COPPER ROCK SHOW MENU

LOBSTER BISQUE | Cognac Infused Triple Cream

14

FRENCH ONION SOUP | Three Cheese Crust

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CRISPY BUFFALO SHRIMP | Fire Cracker Sauce, Spring Salad, Smoked Bleu Cheese

JUMBO LUMP CRAB CAKES | Sweet Roasted Corn Sauce, Butter Melted Leeks

COLOSSAL SHRIMP COCKTAIL | Traditional Sauces and Accompaniments

OYSTERS ROCKEFELLER | Baked Oysters, Spinach, Shallots, Bread Crumbs, Butter, Pernod

DUO OF ROASTED BEETS | Nueske Bacon, Micro Greens, Smoked Bleu, Gouda Foam

CAESAR SALAD | Classic Caesar Dressing, Toasted Parmesan Croutons

COPPER ROCK HOUSE SALAD | Mixed Greens, Crispy Garden Vegetables, Choice of Dressing

TONIGHT'S FEATURE

SHRIMP COCKTAIL

JUMBO LUMP CRAB CAKE

With Traditional Sauces & Accompaniments

or Sweet Roasted Corn Sauce & Butter Melted Leeks

CAESAR SALAD | Classic Caesar Dressing, Toasted Parmesan Croutons

GRILLED HANGER STEAK | Blueberry Gastrique, Sarladaise Potatoes, Charred Brussels Sprouts and Bacon 52

ENTRÉES

FILET MIGNON | Béarnaise or Peppercorn Sauce

70z 47 | 10oz 57

PRIME RIB OF BEEF | U.S.D.A. Prime Beef, Natural Au Jus, Yorkshire Pudding

14oz 50 | 21oz 60

NEW YORK STRIP STEAK 16 OZ. | Full Flavored Boneless Center Cut Classic

62

BISON RIBEYE 16 OZ. | Huckleberry Gastrique, Wild Rice

60

DELMONICO 16 OZ. | Boneless Ribeye Steak

56

HERB ROASTED HALF CHICKEN | Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût

SASSAFRAS GLAZED SALMON | Brown Sugar Whipped Sweet Potatoes, Baked Ida Red Apple
44

SURF & TURF | Grilled 70z Filet Mignon & 60z Cold Water Lobster Tail

80

SAUTÉED DOVER SOLE MEUNIERE | Fillet of Sole, Brown Lemon Parsley Butter Sauce

ORA KING SALMON | Herb Butter Sauce, Tomatoes, Fried Leeks 36

COLD WATER LOBSTER TAIL 10 OZ. | Melted Butter, Lemon

COLOSSAL ALASKAN KING CRAB LEGS | Drawn Butter, Grilled Lemon

65

Entrées Accompanied by the Chef's Selection of Vegetable and Choice of Creamy Mashed Potatoes, Salt Crusted Baked Potato or Baked Cinnamon Sugar Sweet Potato