

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.

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	72
LONG BONE RIBEYE 54 OZ	Center Cut, Truffle Onion Rings	160
BONE-IN NEW YORK STRIP 24OZ	Classic Center Cut	90

SIGNATURE PRIME 55 DAY DRY AGED

BONE-IN RIBEYE STEAK 26 OZ	Prolonged Aging Creates an Unparalleled Flavor	95
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HAND SELECTED FILETS

FILET MIGNON 7/10 OZ	Béarnaise or Au Poivre Sauce	48/68
KAGOSHIMA A5 WAGYU FILET 5 OZ	Japanese Black Wagyu of the Highest Available Grade	82
BONE-IN FILET MIGNON 12 OZ	Bleu Cheese Crusted, Port Wine Reduction	95

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

GROUPER VERACRUZ	Shrimp, Baby Carrots, Fennel, Red & Golden Beets, Chili Sauce	52
CHILEAN SEABASS	Pan Roasted, Spring Vegetables, Lime Yogurt	68

2 POUND WHOLE LOBSTER	Drawn Butter, Grilled Lemon	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

TRUFFLE LOBSTER MAC 'N' CHEESE		
18		

SPINACH	10	ASPARAGUS	11
Creamy Bacon or Sautéed with Garlic and EVOO		Steamed or Grilled, Hollandaise	
MASHED POTATOES	10	BROCCOLINI	11
		Steamed or Grilled, Hollandaise	
LOBSTER MASHED POTATOES	18	SAUTÉED WILD MUSHROOMS	14
CINNAMON BAKED SWEET POTATO	10	TRUFFLE PARMESAN FRIES	12
		Truffled Hollandaise	
MASHED SWEET POTATOES	10	CARAMELIZED ONIONS	6
House made Pecan Granola Topping			
SALT CRUSTED BAKED POTATO	10	TRUFFLE ONION RINGS	12
		Charred Green Onions, Creme Fraiche	

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