

# COPPER

## PUB AND GRILLE

HH - INDICATES HAPPY HOUR OFFERING GF - GLUTEN FREE

### APPETIZERS

#### FRIED TEMPURA SQUASH **HH** \$10

In a light tempura batter with artichoke cream sauce for dipping.

#### COPPER PUB QUESADILLA \$10

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

ADD CHICKEN \$3    ADD STEAK \$4    ADD SHRIMP \$5

(Gluten-free tortilla available upon request)

#### CRAB DIP \$14

Jumbo lump and claw crab meat in a hot creamy cheese dip served with toasted pita for dipping. (Substitute carrots and celery for gluten-free option).

#### CHICKEN TENDERS **HH** \$12

Choice of crispy hand-breaded or grilled chicken tenders piled high and served with your choice of dipping sauce.

#### FRIED MOZZARELLA **HH** \$10

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

#### STUFFED EMPANADAS \$12

With ground beef and cheese, served with sour cream.

#### FRIED PICKLE CHIPS **HH** \$10

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

#### PRIME RIB EGGROLLS \$8

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

ONE EGGROLL \$8 TWO EGGROLLS \$14.

#### COPPER BANG BANG SHRIMP \$13

Six large shrimp fried to a golden crisp and served with our spicy Bang Bang sauce.

#### SEAFOOD NACHOS **GF** \$14

Topped with shrimp and crabmeat smothered in cheese and topped with lettuce and pico de gallo.

### 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

### SALADS

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

#### HOUSE SALAD \$9

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

#### CAESAR SALAD \$9

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

#### SANTA FE SALAD **GF** \$13

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 **GF** \$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.

### SANDWICHES & WRAPS

Served with french fries and pickles  
Gluten-free roll or wrap available upon request

#### COPPER DIP \$15

Smoked prime rib with sautéed onions, thinly shaved and stuffed into a crusty roll with melted provolone, served with au jus for dipping and a creamy horseradish aioli.

#### SPICY FRIED CHICKEN SANDWICH \$13

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

#### COPPER CRAB CAKE SANDWICH \$15

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

#### BUFFALO CHICKEN WRAP \$13

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

#### SMOKED PULLED PORK SANDWICH \$13

BBQ pulled pork prepared in-house and served with coleslaw.

#### SHRIMP PO' BOY \$14

New Orleans-style lightly battered and deep fried shrimp on a roll with lettuce, tomato, and Remoulade sauce.

# ENTREES

Served with choice of two sides.

## CRAB CAKE DINNER \$29

Two perfectly broiled crab cakes served with caper lemon aioli.

## GLAZED SALMON \$23

Grilled salmon with an orange and brandy glaze.

## FISH TACOS \$16

Fried or broiled fish tacos with lime cabbage slaw, pineapple salsa, and chipotle sour cream. (Gluten-free corn tortillas available upon request.)

## SMOKED RIBEYE STEAK

Add sautéed onions, mushrooms, and melted provolone for additional \$3

10 OZ. - \$16 14 OZ. - \$20

## JAMAICAN JERK CHICKEN \$14

Slow roasted smoky chicken thighs with a kick.

## FRIED PORK CHOP \$13

Deep fried pork chop with apple chutney, braised cabbage, and mashed potatoes.

## MILE HIGH MEATLOAF \$13

Thick 8 oz. slice of meatloaf with toasted bread and mashed potatoes piled high with gravy and fried onions.

# PASTA

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

Gluten-free penne available upon request

## PAN-SEARED SALMON \$18

In a creamy lemon garlic sauce on a bed of linguine tossed with artichoke hearts and roasted red peppers.

## 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 \$16

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

## BEEF RIB RAGU \$18

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

# SIDES

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

HOUSE SALAD	ONION RINGS
CAESAR SALAD	BROCCOLI
CUP OF SOUP	RED SKIN MASHED POTATOES
GLAZED CARROTS	SWEET POTATOES
VEGETABLE OF THE DAY	FRIES
FRENCH FRIES	BUTTERNUT SQUASH RISOTTO

# FAMOUS 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  
Lounge Sauce  
Sauce of the Day

## DRY RUBS

Lemon Pepper  
Cajun  
Old Bay  
BBQ Duster  
Lime Chili

## WING NIGHT!

Every Wednesday enjoy 60¢ wings, bone-in or boneless, minimum order of twelve. Dine-in only.

# BURGERS

Served with french fries and pickles.

Gluten-free roll available upon request

ADD THE FOLLOWING FOR \$1 PER TOPPING:

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

## COPPER BURGER \$11

Classic hamburger with lettuce, tomato, onion, and pickles.

## 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 \$14

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

## FRENCH ONION BURGER \$14

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

## SPICY COPPER PUB BURGER \$14

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.

Save room for our locally-made desserts.

Ask about private parties and catering for special events.

MARK LEON, HEAD CHEF  
DAN BOWEN, ASSISTANT CHEF