

Copper Blues

BAR & GRILL

in the Blue Mountain Village

Fallicious

October 10th - November 30th

STEAK & SEAFOOD

\$25 Sunday to Friday
11am - until the fun ends!

Surf n' Turf

8oz. NY Strip, char grilled to perfection topped with a 4 oz. Atlantic Lobster Tail, served with fresh vegetables and potatoes.

Seafood Platter for 1

Snow Crab Legs, Giant Grilled Sea Scallops, P.E.I. Mussels and a grilled skewer of Jumbo Shrimp served with fresh vegetables and basmati rice.

Alaskan King Crab Dinner

Two King Crab Legs steamed Court Bouillon and served with drawn butter, fresh vegetables and basmati rice.

Melt in your Mouth

8 oz. NY Strip, char grilled to perfection with a full Alaskan King Crab Leg, served with fresh vegetables and potatoes.

Fresh Catch of the Day

Please ask your server for today's selection!

Lobster Dinner

Don't tell the Chef! We are giving you this one for our featured price as well! A full fresh Lobster steamed Court Bouillon and served with basmati rice and fresh vegetables.

*Offer not valid for groups of 20 or more. *Not valid with any other offer.



Graffigna Pinot Grigio

Jasmine notes embraced by white fruit aromas (peach and apricot). Bright clear gold. Young and subtle with a refined finish.

6 oz glass \$14 • 9 oz glass \$18 • Bottle \$48

Graffigna Malbec

Deep dark red fruit with purple tinges. Complex aroma of mature black fruit with delicate black pepper notes. Well-integrated tannins, round velvety body. Persistent and long finish slightly toasted.

6 oz glass \$14 • 9 oz glass \$18 • Bottle \$48
plus applicable taxes

Springlicious

APRIL 3 – MAY 18, 2018