

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
BUFFALO CAULIFLOWER BITES	Black Garlic Ranch	10
CHARRED SHISHITO PEPPERS	Goat Cheese, Cilantro-Lime Sauce	10
SEARED FOIE GRAS	Hudson Valley Foie Gras, Grand Marnier Peach Compote, Cherry Brioche	22

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, Nueske's Bacon, 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
GRILLED PEACH SALAD	Toasted Hazelnuts, Balsamic glazed Cipollini Onions, Mint Vinaigrette, Field Greens	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

SPANISH ALMOND RACK OF LAMB	English Pea Purée, Pine Cone Syrup	46
HERB ROASTED CHICKEN	Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût	32
BACON WRAPPED ELK CHOP	Tricolored Potatoes, Baby Zucchini, Micro Cabbage, Strawberry Gastrique	48
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	26

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. 55	3lbs. 82
JUMBO WHOLE MAINE LOBSTER	5 Pound, Roasted or Steamed, Perfect for Sharing		130
SKULL ISLAND PRAWNS	Portobello Mushroom Ravioli, Carrot Pesto		46
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	Browned Butter Lemon Parsley 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, U10 Scallops

Pan Roasted Market Catch, Drawn Butter & Grilled Lemon

65

SIDES

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

Domenico Rossi
New Buffalo Executive Chef

Tony VanWinkle
New Buffalo Copper Rock Chef