

APPETIZERS

FRESH CHILLED SHELLFISH AND RAW BAR

COLOSSAL SHRIMP COCKTAIL

25

ALASKAN KING CRAB LEGS

Half Pound or Full Pound – MP

SEASONAL BOUTIQUE OYSTERS

19

HIMALAYAN TENDERLOIN

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

19

SEARED AHI TUNA	Sushi Grade Ahi Tuna, Asian Slaw, Crispy Noodles, Wasabi Aioli	22
SEAFOOD SAMPLER	Lobster Claw, King Crab, Jumbo Shrimp, Oysters	MP

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WARM CREATIONS

CRISPY BUFFALO SHRIMP	Fire Cracker Sauce, Spring Lettuce, Smoked Bleu	24
JUMBO LUMP CRAB CAKES	Sweet Roasted Corn Sauce, Butter Melted Leeks	25
FRIED CALAMARI 'BARI STYLE'	Cherry Peppers, Fried Lemon Slices, Sicilian Olives	16
OYSTERS ROCKEFELLER	Baked Oysters, Spinach, Shallots, Bread Crumbs, Butter, Pernod	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	Cognac Infused Triple Cream	15
FRENCH ONION	Three Cheese Crusted	10

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SALADS

THE WEDGE	Baby Iceberg, Nueske's Bacon, Smoked Bleu, Roasted Tomatoes, Buttermilk Ranch	10
BURRATA CAPRESE	Burrata Cheese, Heirloom Tomatoes, Aged Balsamic, EVOO, Basil	18
CLASSIC CAESAR	Traditional Dressing, Toasted Parmesan Crisps, Garlic Croutons	10
COPPER ROCK HOUSE	Mixed Greens, Crispy Garden Vegetables	10

COPPER ROCK STEAK COLLECTION

*Hand Selected Allen Brothers Midwestern U.S.D.A. Prime Beef, Dry Aged in our Himalayan Salt Brick Locker
Steaks are Available Chargrilled & Lightly Brushed with Herbed Butter, Blackened or with Coffee Rub*

PRIME 42 DAY DRY AGED

BONE-IN RIBEYE 26 OZ	Generously Marbled, Robust Taste	85
NEW YORK STRIP 16 OZ	Boneless Center Cut Classic	74
DELMONICO 16 OZ	Boneless Ribeye Steak	70

SIGNATURE PRIME 55 DAY DRY AGED

Prolonged Aging Creates an Unparalleled Flavor

BONE-IN RIBEYE STEAK 26 OZ	90
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HAND SELECTED FILETS

FILET MIGNON 7/10 OZ	Béarnaise or Au Poivre Sauce	48/62
KAGOSHIMA A5 WAGYU FILET 5 OZ	Japanese Black Wagyu of the Highest Available Grade	82

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 three times.

CLASSIC CUTS

AUSTRALIAN WAGYU STRIP 16 OZ

Cabassi Farms Purebred Black Kuroge, Beef Marbling Score of 10-12

135

PRIME RIB OF BEEF

U.S.D.A. Prime Beef, Natural Au Jus, Yorkshire Pudding

14oz 54

21oz 78

DRY AGED BONE-IN BISON RIBEYE

Naturally Raised Colorado Buffalo, Wild Cherry Compote, Wild Rice

75

7 OZ COPPER ROCK SURF & TURF

Grilled Filet Mignon & 6 oz Cold Water Lobster Tail

80



HOUSE SPECIALTIES

HERB ROASTED CHICKEN	Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût	40
MEDITERRANEAN PORK CHOP	Chargrilled Double Bone Chop, Fresh Herbs, EVOO	45
TRUFFLE CHEESEBURGER	10oz Prime Dry Aged American Beef Burger, Aged White Cheddar, Truffle Cheese Beer Roll, Truffle Parmesan Fries	29

FISH & SHELLFISH

We Source the Freshest Hand Selected Seafood from Around the Globe

MARKET CATCH

Served En Papillote, Blackened, Grilled or Seared, Beurre Blanc Sauce

44

Your Server Will Discuss Tonight's Availability

COLOSSAL ALASKAN KING CRAB LEGS	Drawn Butter, Grilled Lemon Half Pound or Full Pound	MP
COLD WATER LOBSTER TAIL 10 OZ	Drawn Butter, Grilled Lemon	MP
ORA KING SALMON	Herb Butter Sauce, Sautéed Spinach, Tomatoes, Fried Leeks	45
SAUTÉED DOVER SOLE MEUNIERE	Browned Butter Lemon Parsley Sauce	52
SHRIMP AND LOBSTER PASTA	Shrimp, Lobster, Crab, Tomatoes, Pappardelle Pasta, Garlic Cream Sauce	40



SIDES

SPINACH	10	SALT CRUSTED BAKED POTATO	10
Creamy Bacon or Sautéed with Garlic and EVOO		ASPARAGUS OR BROCCOLINI	10
MASHED POTATOES	10	Steamed or Grilled, Hollandaise	
LOBSTER MASHED POTATOES	18	SAUTÉED WILD MUSHROOMS	14
CINNAMON BAKED SWEET POTATO	10	TRUFFLE PARMESAN FRIES	11
MASHED SWEET POTATOES	10	Truffled Hollandaise	
		CARMELIZED ONIONS	6

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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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