

COPPER ROCK SHOW MENU

STARTERS

JUMBO SHRIMP COCKTAIL | With Traditional Cocktail Sauce and Accompaniments
25

CRISPY BUFFALO SHRIMP | Fire Cracker Sauce, Spring Salad, Smoked Bleu Cheese
24

JUMBO LUMP CRAB CAKES | Sweet Roasted Corn Sauce, Butter Melted Leeks
25

OYSTERS ROCKEFELLER | Baked Oysters, Spinach, Shallots, Bread Crumbs, Butter, Pernod
23

ROASTED LOBSTER BISQUE | Cognac Infused Triple Cream
15

FRENCH ONION SOUP | Three Cheese Crusted
10

BURRATA SALAD | Heirloom Tomatoes, Burrata Cheese, Aged Balsamic, EVOO, Chiffonade of Basil
18

CAESAR SALAD | Traditional Dressing, Toasted Parmesan Croutons
10

HOUSE SALAD | Mixed Greens, Crispy Garden Vegetables, Choice of Dressing
10

TONIGHT'S FEATURE

SHRIMP COCKTAIL
With Traditional Sauces & Accompaniments

or

JUMBO LUMP CRAB CAKE
Sweet Roasted Corn Sauce & Butter Melted Leeks

HOUSE SALAD
Mixed Greens, Crispy Garden Vegetables, Choice of Dressing

PRIME RIB OF BEEF
14oz U.S.D.A. Prime Beef, Natural Au Jus, Yorkshire Pudding
65

ENTRÉES

FILET MIGNON | Béarnaise or Au Poivre Sauce
7oz 48 | 10oz 62

PRIME RIB OF BEEF | U.S.D.A. Prime Beef, Natural Au Jus, Yorkshire Pudding
14oz 54 | 21oz 78

NEW YORK STRIP STEAK 16 OZ. | Full Flavored Boneless Center Cut Classic
74

DRY AGED BONE-IN BISON RIBEYE | Naturally Raised Colorado Buffalo, Wild Cherry Compote, Wild Rice
75

DELMONICO 16 OZ. | Boneless Ribeye Steak
70

HERB ROASTED CHICKEN | Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût
40

MARKET CATCH | Served En Papillote, Blackened, Grilled or Seared, Beurre Blanc Sauce
44

SAUTÉED DOVER SOLE MEUNIÈRE | Fillet of Sole, Brown Butter, Lemon
52

ORA KING SALMON | Herb Butter Sauce, Sauteed Spinach, Tomatoes, Fried Leeks
45

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

COLOSSAL KING CRAB LEGS | Drawn Butter, Grilled Lemon
Half Pound or Full Pound, MP

*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*