

COPPER ROCK SHOW MENU

STARTERS

- COLOSSAL SHRIMP COCKTAIL | Colossal Tiger Shrimp, Appropriate Accompaniments
25
- 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
29
- OYSTERS ROCKEFELLER | Baked Oysters, Spinach, Shallots, Bread Crumbs, Butter, Pernod
25
- ROASTED LOBSTER BISQUE | Cognac Infused Triple Cream
15
- FRENCH ONION SOUP | Three Cheese Crusted
11
- BURRATA CAPRESE | 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 56 | 21oz 82
- NEW YORK STRIP STEAK 16 OZ. | Full Flavored Boneless Center Cut Classic
78
- DRY AGED BONE-IN BISON RIBEYE | Naturally Raised Colorado Buffalo,
Huckleberry Gastrique, 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
46
- SAUTÉED DOVER SOLE MEUNIÈRE | Fillet of Sole, Brown Butter, Lemon
57
- ORA KING SALMON | Herb Butter Sauce, Sautéed Spinach, Tomatoes, Fried Leeks
45
- COLD WATER LOBSTER TAIL 10 OZ. | Melted Butter, Grilled Lemon
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SIDES

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