

THE COPPER DOOR

CLASSIC COMBINATIONS

Save \$7 on this prix fixe meal
\$65 per person

Sunburst Salad, Caesar Salad, or Soup

Steak and Shrimp
8 oz Filet Mignon with 3 tail on Shrimp

Seasonal Vegetable and Starch

Choice of Dessert

Bread Pudding
add \$1.50 for a la mode

Crepe Brulee

Chocolate Decadence
flourless dark chocolate torte with ice cream

SUGGESTED WINE PAIRINGS

The Other
Peirano Estate, Lodi 2018

BR Cohn Cabernet Sauvignon
Silver Label, California 2020

Pedro Ximenez Sherry
Jerez, Spain

CAVIAR

with blini and accoutrements

Choupique	35
Spoonbill	35
Osetra	180
Beluga	180

STARTERS

Shooters* - Shrimp or Oyster	1
Smoked Salmon	9
Pork Belly	8
Escargot	9
Shrimp Kristine	9
Kanpachi Crudo	9

SOUP AND SALAD

Autumn Wedge <i>pear, prosciutto, blue cheese</i>	12
Sunburst Salad <i>spring mix, cranberries, orange</i>	8
Iceberg Wedge <i>tomato, bacon, blue cheese</i>	14
Caesar <i>romaine, croutons, parmesan</i>	9
Mushroom Bisque <i>creamy, with brie</i>	8
Soup of the Day	8

*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

Crawfish Tortellini	26
<i>tri-color tortellini in a tasso cream sauce</i>	
Shrimp Creole	28
<i>rich tomato sauce with stone ground grits</i>	
Veal Meatloaf	26
<i>with mushroom sauce and demi glace</i>	
Fresh Catch	30
<i>ask your server for details</i>	
Fruits de Mer	32
<i>select fresh seafood in leek and Pernod broth with pasta</i>	
Chipotle Chicken	24
<i>marinated and grilled with chipotle mayo</i>	
Atlantic Salmon	26
<i>cooked to your preference</i>	
Roast Lamb Rib Chops	42
<i>marinated, seared and served medium rare</i>	
<i>served with starch & vegetable of the day</i>	

DESSERT

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

STEAKS AND CHOPS

8 oz Tenderloin*	48
18 oz Dry Aged Ribeye*	95
30 oz Dry Aged Ribeye*	140
14 oz Veal Rib Chop*	55
Pork Chop	30

served with starch & vegetable of the day

ADD ONS

Lobster	12
<i>claw & knuckle meat in sherry cream sauce</i>	
Scallop	10
Crab Meat	10
Foie Gras	18
Mushrooms & Onions	8

DRINKS

Sparkling Water	3.25
Soft Drinks - <i>no refills</i>	2.50
Tea	2.50
Coffee	2.50

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