

APPETIZERS

FRESH CHILLED SHELLFISH AND RAW BAR

COLOSSAL SHRIMP COCKTAIL	Colossal Tiger Shrimp, Appropriate Accompaniments	25
SEASONAL BOUTIQUE OYSTERS	Mignonette, Cocktail and Mustard Sauce	22
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 90

Serves 4-6 175

SEARED AHI TUNA	Sushi Grade Ahi Tuna, Asian Slaw, Crispy Noodles, Wasabi Aioli	24
HIMALAYAN TENDERLOIN	Presented on a Himalayan Pink Salt Brick, Cold Pressed EVOO, Arugula, Grilled Crostini	24

WARM CREATIONS

CRISPY BUFFALO SHRIMP	Fire Cracker Sauce, Spring Lettuce, Smoked Bleu	28
JUMBO LUMP CRAB CAKES	Sweet Roasted Corn Sauce, Butter Melted Leeks	29
FRIED CALAMARI 'BARI STYLE'	Cherry Peppers, Fried Lemon Slices, Sicilian Olives	19
OYSTERS ROCKEFELLER	Baked Oysters, Spinach, Shallots, Bread Crumbs, Butter, Pernod	25
WAGYU BONE MARROW	Roasted Split Wagyu Femur, Braised Shredded Prime Rib, Gremolata, Toast Points	40
LOBSTER BITES	Lighted Breaded Canadian Lobster, Tangy Asian Sauce	27
MUSHROOM BRUSCHETTA	Grilled Crostini, Wild Mushroom Blend, Charred Leeks, Blistered Grape Tomatoes, Balsamic Glaze, Micro Greens	18
RIBEYE BRUSCHETTA	Grilled Crostini, Sliced Beef, Caramelized Onions, Fig Jam, Micro Greens, Smoked Bleu Cheese Crumbles	24
CHARRED OCTOPUS	Mojo Verde Sauce, Micro Greens, Radicchio, Toasted Pinenuts	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

21

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
SEASONAL BERRY SALAD	Spring Mix, Honey Goat Cheese, Pecans, Mixed Berries, Raspberry Vinaigrette	19

HOUSE SPECIALTIES

HERB ROASTED CHICKEN	Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût	39
BONE-IN PORK CHOPS	Heritage Berkshire Pork, Hennessy Peach Cobbler Glaze, Toasted Pecans, Garlic Mashed Potatoes	49
VEAL SCALLOPINI PICCATA	Pan Fried Veal Cutlets, Lemon Butter & Caper Sauce, Spaghetti	45
TRUFFLE CHEESEBURGER	10oz Prime Dry Aged American Beef Burger, Aged White Cheddar, Truffle Cheese Beer Roll, Truffle Parmesan Fries	30
ARGENTINIAN STYLE LAMB CHOP	Chargrilled Colorado Lamb, Red Chimichurri, Garlic Mashed Potatoes, Micro Greens	65
KOREAN FRIED RABBIT	Marinated Rabbit, Gochujang Sauce, Forbidden Rice, Kimchi, Sesame Seeds, Green Onion	40
CHARRED VEAL CHOP	16oz Chargrilled Double Chop, Steak Butter	85

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.

