

COPPER

PUB AND GRILLE

HH - INDICATES HAPPY HOUR OFFERING GF - GLUTEN FREE

APPETIZERS

COPPER PUB QUESADILLA \$12

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 chips for dipping. (Substitute carrots and celery for gluten-free option).

CHICKEN TENDERS HH \$13

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

FRIED MOZZARELLA HH \$12

Six fresh mozzarella wedges battered and fried to a golden brown. Served with our house-made marinara

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.

CHEESESTEAK EGGROLLS \$8

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

ONE EGGROLL \$8 TWO EGGROLLS \$15

SHRIMP COCKTAIL \$18

Six jumbo shrimp steamed with a touch of Old Bay seasoning, served chilled with lemon wedges and cocktail sauce.

NACHO PLATTER GF \$10

Tortilla chips layered with melted cheese, lettuce, jalapeños, tomatoes, and sour cream.

ADD GRILLED CHICKEN OR GROUND BEEF \$3

ADD STEAK \$4 ADD SHRIMP \$5

PUB FRIES \$13

Seasoned french fries topped with pulled pork, cheddar cheese, barbeque sauce, and ranch 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 melted provolone.

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

SALADS

ADD-ONS: Turkey \$3 | Grilled Chicken \$3 | Grilled Steak \$4 |
Grilled Salmon \$6 | Grilled Shrimp \$6 | Crab Cake \$6

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.

SANTA FE SALAD GF \$13

Mixed greens topped with grilled chicken breast, roasted corn & bell peppers, avocado, cheese, garnished with crunchy tortilla strips and 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 our orange brandy glazed salmon and served with an Asian sesame dressing.

COBB SALAD \$14

Oven roasted turkey, mixed cheeses, fresh thick-cut bacon, sliced avocado, roasted corn, tomatoes, onion, and sliced egg on a bed of mixed greens.

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 \$12

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.

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. Served with lettuce, tomato, and onion.

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

ENTREES

Served with choice of two sides.
Gluten-free pasta available upon request

CRAB CAKE DINNER \$29

Two perfectly broiled crab cakes served with choice of sauce.

FILET MIGNON \$28

6 oz. fresh-cut filet mignon topped with crispy onion straws and drizzled with horseradish garlic aioli.

ADD SAUTEED ONION OR MUSHROOMS \$1

GLAZED SALMON \$24

Grilled salmon with an orange brandy glaze.

COPPER CHICKEN PASTA \$22

Choice of grilled or fried chicken served over pasta with sun-dried tomatoes, peppers, mushrooms, and onions tossed in our house-made spicy Cajun cream sauce.

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.)

DELMONICO STEAK 10 OZ. - \$22 14 OZ. - \$26

ADD SAUTEED MUSHROOMS AND ONIONS \$2

BLACKENED MAHI MAHI \$22

Over house-made rice pilaf and topped with avocado salsa. Served with one side.

MILE HIGH MEATLOAF \$18

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

HONEY SRIRACHA CHICKEN \$17

Pan-seared chicken breast coated in a savory garlic honey Sriracha sauce.

MAC AND CHEESE \$10

Cavatappi in a rich and creamy cheese sauce.

ADD CHICKEN \$3 ADD STEAK \$4 ADD SHRIMP \$6
ADD SALMON \$6 ADD CRAB CAKE \$6

SIDES

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

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| GARDEN SALAD | BROCCOLI |
| CAESAR SALAD | RED SKIN MASHED POTATOES |
| GLAZED CARROTS | SWEET POTATOES FRIES |
| VEGETABLE OF THE DAY | RICE PILAF |
| FRENCH FRIES | COLESLAW |
| ONION RINGS | |

Save room for our fresh desserts.

Ask about private parties and catering for special events.

SANDWICHES & WRAPS

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

TENDERLOIN SANDWICH \$15

Hand-cut filet, topped with onion straws, and drizzled with our garlic horseradish aioli.

ADD SAUTEED MUSHROOMS & ONIONS \$2 ADD CHEESE \$1

FRIED CHICKEN SANDWICH \$13

Hand-breaded fried chicken breast on a bun with pickles, lettuce, tomato, and onion.

ADD SPICY DRY RUB \$1 ADD BUFFALO SAUCE \$1

COPPER CRAB CAKE SANDWICH \$17

Jumbo crab cake on a buttery roll with lettuce and tomato.

SMOKED PULLED PORK SANDWICH \$13

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

TURKEY RANCH WRAP \$13

Wrap filled with oven roasted turkey breast, bacon, lettuce, tomato, and Ranch dressing.

ADD CHEESE \$1

SIN CITY B.L.T. \$12

Fresh peppered bacon, lettuce, tomato, and sliced avocado, drizzled with our house-made garlic aioli, served on your choice of white or wheat bread.

TOP WITH AN OVER-EASY EGG \$1

CHEESESTEAK \$14

Beef or chicken cheesesteak on a fresh roll with melted provolone and sautéed onions.

ADD MUSHROOMS \$1 CALIFORNIA STYLE \$1

CHICKEN DELUXE WRAP \$14

Grilled or fried chicken tenders, mozzarella wedges, bacon, cheddar, sliced red onion, and barbeque sauce stuffed into a warm tortilla.

FAMOUS WINGS

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

SAUCES

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

DRY RUBS

Lemon Pepper
Cajun
Old Bay
BBQ Duster

*All drums or flats \$2 extra

WING NIGHT!

10 wings for \$9.99, \$0.60 boneless wings, dine-in or takeout. (Excludes Uber Eats and Grub Hub)