

COPPER ROCK SHOW MENU

STARTERS

- COLOSSAL SHRIMP COCKTAIL | Colossal Tiger Shrimp, Appropriate Accompaniments
24
- THE HOT STONE | Thinly Sliced Filet Mignon Seared at Your Table, Béarnaise, Copper Rock Steak Sauce and Port Wine Reduction
29
- JUMBO LUMP CRAB CAKES | Sweet Roasted Corn Sauce, Butter Melted Leeks
27
- 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
11
- BURRATA SALAD | Burrata Cheese, Heirloom Tomatoes, Aged Balsamic, EVOO, Basil
18
- CLASSIC CAESAR SALAD | Traditional Dressing, Toasted Parmesan Crisps, Garlic Croutons
12
- COPPER ROCK HOUSE | Mixed Greens, Crispy Garden Vegetables, Choice of Dressing
11
- THE WEDGE | Baby Iceberg, Nueske's Bacon, Smoked Bleu, Roasted Tomatoes, Buttermilk Ranch
11

ENTRÉES

- FILET MIGNON | Béarnaise or Au Poivre Sauce
7oz 48 | 10oz 68
- PRIME RIB OF BEEF | U.S.D.A. Prime Beef, Natural Au Jus, Yorkshire Pudding
14oz 54 | 21oz 80
- NEW YORK STRIP STEAK 16 OZ. | Full Flavored Boneless Center Cut Classic
78
- DRY AGED BONE-IN BISON RIBEYE | Naturally Raised Colorado Buffalo, Wild Cherry Compote, Wild Rice
75
- DELMONICO 16 OZ. | Boneless Ribeye Steak
72
- ASPARAGUS LEMON PASTA | Spring Peas, Garlic, EVOO, Capellini Pasta
30
- CHILEAN SEA BASS | Pan Roasted, Spring Vegetables, Lime Yogurt
68
- SAUTÉED DOVER SOLE MEUNIERE | Fillet of Sole, Brown Butter, Lemon
55
- ORA KING SALMON | Herb Butter Sauce, Sautéed 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

SIDES

- BAKED POTATO - 10
- BAKED SWEET POTATO - 10
- MASHED POTATO - 10
- TRUFFLE FRIES - 12
- ASPARAGUS - 11
- BROCCOLINI - 11