

# APPETIZERS

## FRESH CHILLED SHELLFISH AND RAW BAR

COLOSSAL SHRIMP COCKTAIL	Colossal Tiger Shrimp, Appropriate Accompaniments	24
SEASONAL BOUTIQUE OYSTERS	Mignonette, Cocktail and Mustard Sauce	20

## SEAFOOD TOWER

Whole Steamed Lobster, Jumbo Shrimp, Boutique Oysters, Ahi Tuna Poke, Lump Crab Salad

*Serves 2-4 85*

*Serves 4-6 140*

SEARED AHI TUNA	Sushi Grade Ahi Tuna, Asian Slaw, Crispy Noodles, Wasabi Aioli	22
HIMALAYAN TENDERLOIN	Presented on a Himalayan Pink Salt Brick, Cold Pressed EVOO, Arugula, Grilled Crostini	21



## 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
DUCK FRITTER	Lightly Fried Duck Spheres, Charred Green Onion Crème Fraiche	17
BARBECUED SCALLOPS	Peach Barbecue Sauce, Grilled Peaches	37
HUCKLEBERRY DUCK WINGS	House Made Huckleberry Barbecue, Mixed Greens, Pickled Onions	17
BONE MARROW	Red Onion Jam, Grilled Crostini	24
CHARRED OCTOPUS	Citrus Vinaigrette, Pickled Onions	19

## 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	11
WATERMELON GAZPACHO	Watermelon, Cucumber, Mint Sorbet, Pickled Onions	9

## SALADS

THE WEDGE	Baby Iceberg, Nueske's Bacon, Smoked Bleu, Roasted Tomatoes, Buttermilk Ranch	11
BURRATA CAPRESE	Burrata Cheese, Heirloom Tomatoes, Aged Balsamic, EVOO, Basil	18
CLASSIC CAESAR	Traditional Dressing, Toasted Parmesan Crisps, Garlic Croutons	12
COPPER ROCK HOUSE	Mixed Greens, Crispy Garden Vegetable	11
SWEET ROASTED BEETS	Duo of Beets, Micro Greens, Nueske's Bacon, Gouda Foam, Smoked Bleu Cheese	18
SPINACH STRAWBERRY	Baby Spinach, Mixed Greens, Honey Goat Cheese, Toasted Pistachios, Strawberry Vinaigrette	15

## HOUSE SPECIALTIES

HERB ROASTED CHICKEN	Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût	39
BONE-IN PORK CHOP	Spring Pea Asparagus Risotto	42
ASPARAGUS LEMON PASTA	Spring Peas, Garlic, EVOO, Capellini Pasta	30
TRUFFLE CHEESEBURGER	10oz Prime Dry Aged American Beef Burger, Aged White Cheddar, Truffle Cheese Beer Roll, Truffle Parmesan Fries	30

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.

