## **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

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

ROASTED LOBSTER BISQUE | Cognac Infused Triple Cream

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

THE WEDGE | Baby Iceberg, Nueske's Bacon, Smoked Bleu, Roasted Tomatoes, Buttermilk Ranch 11

## **ENTRÉES**

FILET MIGNON | Béarnaise or Au Poivre Sauce 702 48 | 1002 68

**PRIME RIB OF BEEF** | U.S.D.A. Prime Beef, Natural Au Jus, Yorkshire Pudding  $140z\ 54\ |\ 210z\ 80$ 

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

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

*75* 

**DELMONICO 16 OZ.** | Boneless Ribeye Steak

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, Sauteed Spinach, Tomatoes, Fried Leeks
45

COLD WATER LOBSTER TAIL 10 OZ.  $\mid$  Melted Butter, Grilled Lemon MP

## **SIDES**

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