

# 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  
32
- 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
- SHRIMP AND LOBSTER PASTA | Shrimp, Lobster, Tomatoes, Pappardelle Pasta,  
Garlic Cream Sauce  
40
- MARKET CATCH | Served En Papillote, Blackened, Grilled or Seared, Beurre Blanc Sauce  
Your Server Will Discuss Tonight's Availability  
44
- SAUTÉED DOVER SOLE MEUNIÈRE | 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

## SIDES

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