

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
- BACON JAM, ROASTED BUTTERNUT SQUASH AND RICOTTA** 15
slow cooked sweet onion and candied bacon, parmesan cream, topped with fresh arugula
- 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
- 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
- AEGEAN PIZZA** 16
spiced shredded lamb over lemon garlic cream sauce, mozzarella and feta cheese, grape tomato, red onions, topped with fresh mint

STARTERS

- TOMATILLO GUACAMOLE AND CHIPS** ^{GF} 8
garnished with salsa fresca and crumbled cotija cheese
- HUMMUS PLATTER** 11
house made hummus with carrots, cucumbers, roasted red peppers, kalamata olives and feta cheese, served with grilled flatbread
- COPPER HOUSE CHARCUTERIE BOARD** 17
thinly sliced chorizo, prosciutto, Finncchiona salami, seasonal country pate, Manchengo cheese, kalamata olives, cornichons, stone ground mustard, 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 a balsamic glaze
- CHORIZO AND ROASTED POBLANO FLATBREAD** 11
parmesan cream, topped roasted poblanos, caramelized onions, sliced artisan chorizo, blend of jack and crumbled goat cheese, drizzled with salsa verde
- 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
- CRISPY CALAMARI WITH ROMESCO SAUCE** 13
tossed with hot peppers, served with rustic tomato sauce *sauce contains nuts
- RIO GRANDE QUESADILLA** 12
shredded, seasoned chicken, refried beans and jack cheese folded inside grilled tortilla, served with guacamole and sour cream
- ENSENADA FISH TACOS** 13
lightly battered fresh cod topped with pickled red cabbage, avocado and chopped cilantro, drizzled with poblano lime crema

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
- ROASTED BEET, PEAR AND CRISPY GOAT CHEESE SALAD** ^{GF} 12
fresh field greens, walnuts, warm lightly breaded goat cheese, tossed in honey balsamic dressing
GF - if made with regular goat cheese
ADD GRILLED CHICKEN \$6
ADD STEAK, SHRIMP OR SALMON \$7
- WARM ROASTED VEGETABLE SALAD** ^{GF} 12
brussel sprouts, butternut squash, apples and red onion, topped with feta cheese and pumpkin seeds, over a bed of arugula, tossed in maple dijon dressing
ADD GRILLED CHICKEN \$6
- APPLE, BLUE CHEESE AND TOASTED PECAN SALAD** ^{GF} 12
bed of crisp romaine, dried cherries, tossed with maple cider dijon
- 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
GF - without tortilla chips
VEGETARIAN OPTION AVAILABLE, ASK YOUR SERVER
- *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 • ITALIAN
CIDER DIJON VINAIGRETTE

SIDES

- ROASTED FINGERLING POTATOES** 5
- FRIES** 4
- LOADED TATER TOTS WITH MELTED CHEESE AND BACON** 7
- MASHED POTATOES** 5
- GRILLED ASPARAGUS** 6
- SWEET POTATO FRIES** 5
- VEGETABLES** 5
- SOFRITO RICE AND BEANS** 5
- SAUTÉED SPINACH** 5
- SAUTÉED MUSHROOMS AND CARAMELIZED ONIONS** 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
- NY STRIP STEAK WITH GARLIC HERB BUTTER** 32
10oz center cut, served with mashed potatoes, grilled asparagus and crispy onion rings
- FLAT IRON STEAK FRITES WITH CARAMELIZED ONIONS AND BLUE CHEESE** 23
tender marinated steak, crispy shoestring fries, Irish Whiskey mustard sauce
- STEAK TIP AND GUINNESS PIE** 18
tender tips and vegetables in a rich stout influenced gravy, topped with mashed potatoes and a flaky puff pastry, served with house salad
- SHRIMP ETOUFFEE** 18
Cajun classic with tender shrimp in boldly seasoned rich gravy served over white rice, garnished with chopped scallions and toasted French bread
- MAC AND CHEESE WITH CHICKEN AND APPLEWOOD BACON** 17
gemelli pasta tossed with our four cheese blend, topped with parmesan breadcrumb crust
- 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
- BLACKENED SHRIMP TACOS** ^{GF} 18
grilled corn tortilla, lettuce, tomatoes, citrus aioli, served with Spanish rice, black beans, pineapple salsa and avocado
- 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
scallops, 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
- CHT FISHERMAN'S STEW** 24
cod, shrimp and scallops poached in delicious tomato broth with subtle spices, served with crusty French bread
^{GF} - without bread

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** 13.5
American cheese, lettuce, tomato and red onion
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** 14.5
brushed with our house made bourbon whiskey sauce, topped with crisp bacon, cheddar cheese and onion rings
- *SOUVLAKI LAMB BURGER** 15
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** 14.5
crumbled blue cheese, applewood smoked bacon, caramelized onions, arugula and garlic aioli
- *FRENCH BISTRO BURGER** 16
topped with rich country pate, gruyere cheese, sliced cornichons, dijon aioli, arugula and tomato
- 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 cheese, 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
- 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
- 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
- LAMB PITA** 14
seasoned shredded lamb, pickled slaw, arugula, tomatoes, garlic aioli, stuffed inside grilled pita

PASTA

GEMELLI WITH SPINACH, SUN DRIED TOMATO PESTO AND GOAT CHEESE 15
twist pasta in a delicate sauce with creamy goat cheese, roasted red peppers 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

PUMPKIN RAVIOLI WITH MAPLE SAGE CREAM SAUCE 17
pasta pillows filled with pumpkin and mascarpone cheese, topped with toasted walnuts, shaved parmesan and arugula ADD GRILLED CHICKEN \$4

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 10
CYCLES GLADIATOR, PINOT NOIR, CENTRAL COAST, CA 8
J. LOHR PINOT NOIR, MONTEREY COUNTY, CA 11
JOSH LEGACY, RED BLEND, CA 9

WHITES

- VILLA MARCHESI PINOT GRIGIO, ITALY 8
ANGELINE RESERVE CHARDONNAY, CA 8
WILLIAM HILL CHARDONNAY, CA 9
COLUMBIA CHARDONNAY, WA 10
JEAN LUC COLUMBO, CAPE BLUE, ROSE, FRANCE 9
J LOHR RIESLING, MONTEREY COUNTY, CA 8
POMELO SAUVIGNON BLANC, CA 9
KIM CRAWFORD SAUV BLANC, CA 11

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

STICKY TOFFEE CAKE
moist sponge cake served slightly warm, with chopped dates and brown sugar, layered with toffee sauce, drizzled with butterscotch glaze

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

APPLE CRISP WITH VANILLA ICE CREAM
served warm with fresh apples, cinnamon and brown sugar, drizzled with vanilla glaze

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