

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

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|--------------------------|----|---------------------------|----|
| 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

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| SEARED AHI TUNA | Sushi Grade Ahi Tuna, Asian Slaw, Crispy Noodles, Wasabi Aioli | 17 |
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WARM CREATIONS

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| 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

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|---------------------------|--|----|
| NUESKE'S SIZZLING BACON | Thick Cut, Apple and Cherry Wood Smoked | 14 |
| BUFFALO CAULIFLOWER BITES | Black Garlic Ranch | 10 |
| CHARRED SHISHITO PEPPERS | Goat Cheese, Cilantro-Lime Sauce | 10 |
| SEARED FOIE GRAS | Hudson Valley Foie Gras, Grand Marnier Peach Compote, Cherry Brioche | 22 |

SOUPS

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|------------------------|------------------------------------|----|
| ROASTED LOBSTER BISQUE | Cognac Infused Triple Cream | 14 |
| FRENCH ONION | Three Cheese Crusted | 9 |
| THE CHEF'S WHIM | Please See Your Server For Details | 9 |



SALADS

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| 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

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| 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

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|----------------------|--------------------------------------|----|
| 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 Ribeye Steak | 48 |

SIGNATURE PRIME 55 DAY DRY AGED

Prolonged Aging Creates an Unparalleled Flavor

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|------------------------------------|----|
| 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
14

SAUCES & TOPPING

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

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|------------------------------|--|----|
| 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, Strawberry Gastrique | 48 |
| DRY AGED BERKSHIRE PORK CHOP | Char Grilled Double Bone Chop, Artichokes, Roasted Red Pepper Beurre Blanc | 39 |
| TENDERLOIN 'OSCAR' | Two Petite Filets, Jumbo Lump Crabmeat, Asparagus, Béarnaise Sauce | 50 |
| 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

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|---------------------------------|--|----------|----------|
| 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, Pappardelle Pasta, Zesty Tomato Wine Sauce | | 35 |

COPPER ROCK SEAFOOD COMBINATION

King Crab, Grilled Fresh Colossal Prawn, Crab Cake, U10 Scallops

Pan Roasted Market Catch, Drawn Butter & Grilled Lemon

65

SIDES

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| ROASTED GOLDEN YUKON POTATOES | 10 | ASPARAGUS OR BROCCOLINI | 9 |
| Whipped Crème Fresh, Caviar, Chives | | Steamed or Grilled, Hollandaise | |
| 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 | |
| Creamed or Sautéed with Garlic and EVOO | | CRAB TATER TOTS | 12 |
| CINNAMON BAKED SWEET POTATO | 7 | Lump Crab Meat, Shredded Potatoes, Cheddar Cheese, Green Onion, Chesapeake Bay Hollandaise | |
| MASHED SWEET POTATOES | 7 | LOBSTER MASHED POTATOES | 12 |
| SALT CRUSTED BAKED POTATO | 7 | CHARRED SHISHITO PEPPERS | 10 |
| CHARRED BRUSSEL SPROUTS | 7 | Goat Cheese, Cilantro-Lime Sauce | |
| Nueske Bacon, Maple Syrup, Caramelized Onions | | | |

Brandon Smithson
South Bend Executive Chef

Phillip Dwyer
South Bend Copper Rock Chef