

## To Start or Share

<b>Roasted Walnut Dusted Brie Fritters</b> with sweet Thai chili sauce	16.95	<b>Mediterranean Calamari</b> in a light crispy batter with smoked chipotle dipping sauce	16.95
<b>Traditional Bruschetta</b> with Feta	14.95	<b>Lobster &amp; Crab Cake</b> with lemon aioli	each 8.95
🌱 <b>Thai Mussels</b> Fresh steamed mussels finished in a red Thai curry sauce	18.95	<b>Arancini</b> Homemade risotto balls with spinach and parmesan cheese	15.95
🌱 <b>Our Famous Louisiana-Style Mussels</b> Served in a spicy tomato cream sauce with roasted garlic, leeks and vine-ripened tomatoes	18.95	<b>Double Gorgonzola Meatballs</b> Made from house ground prime rib with tomato sauce	18.95
<b>Pan Seared Scallops &amp; Chorizo</b>	21.95	🌱 <b>Tasting Platter for Six</b> Alaskan King Crab Legs, two Caribbean lobster tails, two jumbo garlic shrimp skewers, sautéed sea scallops and Louisiana style mussels	125.00
🌱 <b>Sesame Glazed Tofu</b>	14.95		

## Soup & Fresh Salads

<b>Lobster Bisque</b> with lemon crème fraiche	14.95	🌱 <b>Fresh House Salad</b> Tossed seasonal ingredients in a vinaigrette dressing	1/2 8.95 Full 14.95
🌱 <b>Beet &amp; Goat Cheese Salad</b> Arugula with roasted walnuts and a sundried tomato vinaigrette	15.95	🌱 <b>Seared Tuna Salad</b> Arugula with heirloom beet chips and wasabi mayo	21.95
🌱 <b>Baby Kale Caesar</b> with proscuitto crisp, parmesan and a Caesar vinaigrette dressing	14.95	🌱 <b>Tossed Bocconcini</b> Cheese and heirloom tomatoes in olive oil and a balsamic drizzle with fresh basil	15.95






*ADD: chicken breast 9.95 ~ shrimp skewer 11.95 ~ lobster tail 19.95  
king crab leg 19.95 ~ 3 oz. beef tenderloin 15.95 ~ 3 oz. salmon 9.95*

*Take home a bottle of our balsamic glaze 15.00*

🌱 Vegan  
🌱 Gluten Free

# Main Plates

Copper Blues uses Certified Angus Beef®

<b>Homemade Traditional Chicken Schnitzel</b> served with Lemons	29.95	 <b>Cedar Plank Grilled Salmon</b>	28.95
 <b>8oz New York Striploin</b>	29.95	 <b>Touch of Each</b> 8oz. New York Striploin with a jumbo garlic shrimp skewer	39.95
<b>Slow Roasted Prime Rib</b> Prepared in-house		<b>Roasted Rack of Lamb</b> Garlic & rosemary panko crust with a grainy mustard glaze	45.95
8oz. City Cut	29.95		
16oz. Country Cut	38.95	 <b>King Crab Dinner</b> Two Alaskan king crab legs served with drawn butter, Basmati rice and seasonal vegetables	48.95
<b>Medallions of Beef Tenderloin</b> Served with a red wine reduction		<b>Catch of the Day</b>	priced accordingly
2 - 3oz.	31.95		
Each additional 3oz	15.95		
 <b>Surf &amp; Turf</b> 8oz. New York Striploin with an Atlantic lobster tail	48.95		

*Above items are served with fresh seasonal vegetables and garlic mashed potatoes or rice.  
ADD: shrimp skewer 11.95 ~ lobster tail 19.95 ~ king crab leg 19.95 ~ pan seared scallops 14.95  
sauteed mushrooms 5.95 ~ cognac peppercorn sauce 5.95*

## Fettuccine Copper Blues

Tiger shrimp and grilled chicken in a roasted garlic rosé sauce, with roasted red peppers, snow peas, arugula and mushrooms

29.95

Vegetarian 23.95

 Gluten free penne add 4.00

## Red Thai Chicken & Chickpea Curry Bowl

with Basmati rice 27.95

  Vegan 23.95

## Jambalaya

with shrimp chicken chorizo sausage and mussels in a spicy tomato base 27.95

## Zuudles

Zucchini noodles tossed in a homemade pesto with roasted peppers, tomatoes, garlic snow peas and peppers

26.95

## Seafood Platter for 2

Alaskan king crab legs, two Atlantic lobster tails, two jumbo garlic shrimp skewers, sautéed sea scallops, Louisiana style mussels served with garlic mashed potatoes, Basmati rice and seasonal vegetables

125.00

Seafood for One 65.00

## Gourmet Burger

Made fresh with ground prime rib and topped with arugula, truffle aioli and Thunder Oak Gouda alongside an order of French fries

26.95

*Substitutions and modifications may slow down your order and are subject to an additional charge.*

*Split entree \$5.95 surcharge.*

*All culinary offerings are prepared to order. We appreciate your patience while we create your meal.*

 Vegan

 Gluten Free

# Lunch Selections

Copper Blues uses Certified Angus Beef®

## The Copper Burger

Made with fresh ground prime rib and topped with aged Canadian cheddar and smoked bacon 18.95

## Smoked Turkey & Brie Croissant

Served with sliced pear 17.95

## Prime Rib Sandwich

with caramelized onions, horseradish mayo on a toasted baguette with side beef jus 19.95

## Blues Burger of the Day

Made with fresh ground prime rib priced accordingly

## Black Bean Vegan Burger

topped with arugula and roasted red peppers 16.95

## Baja Fish Tacos

Chipotle slaw, pico de gallo 18.95

## Tuna Melt

topped with sharp cheddar and tomato and served on an herbed flatbread 17.95

## Crispy Chicken Club

with bacon, cheese, arugula, roasted red peppers, mayo on a multigrain bun 18.95

*Above items are served with house salad or french fries.  
Substitute sweet potato fries or kale Caesar for an additional 3.95*

## Prime Rib Poutine

Cheese curds, pan gravy and hot fries 18.95

## Red Thai Chicken &

## Chickpea Curry Bowl

with Basmati rice 27.95

  Vegan 23.95

## Surf & Turf

8oz. New York Striploin served with an Atlantic lobster tail and fries 48.95

## Jambalaya

with shrimp, chicken, chorizo sausage and mussels in a spicy tomato base 27.95

## Zuudles

Zucchini noodles tossed in a homemade pesto with roasted peppers, tomatoes, garlic snow peas and peppers 26.95

## Mediterranean Flat Bread

17.95

*Copper Blues uses only zero trans fat oil.  
Substitutions and modifications may slow down your order and are subject to an additional charge.  
Split entree \$5.95 surcharge.*

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# Copper Kids

Copper Kids menu is for those 11 and under or a \$5 surcharge will apply.

## Two Diamond Run

**Fish & Chips**  
Battered haddock with tartar sauce 13.95

**Kraft Dinner** 14.95

**Jaxy Chicken Fingers**  
with plum sauce, carrot sticks & fries 14.95

**Jaxy Chicken Fingers  
and KD Platter** 16.95

## Bunny Hill

**Kenny's Fettuccine**  
tossed in tomato sauce, alfredo sauce  
or in butter and parmesan cheese  
with garlic toast 13.95

☯ Gluten free penne add 4.00

**Cheeseburger**  
Char-grilled with cheddar cheese & fries 13.95

**Riley's Pizza**  
with tomato sauce, cheese & pepperoni 13.95

☯ Gluten free add 4.00

## Kids Neapolitan Dessert

A mini berry stuffed donut, a mini chocolate stuffed donut with vanilla ice cream 8.95

## Dessert

*Enjoy with a specialty coffee or liquor*

**Apple Crisp**  
with ice cream and warm caramel 14.95

☯ **Flourless Chocolate Cake** 14.95

**Heavenly Carrot Cake**  
with thick cream cheese icing. 14.95

**Vanilla Bean Cheesecake** 14.95

☯ **Crème Brule**  
Traditionally prepared rich  
custard finished with hard caramel 15.95

**Ice Cream** 8.00

## Beverages

**Coffee or Tea** 3.95

**Flavoured & Herbal Tea** 4.25

**Hot Chocolate** 4.75

**San Pellegrino, Eska 750ml** 8.00

**Soft Drinks** 3.95  
Coke, Diet Coke, Sprite, Ginger Ale,  
Orange, Iced Tea

**Juices** 4.75

Orange, Apple, Cranberry,  
Ruby Red Grapefruit, Lemonade,  
Pineapple, Tomato, Clamato

**White or Chocolate Milk** 4.25

**Dad's Rootbeer** 6.25

**Shirley Temple or Roy Rogers** 4.75

**Monster Energy Drink** 7.25