

THE COPPER DOOR

STARTERS

Shrimp Kristine	16
Six Tail On Shrimp sauteed in garlic butter, on crostini	
Pork Belly	12
Moroccan spice-rubbed, slow cooked and served with Asian slaw and red bell pepper and onion relish	
Scottish Smoked Salmon	16
With creme fraiche, capers, onions and crostini	
Escargots Bourguignonne	12
Helix snails in parsley and garlic butter with puff pastry	
Roasted Bone Marrow	22
Served with crostini, capers, onions and herbs	
Crab Cake	18
With shallot, corn and pepper cream	
Crêpe aux Écrevisses	12
Crawfish crepe with tasso cream sauce	
Shrimp or Gulf Oyster Shooter	1.50
With cocktail sauce and crackers	

CAVIAR

With blini and accoutrements	
American Spoonbill	45
Imperial Osietra	180
Siberian Beluga	180

SOUP AND SALADS

Signature Mushroom Bisque	8
With Madeira, cream and brie	
Soup of the Day	MKT
Andalusian Sunburst Salad	12
Spring mix, dried cranberries, orange, almonds, blue cheese crumbles and raspberry vinaigrette	
Signature Honey Lavender Salad	12
Baby spinach, strawberry, blueberries, goat cheese, sesame crunch and honey lavender dressing	
Iceberg Wedge	16
With bacon, tomato, blue cheese crumbles and blue cheese dressing	
Classic Caesar	10
Romaine lettuce, parmesan cheese, croutons and Caesar dressing	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Most food items can be split/shared for an additional \$10

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ENTREES

Cajun Crawfish Tortellini	29
Cheese filled tortellini tossed with crawfish tails in tasso cream sauce	
Carolina Shrimp and Grits	34
Tail off shrimp in tasso cream sauce with stone ground grits	
Oma's Veal Meatloaf	35
Topped with mushroom sauce and balsamic glaze	
Fresh Catch	MKT
Ask your server for details	
Bouillabaisse aux Fruits de Mer	42
Salmon, scallop, mussels and shrimp in a leek, tomato, saffron and Pernod broth with linguini	
Boo's Chipotle Chicken	28
Marinated chicken breast grilled and dressed with chipotle mayo	
Atlantic Salmon	36
Grilled, blackened or bronzed	
Pan Seared Duck Breast	42
With dried cherries and wild mushrooms	
Harvest Roots and Grains Medley	28
Ancient grains, roasted root vegetables and tahini dressing	

Most Items include starch and vegetable

ADD ONS

Baked Potato	6
Roasted Potato	4
Linguini	4

STEAKS AND CHOPS

We proudly feature Midwestern 100% Black Angus steaks, all natural, no hormones or additives.

8 oz Filet Mignon	58
Steak and Shrimp	64
Filet mignon with 3 tail on shrimp	
16 oz Ribeye	64
16 oz New York Strip	62
Steak Special	MKT
Ask your server for details	
Roast Lamb Rib Chop	42
With Moroccan rub	
Mirin Glazed Grilled Pork Chop	38

ADD ONS

Tail on Shrimp (3)	6
Lobster claw and knuckle	12
<i>In a sherry cream sauce</i>	
Fresh Scallop	MKT
Lump Crabmeat	12
Foie Gras	18
Mushrooms and Onions	8

DRINKS

Sparkling Water	3.25
Soft Drinks	2.50
Tea	2.50
Coffee	2.50

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