

COPPER

PUB AND GRILLE

APPETIZERS

COPPER PUB QUESADILLA \$10

Cheddar, Monterey Jack, and provolone cheeses melted inside a crisp flour tortilla with sautéed onions, peppers, and mushrooms. Served with salsa and sour cream.

ADD CHICKEN \$2 ADD STEAK \$3 ADD SHRIMP \$3

CRAB DIP \$13

Jumbo lump and claw crab meat in a hot creamy cheese dip served with crunchy crostini for dipping.

CHICKEN TENDERS \$11

Crispy hand-battered chicken tenders piled high and served with your choice of dipping sauce.

FRIED MOZZARELLA \$8

Fresh mozzarella battered and fried golden brown served with our house-made marinara.

FRIED PICKLE CHIPS \$8

Thick and juicy house-made pickles cut on a bias, breaded and fried to crunchy perfection. Served with our very own spicy ranch sauce.

CHEESESTEAK EGGROLLS \$10

Beef, peppers, onions and cheese served inside a crunchy fresh eggroll. Served with a creamy horseradish aioli.

CLASSIC SHRIMP COCKTAIL \$12

Juicy jumbo shrimp served chilled with our very own cocktail sauce.

SALADS

ADD-ONS: Grilled Chicken \$3 | Grilled Steak \$4 | Grilled Salmon \$4 | Grilled Shrimp \$4 | Crab Cake \$5

HOUSE SALAD \$8

Mixed greens, red onion, egg, cucumber, tomato, shredded cheddar, and Monterey jack topped with house-made croutons.

CAESAR SALAD \$8

Crisp-cut romaine with homemade garlic croutons tossed in a creamy Caesar dressing topped with shredded parmesan and parmesan crisps.

SANTÉ FE SALAD \$12

Mixed greens topped with grilled chicken breast over roasted corn and bell peppers, avocado, cheese and garnished with crunchy tortilla strips served with our own southwest dressing.

ASIAN SESAME SALMON SALAD \$14

Mixed greens with shredded cabbage and carrots, mandarin oranges, and slivered almonds, topped with honey ginger grilled salmon and served with a ginger dressing.

SOUPS

CHICKEN CORN RIVEL CUP \$4, BOWL \$5

Hot savory chicken soup with corn, onions, and carrots and small fluffy flour dumplings.

FRENCH ONION SOUP CROCK \$6

Three types of onions simmered in a savory beef broth with various herbs then topped with crunchy garlic croutons and baked with melty provolone.

SOUP OF THE DAY CUP \$4, BOWL \$5

SANDWICHES & WRAPS

Served with french fries and pickles.

FRENCH DIP \$14

Thinly sliced prime rib with onions stuffed into a crusty roll with melted provolone, served with au jus for dipping.

CROQUE MADAME \$13

Grilled ham and cheese sandwich with a crusty cheese outer layer and a rich cream sauce topped with a fried egg.

GRILLED PESTO CHICKEN SANDWICH \$12

Grilled pesto chicken with mozzarella, fresh basil, and red onion served on a roll.

SPICY CAJUN CHICKEN SANDWICH \$12

Grilled chicken breast with a spicy sauce and diced onions, bell peppers, and celery.

SPICY FRIED CHICKEN SANDWICH \$12

Spicy marinated chicken thighs breaded in corn flour served on a bun with homemade pickles and a spicy aioli.

COPPER PUB CRAB CAKE SANDWICH \$14

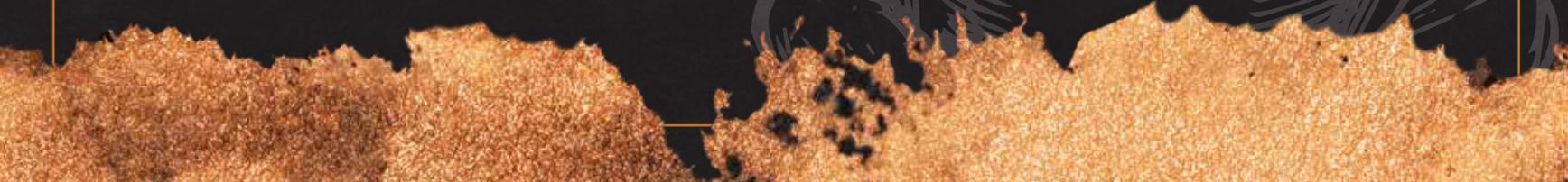
Jumbo crab cake on a buttery roll with lettuce, tomato, and a tangy caper lemon aioli.

BUFFALO CHICKEN WRAP \$12

Grilled chicken breast tossed in buffalo sauce and stuffed with blue cheese, lettuce, celery, and shredded carrots in a flour tortilla.

BARBEQUE STEAK WRAP \$14

Grilled beef glazed in BBQ sauce with sautéed onions and roasted peppers in a creamy horseradish aioli.



ENTREES

Served with choice of two sides.

CRAB CAKE DINNER \$28

Two perfectly broiled crab cakes served with caper lemon aioli.

GLAZED SALMON \$22

Grilled salmon with an orange and brandy glaze.

CHICKEN FRICASSEE \$14

Chicken thighs stewed in a white wine cream sauce.

FISH TACOS \$13

Fried or broiled fish tacos with lime cabbage slaw, pineapple salsa, and chipotle sour cream.

PRIME RIB

Juicy and tender prime rib with braised onions. Served with a shallot tarragon cream sauce.

10 oz. - \$14 14 oz. - \$16 Cowboy Cut 18oz. - \$22

JAMAICAN JERK CHICKEN \$14

Slow roasted smoky chicken thighs with a kick.

PASTA

Served with side House salad or Caesar salad and garlic bread.

Gluten-free pasta available.

SHRIMP SCAMPI \$18

Shrimp sautéed in garlic and white wine with fresh basil and diced tomatoes over angel hair pasta.

MAC AND CHEESE \$10

Cavatappi in a rich and creamy cheese sauce.

ADD CHICKEN \$2 ADD STEAK \$3 ADD SHRIMP \$4

SHRIMP OR CHICKEN ALFREDO \$15

With broccoli and roasted red peppers smothered in a creamy Alfredo sauce over linguini.

CHICKEN PESTO \$15

Grilled chicken breast over angel hair pasta tossed with fresh pesto sauce.

BEEF RIB RAGU \$18

Slow simmered beef rib in a tangy fresh tomato sauce over linguini.

MUSHROOM RISOTTO \$13

Creamy cheese rice dish with a medley of various mushrooms.

SIDES

All sides are \$4 when not included with a meal

HOUSE SALAD	RICE PILAF
CAESAR SALAD	RED SKIN MASHED POTATOES
CUP OF SOUP	STEAK FRIES
GLAZED CARROTS	SWEET POTATOES
VEGETABLE OF THE DAY	ONION RINGS
BROCCOLI	

INFAMOUS WINGS

Twelve fresh bone-in or boneless wings tossed in any one of our signature sauces or dry rubs. Served with a side of our house-made blue cheese or ranch dressing and celery \$12 | Extra dipping sauce 50¢ | Ask about our Shameless wings!

SAUCES

Mild, Medium, Hot, Volcano (spiciest)
Barbeque
Mango Habañero
Sauce of the Day

DRY RUBS

Lemon Pepper
Cajun
Old Bay
BBQ Duster
Lime Chili

WING NIGHT!

60¢ wings, bone-in or boneless, minimum order of twelve.

BURGERS

Served with french fries and pickles.

ADD THE FOLLOWING FOR \$1 PER TOPPING:

Cheese | Bacon | Sautéed Mushrooms | Sautéed Onions | Fried Pickles | Blue Cheese Crumbles

BBQ SMOKED BURGER \$15

Topped with pepper bacon and cheddar cheese and piled high with pulled pork smothered with barbeque sauce and house pickles.

BLACK AND BLUE BURGER \$13

Cajun seasoning with melted blue cheese crumbles topped with thick-cut bacon, lettuce, tomato, and onion.

FRENCH ONION BURGER \$13

Smothered in caramelized onions right out of our French onion soup and topped with melted provolone.

COPPER PUB BURGER \$13

Peppered bacon and melted pepper jack cheese topped with a habanero chutney relish and chipotle aioli.

All burgers are recommended to be cooked to at least 165 degrees.

