

# 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>Smoked Salmon</b>   | 12   |
| With creme fraiche, capers, onions and crostini  |      |
| <b>Escargot</b>  | 10   |
| Helix snails in parsley and garlic butter with puff pastry   |      |
| <b>Bone Marrow</b>   | 18   |
| Roasted and served with crostini, capers, onions and herbs   |      |
| <b>Crab Cake</b>   | 18   |
| With shallot, corn and pepper cream  |      |
| <b>Crawfish Crepe</b>  | 12   |
| With tasso cream sauce   |      |
| <b>Shrimp or Oyster Shooter</b>  | 1.50 |
| With cocktail sauce and crackers   |      |

## CAVIAR

|                              |     |
|------------------------------|-----|
| With blini and accoutrements |     |
| <b>Spoonbill</b>             | 45  |
| <b>Osetra</b>                | 180 |
| <b>Beluga</b>                | 180 |

## SOUP AND SALADS

|  |     |
|--|-----|
| <b>Mushroom Bisque</b>   | 8   |
| With Madeira, cream and brie   |     |
| <b>Soup of the Day</b>   | MKT |
| <b>Sunburst Salad</b>  | 12  |
| Spring mix, dried cranberries, orange, almonds, blue cheese crumbles and raspberry vinaigrette |     |
| <b>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>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. Does not apply to prix fixe menu or beverages

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## ENTREES

|   |    |
|---|----|
| <b>Crawfish Tortellini</b>  | 26 |
| Cheese filled tortellini tossed with crawfish tails in tasso cream sauce                      |    |
| <b>Shrimp Creole</b>  | 28 |
| Tail on shrimp in a Creole tomato and andouille sauce with stone ground grits                 |    |
| <b>Veal Meatloaf</b>  | 26 |
| Topped with mushroom sauce and balsamic glaze   |    |
| <b>Fresh Catch</b>  | 34 |
| Ask your server for details   |    |
| <b>Fruits de Mer</b>  | 32 |
| Salmon, scallop, mussels and shrimp in a leek, tomato, saffron and Pernod broth with linguini |    |
| <b>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  |    |

## STEAKS AND CHOPS

|   |     |
|---|-----|
| <b>8 oz Filet Mignon*</b>                   | 54  |
| <b>Steak and Shrimp*</b>                    | 60  |
| Filet mignon with 3 tail on shrimp          |     |
| <b>18 oz Prime bone in Ribeye*</b>          | 109 |
| <b>30 oz Dry aged Tomahawk Ribeye*</b>      | 149 |
| <b>14 oz Prime boneless New York Strip*</b> | 58  |
| *100% Black Angus from <b>Meats by Linz</b> |     |
| <b>14 oz bone in Veal Chop</b>              | 56  |
| <b>Roast Lamb Rib Chop</b>                  | 42  |
| <b>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  |

## DESSERTS

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

## DRINKS

|                 |      |
|-----------------|------|
| Sparkling Water | 3.25 |
| Soft Drinks     | 2.50 |
| Tea             | 2.50 |
| Coffee          | 2.50 |

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