

COPPER  HOUSE  
TAVERN

VALENTINE'S DAY DINNER

February 10 -14

4 COURSE DINNER FOR TWO \$75

APPETIZER FOR SHARING • CHOICE OF SALAD  
CHOICE OF ENTRÉE • DESSERT FOR SHARING • COFFEE/TEA

APPETIZER

CRAB STUFFED MUSHROOMS

Crab, Jack Cheese and Savory Herbs

ROASTED PEPPER AND GOAT CHEESE BRUSCHETTA

Red and Yellow Pepper Salsa, Balsamic Glaze, Micro Green Garnish

SALAD/SOUP\*

POACHED PEAR, TOASTED PECAN AND BLUE CHEESE SALAD

Fresh Pear, Mixed Greens Tossed with Champagne Pear Vinaigrette

STRAWBERRY, GOAT CHEESE AND AVOCADO SWEETHEART SALAD

Spinach, Toasted Almonds, Strawberry Poppy Seed Vinaigrette

ROASTED TOMATO AND BASIL SOUP

with Parmesan Crostini

ENTRÉE\*

SEARED BEEF TENDERLOIN WITH SHALLOT AND CABERNET REDUCTION

Served with Gorgonzola Mash, Sautéed Spinach, Crispy Onion Strings

LOBSTER RAVIOLI

Tarragon Cream Sauce, Topped with Fresh Lobster

STUFFED PORK TENDERLOIN

Spinach, Provolone and Prosciutto, Served with Mash and Asparagus

ROASTED VEGETABLE LASAGNA WITH LEMON RICOTTA

Medley of Roasted Vegetables, Mozzarella, Spicy Tomato Sauce

DESSERT\*

"HOUSE MADE" BLACK FOREST CAKE

Chocolate Layered Sponge Cake with Whipped Cream and Sweet Cherry Compote

TIRAMISU CHEESECAKE

Garnished with Chocolate Shavings and Whipped Cream



*\*Soup, Salad, Entrées and Dessert Available a la Carte. Ask your server for details.*



Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.