

APPETIZERS

FRESH CHILLED SHELLFISH AND RAW BAR

| | | |
|---------------------------|---|----|
| COLOSSAL SHRIMP COCKTAIL | Colossal Tiger Shrimp, Appropriate Accompaniments | 25 |
| COLOSSAL KING CRAB LEGS | Drawn Butter, Mignonette, Cocktail or Mustard Sauce | MP |
| SEASONAL BOUTIQUE OYSTERS | Mignonette, Cocktail and Mustard Sauce | 20 |

HIMALAYAN TENDERLOIN

Presented on a Himalayan Pink Salt Brick, Cold Pressed EVOO, Arugula, Grilled Crostini
22

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| SEARED AHI TUNA | Sushi Grade Ahi Tuna, Asian Slaw, Crispy Noodles, Wasabi Aioli | 23 |
| SEAFOOD TOWER | One pound Lobster, King Crab, Jumbo Shrimp, Oysters, Jumbo Lump Crab Salad | |
| | <i>Serves 2-4 85</i> | <i>Serves 4-6 140</i> |



WARM CREATIONS

| | | |
|-----------------------------|---|----|
| CRISPY BUFFALO SHRIMP | Fire Cracker Sauce, Spring Lettuce, Smoked Bleu | 25 |
| JUMBO LUMP CRAB CAKES | Sweet Roasted Corn Sauce, Butter Melted Leeks | 27 |
| FRIED CALAMARI 'BARI STYLE' | Cherry Peppers, Fried Lemon Slices, Sicilian Olives | 17 |
| OYSTERS ROCKEFELLER | Baked Oysters, Spinach, Shallots, Bread Crumbs, Butter, Pernod | 23 |
| LOBSTER FRITTER | Lightly Fried Lobster Spheres, Cajun Hollandaise, Hot Honey Drizzle | 24 |

THE HOT STONE

Thinly Sliced Filet Mignon Seared at Your Table, Béarnaise, Copper Rock Steak Sauce and Port Wine Reduction
29

NUESKE'S SIZZLING BACON

Thick Cut, Apple and Cherry Wood Smoked
18

SOUPS

| | | |
|------------------------|-----------------------------|----|
| ROASTED LOBSTER BISQUE | Cognac Infused Triple Cream | 15 |
| FRENCH ONION | Three Cheese Crusted | 10 |



SALADS

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| 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 Vegetable | 10 |
| SWEET ROASTED BEETS | Duo of Beets, Micro Greens, Nueske's Bacon, Gouda Foam | 18 |

HOUSE SPECIALTIES

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| 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 | 33 |

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 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 Coffee Rubbed

PRIME 42 DAY DRY AGED

| | | |
|----------------------|--------------------------------------|----|
| BONE-IN RIBEYE 26 OZ | Generously Marbled, Robust Taste | 89 |
| PORTERHOUSE 26 OZ | Rich Flavored Strip and Tender Filet | MP |
| NEW YORK STRIP 16 OZ | Boneless Center Cut Classic | 78 |
| DELMONICO 16 OZ | Boneless Ribeye Steak | 74 |

SIGNATURE PRIME 55 DAY DRY AGED

| | | |
|----------------------------|--|----|
| BONE-IN RIBEYE STEAK 26 OZ | Prolonged Aging Creates an Unparalleled Flavor | 95 |
|----------------------------|--|----|

HAND SELECTED FILETS

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|-------------------------------|---|-------|
| FILET MIGNON 7/10 OZ | Béarnaise or Au Poivre Sauce | 49/63 |
| KAGOSHIMA A5 WAGYU FILET 5 OZ | Japanese Black Wagyu of the Highest Available Grade | 82 |
| GRASS-FED FILET MIGNON 7 OZ | Free Range, Grass-Fed Heritage Beef, Béarnaise or Au Poivre Sauce | 56 |

CLASSIC CUTS

AUSTRALIAN WAGYU STRIP 16 OZ

Cabassi Farms Purebred Black Kuroge, Beef Marbling Score of 10-12
142

PRIME RIB OF BEEF

U.S.D.A. Prime Beef, Natural Au Jus, Yorkshire Pudding
14oz 54 21oz 80

DRY AGED BONE-IN BISON RIBEYE

Naturally Raised Colorado Buffalo, Huckleberry Gastrique, Wild Rice
75

COPPER ROCK SURF & TURF

Grilled Filet Mignon 7 oz & 6 oz Cold Water Lobster Tail
80



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

| | | |
|-------------------------------|--|----|
| 2 POUND WHOLE LOBSTER | Drawn Butter, Grilled Lemon | MP |
| COLOSSAL 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 | 55 |
| SHRIMP AND LOBSTER PASTA | Shrimp, Lobster, Tomatoes, Pappardelle Pasta, Garlic Cream Sauce | 40 |



SIDES

| | | | |
|--|----|---------------------------------|----|
| SPINACH | 10 | SALT CRUSTED BAKED POTATO | 10 |
| Creamy Bacon or Sautéed with Garlic and EVOO | | ASPARAGUS | 10 |
| MASHED POTATOES | 10 | Steamed or Grilled, Hollandaise | |
| LOBSTER MASHED POTATOES | 18 | BROCCOLINI | 10 |
| CINNAMON BAKED SWEET POTATO | 10 | Steamed or Grilled, Hollandaise | |
| MASHED SWEET POTATOES | 10 | SAUTÉED WILD MUSHROOMS | 14 |
| House made Pecan Granola Topping | | TRUFFLE PARMESAN FRIES | 11 |
| TRUFFLE LOBSTER MAC 'N CHEESE | 18 | Truffled Hollandaise | |
| | | CARAMELIZED ONIONS | 6 |

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| C O P P E R R O C K | | | |
|---|---|--------------------|-----|
| S T E A K H O U S E | | | |
| AFTER DINNER SELECTION | | | |
| Bin# | | | |
| 7204 | Harveys Bristol Cream, Original Superior Sherry, Spain | 3 oz | 16 |
| 8000 | Warre’s, Vintage Porto, Portugal | 3 oz | 20 |
| 8004 | Sandeman, Rainwater, Madeira, Portugal | 3 oz | 8 |
| 8011 | Graham’s, 20 Year Tawny Port, Portugal | 3 oz | 30 |
| 8200 | Grgich Hills Estate, Violetta, Late Harvest, Napa Valley, California | 375 ml | 125 |
| 8201 | Susana Balbo, Late Harvest, Malbec, Mendoza, Argentina | 500 ml | 45 |
| 8205 | Dolce, Late Harvest, Semillon, Napa Valley, California | 375 ml | 150 |
| 8206 | Michele Chiarlo Nivole, Moscato d’Asti, Italy | 375 ml | 32 |
| AFTER DINNER SPIRITS | | | |
| Cognac | | Rum | |
| Courvoisier VS | 12 | Pyrat XO | 11 |
| Hennessy VS | 13 | Ron Zacapa XO | 41 |
| Hennessy VSOP | 23 | Cordials | |
| Hennessy X.O. | 82 | Absinthe | 15 |
| Martell VSOP | 16 | B&B | 12 |
| Martell Cordon Bleu | 45 | Grand Marnier | 12 |
| Remy Martin VSOP | 15 | Metaxa Ouzo | 9 |
| Remy Martin Louis XIII | 420 | Romana Sambuca | 9 |
| | | Tia Maria | 10 |
| COFFEE | | ENHANCED COFFEE | |
| Americano | 5 | Amaretto Disaronno | 11 |
| Double Espresso | 4 | Bailey’s | 11 |
| Cappuccino | 5 | Chambord | 11 |
| Latte | 5 | Frangelico | 11 |
| French Press | 6 | Kahlua | 11 |
| DESSERTS | | | |
| CHEESECAKE | Philadelphia Style Cheesecake, Raspberry Sauce, Seasonal Berries | | 10 |
| CARROT CAKE | Lightly Spiced Carrot Cake, Cream Cheese Icing, Pineapple Marmalade | | 10 |
| CHOCOLATE CAKE | Chocolate Cake, Espresso Syrup, Decadent Chocolate Cream, Silky Chocolate Glaze | | 10 |
| BREAD PUDDING | Cinnamon Swirl Bread, Egg Custard, Rum Caramel Sauce | | 9 |
| CRÈME BRÛLÉE | Caramel Crusted Tahitian Vanilla Bean Custard | | 10 |
| GELATO AND SORBETTO | Made Daily in our Pastry Shop | | 9 |
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