

CHILLED STARTERS

Jumbo Lump Crab Margarita

Avocado, Heirloom Tomato & Tequila Lime Vinaigrette
\$15

Fresh Seasonal Oysters

Your Server Will Explain Today's Selections
Accompanied with Cocktail Sauce, Mignonette Sauce & Cucumber Granite
Six per order \$15

Colossal Shrimp Cocktail

Served with Traditional Sauces & Accompaniments
\$18

Seared Ahi Tuna

Lightly Seared and Sliced Over Asian Salad
with Crispy Noodles & Wasabi Mayonnaise
\$16

Himalayan Tenderloin

Presented on a Himalayan Pink Salt Brick, Olive Oil, Arugula & Grilled Cheese Bread
\$12

CHILLED SHELLFISH SAMPLER

Meant For Sharing

Fresh Seasonal Oysters, Jumbo Lump Crabmeat, King Crab Leg and Colossal Shrimp
accompanied by Cocktail Sauce, Mignonette Sauce & Cucumber Granite
\$ 48

SALADS

Copper Rock House Salad

A Blend of Seasonal Greens & Market Vegetables with your Choice of Dressing
\$8

Boston Wedge Salad

Pancetta, Maytag Blue Cheese, Oven Roasted Tomatoes & Buttermilk Dressing
\$8

Roasted Beet Salad

Roasted Beets with Pancetta, Micro Greens, Humboldt Fog Cheese & Vinaigrette
\$10

Caesar Salad

Traditional Style, with Classic Caesar Dressing & Toasted Parmesan Croutons
\$8

Caprese Salad

Heirloom Tomatoes, Burrata Cheese, Fine aged Balsamic Vinegar & Olive Oil
\$12

Bistro Salad

Frisée Lettuce, Pancetta Lardons, Poached Egg, Toasted Brioche & Mustard Vinaigrette
\$8

Duck Prosciutto Salad

House Cured Duck Prosciutto, Tender Spring Greens, Fennel, Plums, and
Humboldt Fog Cheese Tossed in a Warm Honey Vinaigrette
\$10



WARM STARTERS

Crispy Buffalo Shrimp

Fire Cracker Sauce, Spring Salad & Maytag Blue Cheese
\$18

Jumbo Lump Crab Cakes

Sweet Roasted Corn Sauce & Butter Melted Leeks
\$18

Sautéed Gnocchi and Crabmeat

Hand Cut Asiago Cheese Gnocchi, Jumbo Lump Crabmeat Pancetta in
a White Wine Butter Sauce
\$16

Grilled Fresh Water Prawns

Two Prawns Lightly Grilled with Herbed Garlic Butter & Lemon Sauce
\$16

Grilled Sea Scallops

Adorned with Thinly Shaved Aged Parmigiano-Reggiano, a Salpicon of
Tomato & Drizzle of White Butter Sauce
\$16

Escargot Stuffed Portobello's

Roma Tomato, Wilted Spinach, Roasted Garlic & Cream Sauce
\$12

Seared Foie Gras

Served atop Toasted Fruit Bread with Huckleberry Preserves and Baby Pear
\$16

'Bari Style' Fried Calamari

Crispy Fried Calamari Tossed with Cherry Peppers,
Fried Lemon Slices, Sicilian Olives & Fresh Tomato Sauce
\$14

SOUPS

French Onion Soup

Three Cheese Crust
\$9

Roasted Lobster Bisque

Cognac Infused Triple Cream
\$14

A stylized, handwritten-style logo consisting of the letters 'C' and 'R' in a dark brown color.

COPPER ROCK STEAK COLLECTION

*We Serve Midwestern U.S.D.A. Prime Beef Aged 42 Days in our Himalayan Salt Brick Locker.
Char-Broiled & Lightly Brushed with Herbed Butter.*

26 oz Prime Bone-In Ribeye Steak

Robust Flavor with Generous Marbling Throughout
\$52

26 oz Porterhouse Steak

Dry Aged to Enhance the Rich Flavor of the Strip with the Tenderness of a Filet
\$58

16 oz New York Strip Steak

Full Flavored Boneless Center Cut Classic
\$48

16 oz Delmonico

Boneless Ribeye Steak
\$45

55 Day Dry Aged 26 oz Bone-In Ribeye

Our Signature Steak
Prolonged Aging Creates an Unparalleled Flavor
\$65

HOUSE SPECIALTIES

Prime Rib of Beef

U.S.D.A. Prime Beef, Natural Au Jus, Yorkshire Pudding
14 oz \$36 - 21 oz \$42

16 oz Bison Ribeye

Naturally Raised Indiana Buffalo with Huckleberry Gastric & Wild Rice
\$48

16 oz Wagyu Strip Steak

Center Cut Strip Steak with Dense Marbling & a Velvety Texture
\$85

The Filet Mignon

Served with Béarnaise or Peppercorn Sauce
7 oz \$36 - 10 oz \$45

Copper Rock Surf & Turf

Grilled 7oz or 10oz Filet Mignon & 8 oz Cold Water Lobster Tail
7 oz \$70 - 10 oz \$78

16 oz Prime Colorado Lamb Chops

Double Chops Grilled & Served with a Red Currant Glaze
\$48

7 oz Petite Tenderloin 'Oscar'

Two Petite Filets with King Crabmeat, Asparagus & Classic Béarnaise Sauce
\$44

Chicken Saltimbocca

Roasted Chicken Breast Filled with Fontina, Prosciutto, Fresh Sage & Brown Butter
\$28

ADD A SURF

Petite Crab Cake \$8 ea

Fresh Water Prawn \$8 ea

Center Cut King Crab Leg \$18 ea



FISH & SHELLFISH

Alaskan King Crab Legs

Colossal Center Cut Crab Legs Steamed & Served with Melted Butter & Lemon
One Pound \$44 - Two Pounds \$80

Whole Maine Lobster

We Roast or Steam our Fresh Live Lobsters and Serve with or without the Shell
Please Choose from a Variety of Sizes, with Melted Butter & Lemon
2lb \$45 - 3lb \$65

8 oz Cold Water Lobster Tail

Served with Melted Butter & Lemon
\$58

Market Catch

Chef's Premium Selection Nestled on a Bed of White Bean Ragout, Yellow Pepper Coulis
\$30

Great Lakes White Fish

Pan Seared, Served with Oyster Mushrooms, Dried Cherries & a Beurre Blanc Sauce
\$28

Sautéed Dover Sole Meuniere

Fillet of Sole, Brown Lemon Parsley Butter Sauce
\$44

Grilled Fresh Water Prawns

Four Prawns Lightly Grilled with Herbed Garlic Butter & Lemon Sauce
\$32

Copper Rock Seafood Combination

King Crab Leg, Grilled Fresh Water Prawn, Crab Cake, Sea Scallops &
Pan-Roasted Market Catch with Melted Butter & Grilled Lemon
\$46

Crab Stuffed Shrimp

Colossal Shrimp Stuffed with our Signature Crab Cake
Jumbo Asparagus Spears & Lemon Sauce
\$38

SIDE ITEMS

\$12

Lobster Mashed Potatoes

Each Selection \$8

**Portobellos & Caramelized Vidalia Onions • Aged Vermont Cheddar Mac 'N Cheese
Asparagus or Broccolini, Hollandaise Sauce • Creamed Spinach with Parmesan Cheese
Truffle Scented Shoestring Potatoes**

Each Selection \$5

**Salt Crusted Jumbo Baked Potato • Creamy Mashed Potatoes • Mashed Sweet Potatoes
Baked Cinnamon Sugar Sweet Potato**

SAUCES & TOPPINGS

Each Selection \$4

Hollandaise

Truffle Hollandaise

Truffled Bordelaise Sauce

Cognac Peppercorn Sauce

Béarnaise Sauce

Melted Gorgonzola Cheese Crumbles