

COPPER HOUSE

TAVERN

CHOWDER & CHILI

RANCHERO CHILI

CUP 5 BOWL 8

ground beef, grilled sirloin, kidney beans, black beans, southwestern spices, topped with shredded cheese and chopped scallions, served with tortilla chips



NEW ENGLAND CLAM CHOWDER

CUP 5 BOWL 8

fresh chopped local clams, applewood smoked bacon, herb blend, served with oyster crackers

PIZZA

Artisanal Stone Fired Individual Pies

"Get a few to share among the table."

AL FRESCO	14
fresh mozzarella, charred grape tomatoes, basil chiffonade	
MUSHROOM, BACON AND ARUGULA	15
creamy parmesan base with blend of mozzarella and fontina	
PULLED PORK	15
cheddar and mozzarella cheese, tangy BBQ sauce, crispy onion strings and fresh cilantro, finished with jalapeño ranch drizzle	
CHIPOTLE BBQ CHICKEN	15
spicy and sweet BBQ sauce with a blend of mozzarella and monterey jack cheeses, roasted peppers, topped with chopped scallions and a crema drizzle	
SPICY SOUTHWEST	16
blend of pepper jack and mozzarella, topped with blackened chicken, black beans, grilled corn, tomatoes and cilantro, finish with drizzle of avocado crema	
ITALIAN GRINDER	15
marinara, sopresatta salami, crumbled sausage, mozzarella, ricotta and fresh chopped basil	
PROSCIUTTO AND FIG	15
roasted fig jam, blue cheese, balsamic drizzle, garnished with fresh arugula	

STARTERS

TOMATILLO GUACAMOLE AND CHIPS ^{GF}	8
garnished with salsa fresca and crumbled cotija cheese	
HUMMUS PLATTER	11
house made humus with carrots, cucumbers, roasted red peppers, kalamata olives and feta cheese, served with grilled flatbread	
COPPER HOUSE SALUMI BOARD	15
prosciutto, sweet capicola, sopresatta salami, manchengo and blue cheeses, roasted red peppers, toasted walnuts, fig jam, stone ground mustard, green apple and grilled Tuscan bread	
CAPRESE BRUSCHETTA	12
grilled Tuscan bread rubbed with garlic oil, fresh mozzarella slices topped with chopped tomatoes and olives, garnished with fresh basil and balsamic glaze	
BLUE DEVIL TATER TOTS ^{GF}	10
tossed in Sriracha hot honey sauce, topped with melted blue cheese, and sliced jalapeños, served with ranch dressing	
BEER BRAISED HONEY SRIRACHA WINGS ^{GF}	12
served with blue cheese dressing, celery and carrot sticks	
RANCHERO NACHOS HALF 8 FULL 14	
layered with melted cheese, ranchero chili, topped with jalapeños, chopped scallions, served with tomatillo guacamole, salsa fresca and sour cream	
TAVERN TENDERS	12
fresh chicken flash fried and tossed with our chipotle bbq sauce, served with blue cheese dipping sauce	
STEAK AND CHEESE EGG ROLLS	12
thinly sliced sirloin steak with provolone cheese, red peppers, onions and seasonings, served with garlic aioli	
PHILLY STEAK AND CHEESE QUESADILLA	13
thinly sliced steak, with sauteed mushroom, onions and peppers, cheddar and jack cheese, garnished with scallions and a drizzle of melted cheese sauce	
CRISPY CALAMARI WITH ROMESCO SAUCE	12
tossed with hot peppers, served with rustic tomato sauce *sauce contains nuts	
ENSENADA FISH TACOS	12
lightly battered fresh cod topped with avocado and chopped cilantro, drizzled with poblano lime crema	
CHT BAKED CRAB DIP	13
bubbly blend of lump crab meat, cheddar cheese, cream cheese, Old Bay seasoning and a touch of hot sauce, served with crunchy pita chips	

SALADS

MIXED GREENS ^{GF}	5 / 8
mixed greens, grape tomatoes, shaved carrots, red onions	
*CLASSIC CAESAR	8
chopped romaine, shaved parmesan, house made croutons	
ADD GRILLED CHICKEN \$6	
ADD STEAK, SHRIMP OR SALMON \$7	
STRAWBERRY AND SPINACH SUMMER SALAD ^{GF}	12
goat cheese, pomegranate seeds and sliced almonds, tossed in a strawberry poppy seed vinaigrette	
ADD GRILLED CHICKEN \$6	
BABY KALE, QUINOA AND BLUEBERRY SALAD ^{GF}	12
fresh avocado, feta cheese and roasted pumpkin seeds, tossed in lemon vinaigrette	
ADD GRILLED CHICKEN \$6	
SOUTHWEST BLACKENED CHICKEN COBB ^{GF}	16
avocado, hard boiled egg, bacon, diced tomatoes, black beans and grilled corn, topped with blue cheese, served with spicy chipotle ranch dressing	
VEGETARIAN OPTION AVAILABLE, ASK YOUR SERVER	
THAI SHRIMP SALAD ^{GF}	16
mixed greens with spicy grilled shrimp, carrots, red onions, chopped cilantro, shredded coconut, pineapple and wasabi peas, served with peanut dressing on side	
*STEAK AND BLUE CHEESE SALAD	16
grilled sirloin over mixed greens, topped with blue cheese crumbles, bacon, grape tomatoes and crispy onion rings, blue cheese dressing	
*GRILLED SALMON SALAD WITH SPINACH AND AVOCADO ^{GF}	16
thinly sliced red onions, grape tomatoes and fresh orange segments, served with dijon cider vinaigrette, topped with toasted almonds	

HAND CRAFTED DRESSINGS

BALSAMIC VINAIGRETTE • BLUE CHEESE RANCH • LEMON VINAIGRETTE
CIDER DIJON VINAIGRETTE • ITALIAN

SIDES

ROASTED FINGERLING POTATOES	5
FRIES	4
LOADED TATER TOTS WITH MELTED CHEESE AND BACON	7
GRILLED ASPARAGUS	6
HOUSE SLAW	3.5
SWEET POTATO FRIES	5
VEGETABLES	5
SOFRITO RICE AND BEANS	5
SAUTÉED SPINACH	5

ENTRÉES

***COPPER HOUSE STEAK TIPS** ^{GF} 20
marinated steak tips served with roasted fingerling potatoes and sautéed vegetables

MAPLE BOURBON MARINATED TURKEY TIPS ^{GF} 17
turkey tenderloins grilled to perfection, served with crisp sweet potato fries and our house slaw

***CARNE ASADA** 23
marinated skirt steak, white rice, black beans, guacamole, salsa fresca and flour tortillas

NY STRIP STEAK WITH GARLIC HERB BUTTER 31
10 oz center cut, served with french fries, sautéed spinach and crispy onion rings

SKIRT STEAK TACOS WITH ROASTED TOMATO SALSA 18
grilled flour tortilla, shredded lettuce, cotija cheese, fresh cilantro, served with Spanish rice, black beans, sour cream and guacamole

MAC AND CHEESE WITH CHICKEN AND APPLEWOOD BACON 17
gemelli pasta tossed with our four cheese blend, topped with parmesan breadcrumb crust

CHICKEN BIRYANI WITH GARLIC NAAN BREAD 16
traditional Indian curry dish with coconut milk, blend of spices and vegetables tossed with jasmine rice, garnished with toasted almonds and fresh cilantro
VEGETARIAN OPTION AVAILABLE WITH CHICK PEAS

BLACKENED SHRIMP TACOS 17
flour tortillas, lettuce, tomatoes, citrus aioli, served with Spanish rice, black beans, pineapple salsa and avocado

ASIAN RICE BOWL WITH FRIED EGG 14
jasmine rice with edamame, water chestnuts, mushrooms, snow peas and red peppers in a sriracha soy sauce, garnished with shredded carrots, cilantro and sesame seeds
ADD GRILLED CHICKEN \$4
BEEF OR SHRIMP \$5

SEAFOOD

FISH AND CHIPS 20
beer battered cod, fries, cole slaw, served with a lemon caper tartar sauce

***PAN SEARED SALMON WITH LEMON, CAPER AND TOMATO ORZO** 22
drizzled with a herb pesto, served over a bed of orzo pilaf with grilled asparagus

COASTAL SEAFOOD ENCHILADAS 18
lump crabmeat, shrimp and pepper jack cheese wrapped up in crispy flour tortillas, topped with poblano cream sauce, served with Spanish rice and beans, garnished with salsa fresca and guacamole

CRAB, BACON AND GRILLED CORN RISOTTO 22
lump crabmeat, smoky bacon and slow cooked arborio rice in creamy parmesan broth, topped with fresh arugula

FLAT TOP PRIME BURGERS

Only 1 to 2% of all the beef produced in the US is worthy of the USDA "prime" label!!

ALL BURGERS AVAILABLE AS VEGGIE OR TURKEY BURGER
SERVED WITH CRISPY FRIES ON TOASTED BRIOCHE ROLL
SUBSTITUTE SWEET POTATO FRIES ADD \$1
ADD SAUTEED MUSHROOMS TO ANY BURGER \$1

***COMMON MAN BURGER** 13
American cheese, lettuce, tomato
ADD BACON \$1

***DIABLO BURGER** 14
Cajun spice rubbed burger topped with charred jalapeños, pepper jack cheese, lettuce, tomato and onion, with spicy sriracha aioli

***TURKEY BURGER** 14
provolone, avocado, roasted red pepper aioli, with lettuce, tomato and red onion

***CHT BOURBON BACON BURGER** 14
brushed with our house made bourbon whiskey sauce, topped with crisp bacon, cheddar cheese and onion rings

***SOUVLAKI LAMB BURGER** 14
chili rubbed lamb patty, Vermont goat cheese, lettuce, tomato and sweet red onion jam, wrapped in grilled flatbread, served with cucumber, tomato and spinach salad

***BLUE CHEESE BURGER** 14
crumbled blue cheese, applewood smoked bacon, caramelized onions, arugula and garlic aioli

***COPPER HOUSE PATTY MELT** 14
melted Swiss on grilled marble rye, caramelized onions, crispy bacon, served with our secret sauce on side

VEGGIE BURGER 13
brown rice, quinoa, lentils and spices, topped with pepper jack cheese, caramelized onions and avocado, with lettuce, tomato and ranch dressing

SANDWICH BOARD

ALL SANDWICHES SERVED WITH CRISPY FRIES
SUBSTITUTE SWEET POTATO FRIES ADD \$1

STEAK SANDWICH 15
provolone spread, roasted red peppers, charred grape tomatoes, caramelized onions and arugula on a fresh baguette

ROASTED TURKEY BLT 14
applewood smoked bacon, tomatoes, avocado, bib lettuce, mayo on tuscan bread

GRILLED REUBEN 14
thick sliced corned beef, Swiss cheese, ale braised sauerkraut, Russian dressing on rye

SOUTHWEST CRISPY CHICKEN SANDWICH 14
topped with pepper jack cheese, shredded lettuce, diced tomatoes and chipotle ranch dressing on toasted roll
AVAILABLE WITH GRILLED CHICKEN

SPICY THAI SHRIMP WRAP 14
marinated shrimp with mixed greens, shredded coconut, tomatoes and goat cheese on a sun dried tomato wrap with balsamic vinaigrette, served with peanut chili dipping sauce

FRENCH ONION GRILLED CHEESE WITH BACON 12
melted gruyere cheese with sweet roasted onions and crisp bacon on grilled Tuscan bread

COPPER HOUSE ITALIAN BLT 14
grilled Tuscan bread with crisp bacon, fresh mozzarella, thinly sliced imported prosciutto, tomato, arugula and garlic aioli

BBQ PULLED PORK SANDWICH 14
slow cooked in house, topped with slaw and crispy onion strings on brioche roll, served with fries

LOBSTER ROLL 23
lobster meat blended with a touch of mayonnaise and subtle spices, served on toasted brioche roll, with crispy fries and coleslaw

PASTA

GEMELLI WITH SPINACH, SUN DRIED TOMATO PASTA AND GOAT CHEESE 15
twist pasta in a delicate sauce with creamy goat cheese and fresh basil, served with grilled tuscan bread ADD GRILLED CHICKEN \$4

CREAMY CAJUN PASTA WITH BLACKENED CHICKEN 17
fettuccine with a poblano cream sauce, spicy chorizo sausage, caramelized onions and roasted peppers, chopped cilantro garnish

MEDITERRANEAN SHRIMP SCAMPI 18
spinach, tomatoes, garlic, lemon and white wine tossed with angel hair pasta, topped with a crumble of feta cheese, parsley and pine nuts, served with toasted Tuscan bread

WINE BY THE GLASS

REDS

CHARLES SMITH VELVET DEVIL MERLOT, WA 9
14 HANDS CABERNET, WA 8
WINES OF SUBSTANCE, CABERNET, WA 11
ALAMOS, MALBEC, ARGENTINA 8
LLAMA MALBEC, MENDOZA, ARGENTINA 9.5
MANDOLIN PINOT NOIR, CA 9
J. LOHR PINOT NOIR, MONTEREY COUNTY, CA 10

WHITES / ROSE

VILLA MARCHESI PINOT GRIGIO, ITALY 8
CYPRESS CHARDONNAY, CA 7.5
WILLIAM HILL CHARDONNAY, CA 8.5
EDNA VALLEY CHARDONNAY, CENTRAL COAST, CA 10
CLEAN SLATE RIESLING, GERMANY 8.5
CHATEAU ST MICHELLE SAUV BLANC, WA 9
KIM CRAWFORD SAUV BLANC, NEW ZEALAND 11
HI PROSECCO, ITALY 9
DARK HORSE ROSE, CA 8.5

DESSERTS \$8

FLOURLESS CHOCOLATE FUDGE PEANUT BUTTER CAKE ^{GF}
rich dense moist chocolate laced with creamy peanut butter, served slightly warm and finished with a drizzle of peanut butter toffee glaze, garnished with whipped cream

BLACKBERRY CHEESECAKE
house made creamy cheesecake with crumbled Oreo crust, infused with fresh blackberries, garnished with whipped cream and mint

CHOCOLATE FUDGE LAYER CAKE
moist three layer chocolate cake filled with chocolate cream filling, garnished with whipped cream and strawberries

PEACH COBBLER
served warm with flaky biscuit and sweet peaches, topped with vanilla ice cream

STRAWBERRY CREAM LAYER CAKE
light moist cake topped with sweet frosting and layers of strawberry jam, garnished with fresh strawberries and whip cream

ADD SCOOP OF RICH VANILLA ICE CREAM TO ANY DESSERT \$1