

# 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."*

|  |           |
|--|-----------|
| <b>AL FRESCO</b>   | <b>14</b> |
| fresh mozzarella, charred grape tomatoes, basil chiffonade   |           |
| <b>SUMMER GARDEN</b>   | <b>15</b> |
| light tomato sauce topped with grilled corn, cherry tomatoes and goat cheese, fresh basil garnish  |           |
| <b>PULLED PORK</b>   | <b>15</b> |
| cheddar and mozzarella cheese, tangy BBQ sauce, crispy onion strings and fresh cilantro, finished with jalapeño ranch drizzle                      |           |
| <b>CHIPOTLE BBQ CHICKEN</b>  | <b>15</b> |
| spicy and sweet BBQ sauce with a blend of mozzarella and monterey jack cheeses, roasted peppers, topped with chopped scallions and a crema drizzle |           |
| <b>ITALIAN GRINDER</b>   | <b>15</b> |
| marinara, sopresatta salami, crumbled sausage, mozzarella, ricotta and fresh chopped basil   |           |
| <b>PROSCIUTTO AND FIG</b>  | <b>15</b> |
| roasted fig jam, blue cheese, balsamic drizzle, garnished with fresh arugula   |           |
| <b>MEDITERRANEAN</b>   | <b>15</b> |
| white based pizza with artichokes, red onion, kalamata olives and sun dried tomatoes with mozzarella and feta cheese blend                         |           |

### STARTERS

|   |                       |
|---|-----------------------|
| <b>TOMATILLO GUACAMOLE AND CHIPS</b> <sup>GF</sup>  | <b>8</b>              |
| garnished with salsa fresca and crumbled cotija cheese  |                       |
| <b>HUMMUS PLATTER</b>   | <b>11</b>             |
| house made hummus with carrots, cucumbers, roasted red peppers, kalamata olives and feta cheese, served with grilled flatbread  |                       |
| <b>COPPER HOUSE CHARCUTERIE BOARD</b>   | <b>17</b>             |
| thinly sliced chorizo, prosciutto, Finncchiona salami, seasonal country pate, Manchengo cheese, kalamata olives, cornichons, stone ground mustard, grilled Tuscan bread |                       |
| <b>CAPRESE BRUSCHETTA</b>   | <b>12</b>             |
| grilled Tuscan bread rubbed with garlic oil, fresh mozzarella slices, topped with chopped tomatoes and olives, garnished with fresh basil and a balsamic glaze          |                       |
| <b>BLUE DEVIL TATER TOTS</b> <sup>GF</sup>  | <b>10</b>             |
| tossed in Sriracha hot honey sauce, topped with melted blue cheese and sliced jalapeños, served with ranch dressing   |                       |
| <b>BEER BRAISED HONEY SRIRACHA WINGS</b> <sup>GF</sup>  | <b>12</b>             |
| served with blue cheese dressing, celery and carrot sticks  |                       |
| <b>RANCHERO NACHOS</b>  | <b>HALF 8 FULL 14</b> |
| layered with melted cheese, ranchero chili, topped with jalapeños, chopped scallions, served with tomatillo guacamole, salsa fresca and sour cream                      |                       |
| <b>TAVERN TENDERS</b>   | <b>12</b>             |
| fresh chicken flash fried and tossed with our chipotle BBQ sauce, served with blue cheese dipping sauce   |                       |
| <b>STEAK AND CHEESE EGG ROLLS</b>   | <b>12</b>             |
| thinly sliced sirloin steak with provolone cheese, red peppers, onions and seasonings, served with garlic aioli   |                       |
| <b>CRISPY CALAMARI WITH ROMESCO SAUCE</b>   | <b>13</b>             |
| tossed with hot peppers, served with rustic tomato sauce *sauce contains nuts   |                       |
| <b>RIO GRANDE QUESADILLA</b>  | <b>12</b>             |
| shredded, seasoned chicken, refried beans and jack cheese folded inside grilled tortilla, served with guacamole and sour cream  |                       |
| <b>ENSENADA FISH TACOS</b>  | <b>13</b>             |
| lightly battered fresh cod topped with pickled red cabbage, avocado and chopped cilantro, drizzled with poblano lime crema  |                       |
| <b>CRISPY CAJUN SPICED POTATO WEDGES</b> <sup>GF</sup>  | <b>9</b>              |
| rustic thick cut wedges served with chipotle ranch and truffle aioli dipping sauces   |                       |

### SALADS

|  |              |
|--|--------------|
| <b>MIXED GREENS</b> <sup>GF</sup>  | <b>5 / 8</b> |
| mixed greens, grape tomatoes, shaved carrots, red onions   |              |
| <b>*CLASSIC CAESAR</b>   | <b>8.5</b>   |
| chopped romaine, shaved parmesan, house made croutons<br>ADD GRILLED CHICKEN \$6<br>ADD STEAK, SHRIMP OR SALMON \$7  |              |
| <b>STRAWBERRY AND SPINACH SUMMER SALAD</b> <sup>GF</sup>   | <b>12</b>    |
| goat cheese, pomegranate seeds and sliced almonds, tossed in a strawberry poppy seed vinaigrette<br>ADD GRILLED CHICKEN \$6<br>ADD SHRIMP \$7  |              |
| <b>BABY KALE, QUINOA AND BLUEBERRY SALAD</b> <sup>GF</sup>   | <b>12</b>    |
| fresh avocado, feta cheese and roasted pumpkin seeds, tossed in cider dijon vinaigrette<br>ADD GRILLED CHICKEN \$6<br>ADD SHRIMP \$7   |              |
| <b>SOUTHWEST BLACKENED CHICKEN COBB</b> <sup>GF</sup>  | <b>16</b>    |
| avocado, hard boiled egg, bacon, diced tomatoes, black beans and grilled corn, topped with blue cheese, served with spicy chipotle ranch dressing<br>GF - without tortilla chips<br>VEGETARIAN OPTION AVAILABLE, ASK YOUR SERVER |              |
| <b>*STEAK AND BLUE CHEESE SALAD</b>  | <b>16</b>    |
| grilled sirloin over mixed greens, topped with blue cheese crumbles, bacon, grape tomatoes and crispy onion rings, blue cheese dressing  |              |
| <b>*GRILLED SALMON SALAD WITH SPINACH AND AVOCADO</b> <sup>GF</sup>  | <b>16</b>    |
| 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

|   |          |
|---|----------|
| <b>ROASTED FINGERLING POTATOES</b>                    | <b>5</b> |
| <b>FRIES</b>  | <b>4</b> |
| <b>LOADED TATER TOTS WITH MELTED CHEESE AND BACON</b> | <b>7</b> |
| <b>GRILLED ASPARAGUS</b>                              | <b>6</b> |
| <b>SWEET POTATO FRIES</b>                             | <b>5</b> |
| <b>VEGETABLES</b>                                     | <b>5</b> |
| <b>SOFRITO RICE AND BEANS</b>                         | <b>5</b> |
| <b>SAUTÉED SPINACH</b>                                | <b>5</b> |
| <b>SAUTÉED MUSHROOMS AND CARAMELIZED ONIONS</b>       | <b>5</b> |

## ENTRÉES

- \*COPPER HOUSE STEAK TIPS** <sup>GF</sup> 20  
marinated steak tips served with French fries and asparagus
- SKIRT STEAK WITH TRUFFLE OIL PARMESAN FRIES** 25  
flavorful marinated skirt steak, thin crispy fries, fresh chimichurri sauce
- MAPLE BOURBON MARINATED TURKEY TIPS** <sup>GF</sup> 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 French fries, grilled asparagus and crispy onion rings
- 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
- SKIRT STEAK TACOS WITH SALSA VERDE** 21  
flour tortillas, served with Spanish rice and black beans, guacamole and pico de gallo
- BLACKENED SHRIMP TACOS** <sup>GF</sup> 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
- SAFFRON RISOTTO WITH SHRIMP AND ASPARAGUS** <sup>GF</sup> 18  
tender slow cooked arborio rice in a creamy parmesan broth
- 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

## 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
- LOBSTER ROLL** 25  
chunks of 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 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

**SPINACH AND ARTICHOKE RAVIOLI IN LEMON CHARDONNAY SAUCE** 17  
pasta pillows stuffed with vegetables and cheese, topped with cherry tomatoes, grilled Tuscan bread  
ADD GRILLED CHICKEN \$4 SHRIMP \$5

## WINE BY THE GLASS

### REDS

- CHARLES SMITH VELVET DEVIL, MERLOT, WA 9  
14 HANDS, CABERNET, WA 8  
AVIARY, CABERNET SAUVIGNON, NAPA VALLEY, CA 11  
CYCLES GLADIATOR, PINOT NOIR, CENTRAL COAST, CA 8  
J. LOHR, PINOT NOIR, MONTEREY COUNTY, CA 11  
ZOLO MALBEC MENDOZA, ARGENTINA 9.5

### WHITES

- CARLETTO, PINOT GRIGIO, ITALY 8  
HAYES VALLEY, CHARDONNAY, CENTRAL COAST CA 8  
WILLIAM HILL, CHARDONNAY, CA 9  
TALBOTT KALI HART CHARDONNAY, ESTATE GROWN, CA 12  
J LOHR, RIESLING, MONTEREY COUNTY, CA 8  
POMELO SAUVIGNON, BLANC, CA 9  
KIM CRAWFORD, SAUVIGNON BLANC, CA 11  
ALL DAY, ROSE, FRANCE 9  
VALDO, PROSECCO. ITALY 9

## DESSERTS \$8

**FLOURLESS CHOCOLATE FUDGE PEANUT BUTTER CAKE** <sup>GF</sup>  
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

**CHOCOLATE RASPBERRY WHOOPIE PIE**  
chocolate fudge discs filled with raspberry butter cream filling, garnished with fresh raspberries and powdered sugar

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

**BLUEBERRY CRUMBLE**  
fresh blueberries baked with brown sugar, cinnamon and oats, served warm, topped with vanilla ice cream

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