

COPPER  HOUSE
TAVERN

Easter Dinner Specials

STRAWBERRY, GOAT CHEESE AND SPINACH SALAD \$12
toasted pecans, tossed in strawberry poppy seed vinaigrette

LOBSTER RAVIOLI IN SAFFRON CREAM SAUCE \$25
pasta pillows stuffed with lobster, herbs and cheese blend,
topped with lobster meat and arugula

HONEY DRIZZLED BAKED HAM DINNER \$17
house baked ham with mash and glazed baby carrots

CHT FRIED CHICKEN AND WAFFLES \$17
fresh chicken breast with southern spiced batter, served with tabasco maple syrup

Cocktail Specials

BLACKBERRY AND MINT MARGARITA \$10
Hornitos silver tequila, muddled blackberries and mint,
lime juice and agave, served in mason Jar

RASPBERRY LIMONCELLO PROSECCO \$10
refreshing Prosecco, sweet Limoncello, poured over fresh raspberries, mint garnish

PARADISE FOUND COCKTAIL \$10
Privateer silver rum, mango simple syrup, coconut water and lime juice,
served on the rocks, lime garnish

Dessert

CHOCOLATE LAVA CAKE \$8
served warm with liquid chocolate center, fresh raspberries and vanilla ice cream



GF: Gluten Free

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.