

COPPER ROCK

STEAKHOUSE

STARTERS

LOBSTER BISQUE	Cognac Infused Triple Cream	14
FRENCH ONION SOUP	Three Cheese Crust	9
OYSTERS ROCKEFELLER	Baked Oysters, Spinach, Shallots, Bread Crumbs, Butter, Pernod	22
COLD SEAFOOD SAMPLER	Lobster Claw, King Crab, Colossal Prawn, Oysters	38
JUMBO SHRIMP COCKTAIL	With Traditional Sauces and Accompaniments	21
SEARED AHI TUNA	Sushi Grade Ahi Tuna, Asian Slaw, Crispy Noodles, Wasabi Aioli	17
JUMBO LUMP CRAB CAKES	Sweet Roasted Corn Sauce, Butter Melted Leeks	21
FRIED CALAMARI 'BARI STYLE'	Cherry Peppers, Fried Lemon Slices, Sicilian Olives	15
CRISPY BUFFALO SHRIMP	Fire Cracker Sauce, Spring Salad, Smoked Bleu Cheese	20
NUESKE'S SIZZLING BACON	Thick Cut, Apple and Cherry Wood Smoked	14
HIMALAYAN TENDERLOIN	Presented on a Himalayan Pink Salt Brick, Cold Pressed EVOO, Arugula, Grilled Cheese Bread	18
SEASONAL BOUTIQUE OYSTERS	With Traditional Sauces and Accompaniments	18
BURRATA SALAD	Heirloom Tomatoes, Burrata Cheese, Aged Balsamic, EVOO, Chiffonade of Basil	17
CAESAR SALAD	Traditional Dressing, Toasted Parmesan Croutons	10
THE WEDGE	Baby Iceberg, Nueske's Bacon, Smoked Bleu, Roasted Tomatoes, Buttermilk Ranch	10
HOUSE SALAD	Mixed Greens, Crispy Garden Vegetables, Choice of Dressing	10

ENTRÉES

Entrées Accompanied by Choice of Asparagus or Broccolini and Choice of Mashed Potatoes, Salt Crusted Baked Potato or Baked Cinnamon Sweet Potato

SIGNATURE BONE-IN RIBEYE 26 OZ.	Prime Dry Aged for an Unparalleled Flavor	42 day 70 55 day 79
FILET MIGNON	Béarnaise or Au Poivre Sauce	7oz 47 10oz 57
PRIME RIB OF BEEF	U.S.D.A. Prime Beef, Natural Au Jus, Yorkshire Pudding	14oz 51 21oz 62
NEW YORK STRIP STEAK 16 OZ.	Full Flavored Boneless Center Cut Classic	63
DELMONICO STEAK 16 OZ.	Boneless Ribeye Steak	66
DRY AGED BERKSHIRE PORK CHOP	Chargrilled Double Bone Chop, Artichokes, Roasted Red Pepper Beurre Blanc	47
HERB ROASTED CHICKEN	Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût	40
MARKET CATCH	Served En Papillote, Grilled or Seared	46
SURF & TURF	Grilled 7oz Filet Mignon & 6oz Cold Water Lobster Tail	81
SAUTÉED DOVER SOLE MEUNIÈRE	Fillet of Sole, Brown Lemon Parsley Butter Sauce	52
ORA KING SALMON	Herb Butter Sauce, Tomatoes, Fried Leeks	44
SHRIMP AND LOBSTER SCAMPI	Shrimp, Lobster, Crab, Tomatoes, Pappardelle Pasta, Scampi Sauce	39*
COLD WATER LOBSTER TAIL 10 OZ.	Melted Butter, Lemon	68
COLOSSAL ALASKAN KING CRAB LEGS	Drawn Butter, Grilled Lemon	65

ADD ON SIDES

CARAMELIZED ONIONS	6	SAUTÉED WILD MUSHROOMS	12
CREAMED SPINACH	9	LOBSTER MASHED POTATOES	12

DESSERTS

CHEESECAKE	Philadelphia Style Cheesecake, Strawberry Sauce, Seasonal Berries	8
CARROT CAKE	Cream Cheese Icing and Pineapple Marmalade, Lightly Spiced Carrot Cake	8
CHOCOLATE CAKE	Chocolate Cake, Espresso Syrup, Decadent Chocolate Cream, Silky Chocolate Glaze	8
BREAD PUDDING	Cinnamon Swirl Bread, Egg Custard, Rum Caramel Sauce	7
GELATO AND SORBETTO	Made Daily in our Pastry Shop	7