

# THE COPPER DOOR

## STARTERS

<b>Shrimp Kristine</b>	12
Six Tail On Shrimp sauteed in garlic butter, on crostini	
<b>Pork Belly</b>	8
Moroccan spice-rubbed, slow cooked and served with Asian slaw and red bell pepper and onion relish	
<b>Scottish Smoked Salmon</b>	12
With creme fraiche, capers, onions and crostini	
<b>Escargots Bourguignonne</b>	10
Helix snails in parsley and garlic butter with puff pastry	
<b>Roasted Bone Marrow</b>	18
Served with crostini, capers, onions and herbs	
<b>Crab Cake</b>	18
With shallot, corn and pepper cream	
<b>Crêpe aux Écrevisses</b>	12
Crawfish crepe with tasso cream sauce	
<b>Shrimp or Gulf Oyster Shooter</b>	1.50
With cocktail sauce and crackers	

## CAVIAR

With blini and accoutrements	
<b>American Spoonbill</b>	45
<b>Imperial Osietra</b>	180
<b>Siberian Beluga</b>	180

## SOUP AND SALADS

<b>Signature Mushroom Bisque</b>	8
With Madeira, cream and brie	
<b>Soup of the Day</b>	MKT
<b>Andalusian Sunburst Salad</b>	12
Spring mix, dried cranberries, orange, almonds, blue cheese crumbles and raspberry vinaigrette	
<b>Signature Honey Lavender Salad</b>	12
Baby spinach, strawberry, blueberries, goat cheese, sesame crunch and honey lavender dressing	
<b>Iceberg Wedge</b>	14
With bacon, tomato, blue cheese crumbles and blue cheese dressing	
<b>Classic Caesar</b>	9
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

<b>Cajun Crawfish Tortellini</b>	26
Cheese filled tortellini tossed with crawfish tails in tasso cream sauce	
<b>Carolina Shrimp Creole</b>	28
Tail on shrimp in a Creole tomato and andouille sauce with stone ground grits	
<b>Oma's Veal Meatloaf</b>	28
Topped with mushroom sauce and balsamic glaze	
<b>Fresh Catch</b>	34
Ask your server for details	
<b>Bouillabaisse aux Fruits de Mer</b>	32
Salmon, scallop, mussels and shrimp in a leek, tomato, saffron and Pernod broth with linguini	
<b>Boo's Chipotle Chicken</b>	24
Marinated chicken breast grilled and dressed with chipotle mayo	
<b>Atlantic Salmon</b>	29
Grilled, blackened or bronzed	
<b>Pan Seared Duck Breast</b>	36
With dried cherries and wild mushrooms	

## DESSERTS

Bread Pudding	10
Chocolate Decadence	10
Creme Brulee	9
Ice Cream	7
Chocolate Crepe	10
Bananas Foster	12

## STEAKS AND CHOPS

We proudly feature "Meats by Linz" for our steaks. 100% Black Angus, all natural, no hormones or additives.

Visit [www.meatsbylinz.com](http://www.meatsbylinz.com) to learn more

<b>8 oz Filet Mignon</b>	54
<b>Steak and Shrimp</b>	60
Filet mignon with 3 tail on shrimp	
<b>16 oz Ribeye</b>	51
<b>14 oz New York Strip</b>	53
<b>Steak Special</b>	MKT
Ask your server for details	
<b>Roast Lamb Rib Chop</b>	42
With Moroccan rub	
<b>Mirin Glazed Grilled Pork Chop</b>	36

## ADD ONS

<b>Tail on Shrimp (3)</b>	6
<b>Lobster claw and knuckle</b>	12
<i>In a sherry cream sauce</i>	
<b>U-10 Scallop</b>	10
<b>Lump Crabmeat</b>	12
<b>Foie Gras</b>	18
<b>Mushrooms and Onions</b>	8

## DRINKS

Sparkling Water	3.25
Soft Drinks	2.50
Tea	2.50
Coffee	2.50

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