

APPETIZERS

FRESH CHILLED SHELLFISH AND RAW BAR

COLOSSAL SHRIMP COCKTAIL

25

COLOSSAL KING CRAB LEGS

Half Pound or Full Pound – MP

SEASONAL BOUTIQUE OYSTERS

With Mignonette, Cocktail, and Mustard Sauce

19

HIMALAYAN TENDERLOIN

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

19

SEARED AHI TUNA
SEAFOOD SAMPLER

Sushi Grade Ahi Tuna, Asian Slaw, Crispy Noodles, Wasabi Aioli
Lobster Claw, King Crab, Jumbo Shrimp, Oysters

22
MP



WARM CREATIONS

CRISPY BUFFALO SHRIMP
JUMBO LUMP CRAB CAKES
FRIED CALAMARI 'BARI STYLE'
OYSTERS ROCKEFELLER

Fire Cracker Sauce, Spring Lettuce, Smoked Bleu
Sweet Roasted Corn Sauce, Butter Melted Leeks
Cherry Peppers, Fried Lemon Slices, Sicilian Olives
Baked Oysters, Spinach, Shallots, Bread Crumbs, Butter, Pernod

24
25
16
23

THE HOT STONE

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

25

NUESKE'S SIZZLING BACON

Thick Cut, Apple and Cherry Wood Smoked

17

SOUPS

ROASTED LOBSTER BISQUE
FRENCH ONION

Cognac Infused Triple Cream
Three Cheese Crusted

15
10



SALADS

THE WEDGE
BURRATA CAPRESE
CLASSIC CAESAR
COPPER ROCK HOUSE

Baby Iceberg, Nueske's Bacon, Smoked Bleu, Roasted Tomatoes,
Buttermilk Ranch
Burrata Cheese, Heirloom Tomatoes, Aged Balsamic, EVOO, Basil
Traditional Dressing, Toasted Parmesan Crisps, Garlic Croutons
Mixed Greens, Crispy Garden Vegetables

10
18
10
10

HOUSE SPECIALTIES

HERB ROASTED CHICKEN
MEDITERRANEAN PORK CHOP
TRUFFLE CHEESEBURGER

Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût
Chargrilled Double Bone Chop, Fresh Herbs, EVOO
10oz Prime Dry Aged American Beef Burger, Aged White
Cheddar, Truffle Cheese Beer Roll, Truffle Parmesan Fries

40
45
29

20% gratuity will be added to parties of 6 or more. Daily specials not valid on holidays or special events.
*Does not include sides. Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Checks may be split up to two times.

COPPER ROCK

STEAKHOUSE

AFTER DINNER SELECTION

Bin#

7204	Harveys Bristol Cream, Original Superior Sherry, Spain	NV	3 oz	16
8000	Warre's, Vintage Porto, Portugal	2003	3 oz	20
8004	Sandeman, Rainwater, Madeira, Portugal	NV	3 oz	7
8011	Graham's, 20 year Tawny Port, Portugal	NV	3 oz	24
8200	Grgich Hills Estate, Violetta, Late Harvest, Napa Valley, California	2013	375 ml	125
8201	Susana Balbo, Late Harvest, Malbec, Mendoza, Argentina	2016	500 ml	45
8205	Dolce, Late Harvest, Semillon, Napa Valley, California	2011	375 ml	150
8206	Michele Chiarlo Nivole, Moscato D'asti, Italy	2016	375 ml	27

AFTER DINNER SPIRITS

Cognac

Courvoisier VS	10
Hennessy VS	12
Hennessy VSOP	16
Hennessy X.O.	46
Martell VSOP	13
Martell Cordon Bleu	31
Remy Martin VSOP	31
Remy Martin Louis XIII	305

Rum

Pyrat XO	11
Ron Zacapa XO	21

Cordials

Absente	12
B&B	11
Grand Marnier	11
Metaxa Ouzo	11
Romana Samuca	11
Tia Maria	10

COFFEE

Americano	5
Double Espresso	4
Cappuccino	5
Latte	5
French Press	6

ENHANCED COFFEE

Amaretto Disaronno	11
Bailey's	11
Chambord	13
Frangelico	10
Godiva	11
Kahlua	11

DESSERTS

CHEESECAKE	Philadelphia Style Cheesecake, Raspberry Sauce, Seasonal Berries	9
CARROT CAKE	Lightly Spiced Carrot Cake, Cream Cheese Icing, Pineapple Marmalade	9
CHOCOLATE CAKE	Chocolate Cake, Espresso Syrup, Decadent Chocolate Cream, Silky Chocolate Glaze	9
BREAD PUDDING	Cinnamon Swirl Bread, Egg Custard, Rum Caramel Sauce	8
CRÈME BRÛLÉE	Caramel Crusted Tahitian Vanilla Bean Custard	9
GELATO AND SORBETTO	Made Daily in our Pastry Shop	8

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