

SMALL BITES

HOUSE CHIPS

Hand-made potato chips, dusted in parmesan. — 5.95
* order truffle style with parmesan cheese, truffle bits, and garlic aioli. 12.95

BANG BANG CAULIFLOWER

Crispy Fried Cauliflower, sweet and spicy Asian sauce, cashew cream sauce, scallion garnish. — 10.95

STUFFED MUSHROOMS

Mushroom caps stuffed with a savory blend of garlic herb cream cheese and Italian sausage, topped with melted parmesan. — 11.95

COCONUT SHRIMP

Jumbo butterflied shrimp dipped in tempura and sweetened coconut. Served with a sweet chili sauce. — 17.95

SWEEDISH MEATBALLS

Scratch-made, Swedish meatballs tossed in traditional cream sauce. Served with lingonberry preserves. — 14.95

BACON WRAPPED DATES

deglet noor dates, herb-infused goat cheese, Applewood-smoked bacon, balsamic reduction. — 14.25

GOAT CHEESE ARANCINI

Crispy risotto balls stuffed with herb-infused goat cheese. Served with tomato basil cream sauce. — 12.95

CHARCUTERIE & CHEESE BOARD

An assortment of seasonal cheeses and meats served with fruit, house pickles, nuts, olives, and toasted bread. Ask server for details. — 16.95

SALADS & SOUPS

Add Chicken \$6, Shrimp (4) \$11, Cap Sirloin (4 oz) \$12

BAKED FRENCH ONION SOUP

French Crostini, Gruyere, Parmesan. — 6

BLTC

Crisp romaine, crumbled bacon, cherry tomatoes, fried onions, Caesar dressing, grated parmesan. — 11.95

CHOPPED SALAD

chicken breast, mixed greens, beefsteak tomatoes, avocado, cheddar cheese, diced apples, bacon, pico de gallo, tortillas, mini tube pasta, el niño dressing. — 17.95

SOUP OF THE DAY

Made from scratch — 4

WEDGE

Iceberg lettuce, cherry tomatoes, pickled red onions, bleu cheese crumbles, crumbled nueskee bacon, ranch dressing. — 13.95

COPPER CAPRESE

Fresh Burrata Cheese vine-ripened tomatoes, basil, extra virgin olive oil, sea salt, cracked black pepper, and balsamic reduction. — 12.95

SOUTHWEST CAESAR

Grilled Romaine heart, roasted corn, cumin dressing, Cilantro Cream, Pico De Gallo, Cotija cheese. — 14.95

POACHED PEAR AND WALNUT SALAD

Poached pear, roasted red beets, mixed greens and arugula, crumbled goat cheese, candied walnuts, and dried cranberries. Finished with a champagne vinaigrette. — 13.95

FLAT BREADS

BRUSCHETTA FLAT BREAD

Creamy goat cheese spread, roasted tomatoes, basil-infused olive oil, balsamic glaze, basil. — 14.95

SPINACH AND ARTICHOKE FLATBREAD

Artichoke hearts, sautéed spinach, red onion, and cream cheese blend on crisp cauliflower flatbread. — 14.95

BBQ CHICKEN FLAT BREAD

bbq sauce, marinated chicken, mozzarella, crumbled bacon, red onions, smoked gouda, fontina, and mozzarella. — 11.95

ITALIAN FLAT BREAD

Italian sausage, mozzarella, red onions, mushrooms, basil, house-made marinara. — 9.95

HANDHELDS

served with choice of chips, Fries, Soup, or Side salad. Upgrade with a half wedge, bltc, beet and walnut salad for 4.95. Gluten free bun \$.50

ANGUS BURGER

8 oz Certified Angus Beef® Patty, Leaf Lettuce, Tomato, Red Onion, Homemade Pickles, Toasted Brioche Bun. — 13.95

TURKEY AVOCADO CLUB

Oven-roasted turkey breast, Applewood smoked bacon, Swiss cheese, avocado, lettuce, tomato, herb mayonnaise, toasted multigrain — 12.95

DIRTY SOUTH

Pulled Pork, Memphis-style bbq sauce, nueske bacon, coleslaw, house-made pickle, golden brioche bun. — 13.95

IMPOSSIBLE BURGER

plant-based burger pattie grilled and served sautéed mushrooms, swiss cheese, arugula, garlic aioli on a potato bun — 15.95

COPPER BURGER

8oz Certified Angus Beef® Patty, Nueske's applewood-smoked bacon, fried onions, fried egg, smoked cheddar, bourbon sauce, potato bun. — 16.95

* also available in Impossible

CHICKEN MUSHROOM MELT

grilled chicken sliced, crimini mushrooms, capers, melted Swiss cheese, garlic aioli on a toasted multigrain. — 13.95

CHIPOTLE TURKEY BERRY

oven-roasted turkey, chipotle peppers, Swiss cheese, avocado, and lingonberry aioli, crispy fried onions, on toasted brioche — 9.95

LOBSTER ROLL

Creamy Lobster Salad mixed with old bay seasoning, celery, green onion, arugula, toasted new england roll. — 24.95

STEAK SANDWICH

6 oz Certified Angus Beef® cap steak, bleu cheese, pickled red onions, herb aioli, tomatoes, arugula, toasted potato bun. — 16.95

TURKEY BURGER

Grilled Turkey Burger topped with applewood smoked bacon, lettuce, tomato, onion, brie cheese, lingon berry mayo, toasted brioche. — 15.95

GOUDA BUDDA BURGER

8oz Certified Angus Beef® patty, 3 chili gouda, fried onions, nueske bacon, bacon pepper jam, Cajun aioli, golden brioche bun. — 16.95

CHICKEN PESTO

Grilled chicken, melted mozzarella, tomato, lettuce, red onion, avocado, applewood smoked bacon, pesto on a toasted tomato focaccia. — 13.95