHICKEN	Locally Raised Organic Chicken, Swiss Chard, Horseradish Au Jus	32
DRY AGED BERKSHIRE PORK CHOP	Char Grilled Double Bone Chop, Artichokes, Roasted Red Pepper Beurre Blanc	39
TENDERLOIN 'OSCAR'	Two Petite Filets, Jumbo Lump Crabmeat, Asparagus, Béarnaise Sauce	50
WAGYU TRUFFLE CHEESEBURGER	Truffle Cheese Beer Roll, Copper Rock Truffle Fries	22

FISH & SHELLFISH

We Source the Freshest Hand Selected Seafood from Around the Globe

MARKET CATCH

Served En Papillote, Grilled or Seared

36

Your Server Will Discuss Tonight's Availability

Beurre Blanc, Hollandaise or Béarnaise Sauce

COLOSSAL ALASKAN KING CRAB LEGS	Drawn Butter, Grilled Lemon		MP
WHOLE MAINE LOBSTER	Roasted or Steamed, with or without the Shell	2lbs. 50	3lbs. 74
JUMBO WHOLE MAINE LOBSTER	5 Pound, Roasted or Steamed, Perfect for Sharing		130
COLOSSAL GRILLED PRAWNS	Scampi Style, Butter, Garlic and Parsley, Pappardelle Pasta		42
COLD WATER LOBSTER TAIL 10 OZ	Drawn Butter, Grilled Lemon		60
ORA KING SALMON	Herb Butter Sauce, Tomatoes, Fried Leeks		36
SAUTÉED DOVER SOLE MEUNIERE	Brown Lemon Parsley Butter Sauce		44
CRAB STUFFED SHRIMP	Jumbo Asparagus Spears, Beurre Blanc Sauce		38
SEAFOOD FRA DIAVOLO	Lobster Meat, Jumbo Shrimp, Mussels, Clams, Pappardelle Pasta, Zesty Tomato Wine Sauce		35

COPPER ROCK SEAFOOD COMBINATION

King Crab, Grilled Fresh Colossal Prawn, Crab Cake, Sea Scallops

Pan Roasted Market Catch, Drawn Butter & Grilled Lemon

65

SIDES

MASHED POTATOES	7	ASPARAGUS OR BROCCOLINI	9
Copper Rock or French Style		Steamed or Grilled, Hollandaise	
TWICE BAKED NUESKE'S LOADED POTATO	10	SAUTÉED WILD MUSHROOMS	12
SPINACH	9	TRUFFLED LOBSTER MAC 'N CHEESE	12
Creamed or Sautéed with Garlic and EVOO		TRUFFLE SCENTED FRIES	10
CINNAMON BAKED SWEET POTATO	7	Truffled Hollandaise	
MASHED SWEET POTATOES	7	CRAB TATER TOTS	12
SALT CRUSTED BAKED POTATO	7	Lump Crab Meat, Shredded Potatoes, Cheddar Cheese, Green Onion, Chesapeake Bay Hollandaise	
CHARRED BRUSSEL SPROUTS	7	LOBSTER MASHED POTATOES	12
Nueske Bacon, Maple Syrup, Caramelized Onions			

Brandon Smithson

South Bend Executive Chef

Phillip Dwyer

South Bend Copper Rock Chef

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Domenico Rossi

New Buffalo Executive Chef

Tony VanWinkle

New Buffalo Copper Rock Chef