

COPPER  HOUSE
TAVERN

Mother's Day

— DINNER SPECIALS —

SUMMER STRAWBERRY AND SPINACH SALAD WITH GOAT CHEESE 12
topped with toasted pecans and tossed with strawberry poppy seed vinaigrette

MUSSELS STEAMED IN WHITE ALE AND BACON 13
local Maine mussels sautéed in Belgian style ale, smoky bacon and dijon mustard, served with toasted baguette

NEW ENGLAND LOBSTER ROLL 23
large chunks of lobster meat with touch of mayonnaise and delicate spices,
served with french fries and coleslaw

LOBSTER AND ASPARAGUS RISOTTO 25
creamy parmesan broth, chunks of lobster meat, topped with micro greens and grilled lemon

WILD MUSHROOM RAVIOLI IN CHARDONNAY BUTTER SAUCE 18
filled with exotic mushroom mix and delicate cheese blend, topped with shaved parmesan and arugula

— DESSERT —

BLACKBERRY CHEESECAKE 8
house made infused with fresh blackberries, garnished with fresh mint and whipped cream

— COCKTAILS —

HAVEN ON EARTH 10
rum haven coconut water rum, st germaine liqueur, lime juice, mint garnish

HIBISCUS MARGARITA 11
exotic and delicious with house made hibiscus syrup, hornitos silver tequila,
lime juice, grand marnier and agave, served on the rock with lime garnish