

SNACKS*

MEDITERRANEAN HUMMUS 🌿

Lemon-Garlic Hummus, Tomato,
Red Pepper, Snap Pea, Cucumber,
Grilled Naan Bread 11

WARM CRAB DIP

Claw & Lump Meat, Artichoke Heart, Cream Cheese,
Roasted Red Pepper, Parmesan, Fines Herbes,
Cajun & Herb-Buttered Naan 14

SPICY MAPLE GLAZED WINGS

Maple Syrup, Brown Sugar, Sriracha,
Prosciutto, Scallion 13.5

FRIED BRUSSELS SPROUT 🌿

Honey Shallot Vinaigrette, Dried Cranberry,
Parmesan, Balsamic Glaze 9

CHICKEN & WAFFLES

Crispy Chicken, House-Made Waffle, Creole Aioli,
Maple Syrup, Herbed Gravy, Crispy Prosciutto 10

SHRIMP & PESTO BRUSCHETTA

Grilled Sourdough, Pesto, Garlic, Lemon, White Wine,
Tomato, Parmesan, EVOO 10

CALAMARI

Cherry Pepper, Cool Ranch Aioli, Fresh Greens,
Spicy Garlic Butter, Marinara Sauce 14

SESAME CRUSTED AHI TUNA

Wasabi Aioli, Sliced Avocado, Radish Sprout,
Ponzu Dipping Sauce 15

BBQ 'PORKY' TOTS

Hand-Shaped Potato 'Tots', Root Beer Braised
BBQ Pork, Balsamic Onion, Roasted Red Pepper,
Mozzarella Cheese 10

CHICKEN RANGOON

Ginger, Bok Choy, Carrot, Shiitake Mushroom,
Sriracha, Grilled Chicken, Cream Cheese,
Radish Sprout, Wonton, Ponzu, Asian Slaw 10.5

CRISPY TUSCAN MEATBALLS

Panko Crusted, Marinara, Parmesan 12

CHARCUTERIE & CHEESE BOARD

Chef's Selection of Meats, Cheeses,
Seasonal Accompaniments 16.5
(6 per additional person)

SIRLOIN SPRING ROLLS

Shaved Sirloin, Provolone, Bleu Cheese,
Creole Aioli, Crispy Onion Straw 11

ATLANTIC MUSSELS

Scampi Style:

Garlic, Shallot, White Wine,
Butter, Fresh Herbs 13

Fra Diavolo Style:

Garlic, Tomato, Chorizo Sausage,
Red Pepper Flake 13

SOUPS

RUSTIC TOMATO BASIL SOUP 🌿

Roasted Tomato, Sweet Onion, Cream, Basil 7

FIVE ONION GRATINÉE

Caramelized Onion, Thyme, Sherry,
Swiss Cheese, Provolone, Brioche Crouton 8

FISH CHOWDER

Haddock, Celery, Potato, Bacon,
Cream, Fresh Thyme 7.5

SOUP OF THE DAY

Seasonally Inspired (priced daily)

SOUP & SALAD

CHOICE OF SOUP & STARTER SALAD 14

STARTER SALADS

GREEN GODDESS

Baby Spinach, Arugula, Green Pea, Cucumber,
Shaved Celery, Asparagus, Avocado, Goat Cheese,
Pistachio, Green Goddess Dressing 8.5

BABY KALE SALAD 🌿

Baby Kale, Cucumber, Goat Cheese, Red Grape,
Strawberry, Radish, Candied Pecan,
Strawberry-Honey Vinaigrette 8

CLASSIC WEDGE

Crisp Iceberg Lettuce, Tomato, Pickled Red Onion,
Bacon Lardons, Bleu Cheese Dressing 8.5

BOSC PEAR SALAD 🌿

Bosc Pear, Arugula, Sugared Cashew,
Endive, Pineland Farms Sharp Cheddar,
Maple-Cranberry Vinaigrette 8.5

ARUGULA & ROASTED BEET SALAD 🌿

Baby Arugula, Roasted Beet, Candied Pecan,
Gorgonzola Bleu Cheese, Pickled Red Onion,
Honey-Shallot Vinaigrette 8.5

GRILLED CAESAR SALAD

Baby Romaine Hearts, Grilled Sourdough,
Shaved Parmesan Cheese 8.5
(Traditional Caesar also available)

SALAD PROTEINS*

(perfectly portioned for your salad)

Chicken Breast 8

Scampi Style Shrimp 9.5

Cedar Planked Salmon 10

Sesame Crusted Ahi Tuna 11.5

Sliced Club Cut Sirloin 12

ENTRÉE SALADS*

CHILLED BEEF TENDERLOIN GREEK SALAD

Feta Cheese, Kalamata Olive, Pepperoncini, Red Onion,
Grape Tomato, Field Greens, Greek Dressing 16

CHOPPED SALAD

Butter Lettuce, Egg, Bacon, Tomato, Avocado,
Pickled Red Onion, Sweet Pea, Roast Turkey,
Balsamic Dressing 15





BURGERS & SLIDERS*

BACON CHEDDAR BURGER

Brioche, Bibb Lettuce, Tomato,
Applewood Smoked Bacon, Cheddar,
House Fries 15.5

COWBOY BURGER

Brioche, Bibb Lettuce, Tomato, Applewood
Smoked Bacon, Chipotle Onion Straw,
Pepper Jack Cheese, House Fries 15.5

CHICKEN BACON SLIDERS

Fried Chicken, Bacon Onion Jam, Arugula,
Chili Infused Honey, Mayo, Brioche,
House Fries 13.5

TENDERLOIN BEEF SLIDERS

Caramelized Onion, Gorgonzola Fondue,
Bibb Lettuce, Brioche, House Fries 17

TACOS

FISH TACOS

Tempura Haddock, Mango Salsa,
Cabbage, Chipotle Crema, Avocado,
Black Bean Salsa, Cilantro 14

CHICKEN KATSU TACO

Crispy Chicken, Ginger Slaw, Ponzu Aioli,
Mango Salad 13.5

BLACK BEAN TACOS

Refried Black Beans, Avocado Salad,
Orange Scented Brown Rice, Seasoned Sour Cream,
Crispy Onion Straw 13

STONE OVEN FLATBREADS & PIZZAS

MARGHERITA

Fresh Tomato, Fresh Mozzarella, Basil
Flatbread 14 | Pizza 16 | Cauliflower Flatbread 16

GREEK

Chicken, Feta, Tomato, Kalamata, Red Onion,
Greek Dressing
Flatbread 14.5 | Pizza 16.5 | Cauliflower Flatbread 16.5

PROSCIUTTO & RICOTTA

Balsamic Onion, Sweet Garlic, Prosciutto,
Ricotta, Arugula, Parmesan, Oregano
Flatbread 14.5 | Pizza 16.5 | Cauliflower Flatbread 16.5

GRILLED CHICKEN

Roasted Red Pepper, Caramelized Onion,
Artichoke Heart, Garlic Cream,
Mozzarella Cheese, Parmesan, Basil
Flatbread 14.5 | Pizza 16.5 | Cauliflower Flatbread 16.5

BURRATA

Pesto, Asparagus, Leek, Tomato, Balsamic Drizzle
Flatbread 14 | Pizza 16 | Cauliflower Flatbread 16

SANDWICHES

CBLT

Grilled Chicken, Bacon, Ranch Aioli,
Bibb Lettuce, Tomato, Brioche, House Fries 15

RED PASTRAMI ON PRETZEL

Swiss Cheese, Horseradish Mayo,
House-Made Pretzel Roll, Coleslaw,
Sweet Potato Fries 15

ROAST TURKEY ON BRIOCHE

Bacon, Bibb Lettuce, Cranberry Mayo,
Sweet Potato Fries 14.5

SOUTHERN FRIED BUTTERMILK CHICKEN SANDWICH

Cedar Roasted Tomato Mayo, Romaine Leaves,
Creole Aioli, House Fries 15

ENTRÉES*

GRILLED CHEESE & RUSTIC TOMATO SOUP

Sharp Cheddar & Provolone 13

FISH & CHIPS

Tempura Breading, Prime Haddock,
Coleslaw, Remoulade, House Fries 18

CEDAR PLANKED SALMON

Mediterranean Quinoa Salad,
Sun-Dried Tomato Pesto,
Honey-Shallot Vinaigrette 17.5

COPPER DOOR CLUB CUT

Char-Grilled 8 oz. Sirloin, Haricot Verts,
Pommes Frites, Port Wine Mushroom Sauce 19

BACON WRAPPED MEATLOAF

Reserve Premium Beef, Local Bacon, Broccolini,
Dueling Potato, Herbed Pan Sauce,
Tomato Glaze, Crispy Onion Straw 21

TENDERLOIN SHEPHERD'S PIE

Sweet Corn, Green Pea, Roasted Mushroom,
Pearl Onion, Prosciutto, Port Wine Gravy,
Roasted Garlic Smashed Potato 24

 Indicates Vegetarian Items

ALLERGY INFORMATION

Your safety is of the utmost importance to us. Please be aware that our made-from-scratch recipes involve shared cooking and preparation areas, including but not limited to common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be free of common food allergens. We can provide the most current ingredient information from our food suppliers with proper notice. Note that their stated absence of allergens within these items are not inclusive of every ingredient and may leave out trace elements.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

