APPETIZERS

COPPER ROCK SEAFOOD TOWER

FRESH SEASONAL OYSTERS, JUMBO LUMP CRABMEAT, KING CRAB LEG, LOBSTER, COLOSSAL PRAWNS

Cocktail, Mustard and Mignonette Sauces, Bloody Mary Granité

68 serves 2 136 serves 4

FRESH CHILLED SHELLFISH AND RAW BAR

COLOSSAL SHRIMP COCKTAIL	21	ALASKAN KING CRAB LEGS	MP
JUMBO LUMP CRABMEAT	18	WHOLE LOBSTER	MP
COLOSSAL PRAWN	15	SEASONAL BOUTIQUE OYSTERS	18

HIMALAYAN TENDERLOIN

Presented on a Himalayan Pink Salt Brick, Cold Pressed EVOO, Arugula, Grilled Cheese Bread 16

SEARED AHI TUNA Sushi Grade Ahi Tuna, Asian Slaw, Crispy Noodles, Wasabi Aioli *17*



WARM CREATIONS

CRISPY BUFFALO SHRIMP	Fire Cracker Sauce, Spring Lettuce, Smoked Bleu	19
JUMBO LUMP CRAB CAKES	Sweet Roasted Corn Sauce, Butter Melted Leeks	18
FRIED CALAMARI 'BARI STYLE'	Cherry Peppers, Fried Lemon Slices, Sicilian Olives	14
OYSTERS ROCKEFELLER	Baked Oysters, Spinach, Shallots, Bread Crumbs, Butter, Pernod	22
COLOSSAL GRILLED PRAWN	Herbed Garlic Butter	15
JAMÓN IBÉRICO WRAPPED SCALLOPS	Spanish Ham, Black Truffle Balsamic, Caramelized Figs and Shallots	18

THE HOT STONE

Thinly Sliced Filet Mignon Seared at Your Table, Béarnaise, Steak Sauce and Port Wine Reduction 19

SPECIALTIES

NUESKE'S SIZZLING BACON BUFFALO CAULIFLOWER BITES CHARRED SHISHITO PEPPERS SEARED FOIE GRAS

Thick Cut, Apple and Cherry Wood Smoked	14
Black Garlic Ranch	10
Goat Cheese, Cilantro-Lime Sauce	10
Hudson Valley Foie Gras, Grand Marnier Peach Compote,	22
Cherry Brioche	

SOUPS

ROASTED LOBSTER BISQUECognac Infused Triple Cream14FRENCH ONIONThree Cheese Crusted9THE CHEF'S WHIMPlease See Your Server For Details9



SALADS

THE WEDGE	Baby Iceberg, Nueske's Bacon, Smoked Bleu, Roasted Tomatoes, Buttermilk Ranch	8
BURRATA CAPRESE	Burrata Cheese, Heirloom Tomatoes, Aged Balsamic, EVOO, Basil	16
CLASSIC CAESAR	Traditional Dressing, Toasted Parmesan Crisps, Garlic Croutons	9
COPPER ROCK HOUSE SALAD	Mixed Greens, Crispy Garden Vegetables	8
SWEET ROASTED BEETS	Duo of Beets, Micro Greens, Nueske's Bacon, Smoked Bleu, Gouda Foam	12
GRILLED PEACH SALAD	Toasted Hazelnuts, Balsamic glazed Cipollini Onions, Mint Vinaigrette, Field Greens	10
CHOP HOUSE SALAD	Iceberg Lettuce, Carrots, Cucumbers, Tomatoes, Parmesan Bowl, Green Goddess Dressing	10

HOUSE DRESSINGS

Buttermilk Ranch	Creamy Bleu Cheese
Thousand Island	Balsamic Vinaigrette
Classic French	Green Goddess

COPPER ROCK STEAK COLLECTION

Hand Selected Allen Brothers Midwestern U.S.D.A. Prime Beef, Dry Aged in our Himalayan Salt Brick Locker Steaks are Available Char-Broiled & Lightly Brushed with Herbed Butter, Blackened or with Coffee Rub

PRIME 42 DAY DRY AGED

BONE-IN RIBEYE 26 OZ	Generously Marbled, Robust Taste	62
PORTERHOUSE 26 OZ	Rich Flavored Strip and Tender Filet	64
NEW YORK STRIP 16 OZ	Boneless Center Cut Classic	54
DELMONICO 16 OZ	Boneless Ribeve Steak	48

SIGNATURE PRIME 55 DAY DRY AGED

Prolonged Aging Creates an Unparalleled Flavor

BONE-IN RIBEYE STEAK 26 OZ 70 **BONE-IN NEW YORK STRIP STEAK 24 OZ** 66 PORTERHOUSE STEAK 26 OZ 74

Your Server Will Discuss Tonight's Availability

HAND SELECTED FILETS

GRAIN FED FILET MIGNON 7/10 OZ	Béarnaise or Au Poivre Sauce	39/49
GRASS FED FILET MIGNON 7/10 OZ	Free Range, Grass Fed Heritage Beef, Béarnaise or Au Poivre Sauce	45/64
BISON FILET 7 OZ	Naturally Raised Colorado Buffalo, Huckleberry Gastrique, Wild Rice	45
KAGOSHIMA A5 WAGYU FILET 5 OZ	Japanese Black Wagyu of the Highest Available Grade	75

CLASSIC CUTS

AUSTRALIAN WAGYU STRIP 16 OZ

Cabassi Farms Purebred Black Kuroge, Beef Marbling Score of 10-12 120

PRIME RIB OF BEEF

U.S.D.A. Prime Beef, Natural Au Jus, Yorkshire Pudding 14oz 42 21oz 52

BISON RIBEYE 16 OZ

Naturally Raised Colorado Buffalo, Huckleberry Gastrique, Wild Rice 52

COPPER ROCK SURF & TURF

Grilled Filet Mignon & 6 oz Cold Water Lobster Tail 7oz Filet 72 10oz Filet 82

ENHANCEMENTS

CRAB CAKE 10 KING CRAB LEG 30 **COLOSSAL PRAWN** 15 COLD WATER LOBSTER TAIL 6 OZ 34

OSCAR STYLE

Jumbo Lump Crabmeat, Asparagus, Béarnaise Sauce

SAUCES & TOPPINGS

Hollandaise Truffle Hollandaise Bordelaise Sauce

Horseradish Cream Cherry Barbeque Sauce Cognac Au Poivre Sauce

Béarnaise Sauce Smoked Oregon Bleu Crumbles Port Wine Reduction

Each Selection 5

HOUSE SPECIALTIES

SPANISH ALMOND RACK OF LAMB	English Pea Purée, Pine Cone Syrup	46
HERB ROASTED CHICKEN	Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût	32
BACON WRAPPED ELK CHOP	Tricolored Potatoes, Baby Zucchini, Micro Cabbage,	48
	Strawberry Gastrique	
DRY AGED BERKSHIRE PORK CHOP	Char Grilled Double Bone Chop, Artichokes,	39
	Roasted Red Pepper Beurre Blanc	
TENDERLOIN 'OSCAR'	Two Petite Filets, Jumbo Lump Crabmeat, Asparagus,	50
	Béarnaise Sauce	
WAGYU TRUFFLE CHEESEBURGER	Truffle Cheese Beer Roll, Copper Rock Truffle Fries	26

FISH & SHELLFISH

We Source the Freshest Hand Selected Seafood from Around the Globe

MARKET CATCH

Served En Papillote, Grilled or Seared 36

Your Server Will Discuss Tonight's Availability Beurre Blanc, Hollandaise or Béarnaise Sauce

COLOSSAL ALASKAN KING CRAB LEGS	Drawn Butter, Grilled Lemon		MP
WHOLE MAINE LOBSTER	Roasted or Steamed, with or without the Shell	2lbs. 55	3lbs. 82
JUMBO WHOLE MAINE LOBSTER	5 Pound, Roasted or Steamed, Perfect for Sharing		130
SKULL ISLAND PRAWNS	Portobello Mushroom Ravioli, Carrot Pesto		46
COLD WATER LOBSTER TAIL 10 OZ	Drawn Butter, Grilled Lemon		60
ORA KING SALMON	Herb Butter Sauce, Tomatoes, Fried Leeks		36
SAUTÉED DOVER SOLE MEUNIERE	Browned Butter Lemon Parsley Sauce		44
CRAB STUFFED SHRIMP	Jumbo Asparagus Spears, Beurre Blanc Sauce		38
SEAFOOD FRA DIAVOLO	Lobster Meat, Jumbo Shrimp, Mussels, Clams,		35
	Pappardelle Pasta, Zesty Tomato Wine Sauce		

COPPER ROCK SEAFOOD COMBINATION

King Crab, Grilled Fresh Colossal Prawn, Crab Cake, U10 Scallops Pan Roasted Market Catch, Drawn Butter & Grilled Lemon

SIDES

ROASTED GOLDEN YUKON POTATOES Whipped Crème Fresh, Caviar, Chives	10	ASPARAGUS OR BROCCOLINI Steamed or Grilled, Hollandaise	9
MASHED POTATOES	7	SAUTÉED WILD MUSHROOMS	12
Copper Rock or French Style		TRUFFLED LOBSTER MAC 'N CHEESE	12
TWICE BAKED NUESKE'S LOADED POTATO	10	TRUFFLE SCENTED FRIES	10
SPINACH	9	Truffled Hollandaise	10
Creamed or Sautéed with Garlic and EVOO		CRAB TATER TOTS	12
CINNAMON BAKED SWEET POTATO	7	Lump Crab Meat, Shredded Potatoes, Cheddar Cheese,	
MASHED SWEET POTATOES	7	Green Onion, Chesapeake Bay Hollandaise	
SALT CRUSTED BAKED POTATO	7	LOBSTER MASHED POTATOES	12
CHARRED BRUSSEL SPROUTS Nueske Bacon, Maple Syrup, Caramelized Onions	7	CHARRED SHISHITO PEPPERS Goat Cheese, Cilantro-Lime Sauce	10

Domenico Rossi New Buffalo Executive Chef

Tony VanWinkle New Buffalo Copper Rock Chef