

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
COLOSSAL KING CRAB LEGS	Drawn Butter, Mignonette, Cocktail or Mustard Sauce	MP

SEAFOOD TOWER

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

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
SHORT RIB FRITTERS	Braised Prime Short Rib Pieces, Shredded Potatoes, Short Rib Aioli	17
LOBSTER BITES	Lighted Breaded Canadian Lobster, Tangy Asian Sauce	23
MUSHROOM BRUSCHETTA	Grilled Crostini, Wild Mushroom Blend, Charred Leeks, Blistered Grape Tomatoes, Balsamic Glaze, Micro Greens	17
RIBEYE BRUSCHETTA	Grilled Crostini, Sliced Beef, Caramelized Onions, Fig Jam, Micro Greens, Smoked Bleu Cheese Crumbles	24
CHARRED OCTOPUS	Citrus Vinaigrette, Picked Onions, Romesco Sauce	19

THE HOT STONE

Thinly Sliced Filet Mignon Seared at Your Table, Béarnaise, Copper Rock Steak Sauce and Port Wine Reduction

32

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

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
KALE SALAD	Rubbed Kale, Roasted Butternut Squash, Hazelnut Vinaigrette, Pepita Brittle	15

HOUSE SPECIALTIES

HERB ROASTED CHICKEN	Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût	39
BONE-IN PORK CHOP	Heritage Berkshire Pork, Wild Mushroom Risotto	42
BRAISED PRIME SHORT RIB	Red Wine Braised, Garlic Goat Cheese Mashed Potatoes, Roasted Carrots, Crispy Onions, Micro Greens	38
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.

