

COPPER ROCK SHOW MENU

STARTERS

- COLOSSAL SHRIMP COCKTAIL | Colossal Tiger Shrimp, Appropriate Accompaniments
25
- THE HOT STONE | Thinly Sliced Filet Mignon Seared at Your Table, Béarnaise,
Copper Rock Steak Sauce and Port Wine Reduction
29
- JUMBO LUMP CRAB CAKES | Sweet Roasted Corn Sauce, Butter Melted Leeks
27
- OYSTERS ROCKEFELLER | Baked Oysters, Spinach, Shallots, Bread Crumbs, Butter, Pernod
23
- ROASTED LOBSTER BISQUE | Cognac Infused Triple Cream
15
- FRENCH ONION SOUP | Three Cheese Crusted
10
- BURRATA SALAD | Burrata Cheese, Heirloom Tomatoes, Aged Balsamic, EVOO, Basil
18
- CLASSIC CAESAR SALAD | Traditional Dressing, Toasted Parmesan Crisps, Garlic Croutons
10
- COPPER ROCK HOUSE | Mixed Greens, Crispy Garden Vegetables, Choice of Dressing
10
- THE WEDGE | Baby Iceberg, Nueske's Bacon, Smoked Bleu, Roasted Tomatoes, Buttermilk Ranch
10

ENTRÉES

- FILET MIGNON | Béarnaise or Au Poivre Sauce
7oz 49 | 10oz 63
- PRIME RIB OF BEEF | U.S.D.A. Prime Beef, Natural Au Jus, Yorkshire Pudding
14oz 54 | 21oz 80
- NEW YORK STRIP STEAK 16 OZ. | Full Flavored Boneless Center Cut Classic
78
- DRY AGED BONE-IN BISON RIBEYE | Naturally Raised Colorado Buffalo, Wild Cherry Compote, Wild Rice
75
- DELMONICO 16 OZ. | Boneless Ribeye Steak
74
- HERB ROASTED CHICKEN | Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût
40
- MARKET CATCH | Served En Papillote, Blackened, Grilled or Seared, Beurre Blanc Sauce
44
- SAUTÉED DOVER SOLE MEUNIÈRE | Fillet of Sole, Brown Butter, Lemon
55
- ORA KING SALMON | Herb Butter Sauce, Sauteed Spinach, Tomatoes, Fried Leeks
45
- COLD WATER LOBSTER TAIL 10 OZ. | Melted Butter, Grilled Lemon
MP
- COLOSSAL KING CRAB LEGS | Drawn Butter, Grilled Lemon
Half Pound or Full Pound, MP

SIDES

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| BAKED POTATO - 10 | TRUFFLE FRIES - 11 |
| BAKED SWEET POTATO - 10 | ASPARAGUS - 10 |
| MASHED POTATO - 10 | BROCCOLINI - 10 |