



MOTHER'S DAY

PRIX FIXE MENU

Choose 2 Courses \$59 • Choose 3 Courses \$69 • Choose 4 Courses \$79

SNACKS

SIRLOIN SPRING ROLLS

Shaved Sirloin, Provolone, Bleu Cheese,
Creole Aioli

GREEK SHRIMP MEZZE

Chilled Shrimp, Greek Dressing, Cherry Tomato,
Artichoke Heart, Kalamata Olive, Roasted Red Pepper,
Onion, Pepperoncini, Caper, Parsley, Oregano

WARM STREET CORN DIP

Roasted Corn, Red Pepper, Scallion, Cream Cheese,
Mayonnaise, Chili Powder, Cilantro, Grilled Naan

CRISPY BRUSSELS SPROUT

Bacon, Pecan, Parmesan Cheese, Black Pepper,
Olive Oil, Fines Herbes

SOUP & SALAD

ROASTED POBLANO CORN CHOWDER

Roasted Corn, Potato, Red Pepper, Cream,
Cilantro, Avocado Aioli

FIVE ONION GRATINÉE

Caramelized Onion, Thyme, Sherry, Swiss,
Provolone, Crouton

BOSC PEAR SALAD

Arugula, Bosc Pear, Pineland Farms Sharp
Cheddar Cheese, Sugared Cashew,
Maple Cranberry Vinaigrette

SPRING BERRY SALAD

Spinach, Cucumber, Radish, Strawberry,
Blueberry, Goat Cheese, Balsamic Vinaigrette

ENTRÉES

SLOW ROASTED PRIME RIB, 12oz.

Garlic Mashed Potato, Glazed Carrot, Au Jus
Cannonball Cabernet Sauvignon, Sonoma County, California 11.5

TWIN FILET MEDALLIONS

Two 4 oz. Filets, Garlic Roasted Fingerling Potato,
Grilled Asparagus, Port Wine Sauce
Josh Cellars Cabernet Sauvignon, California 13.25

SPINACH AND ROASTED GARLIC RAVIOLI

Shrimp, Garlic, Shallot, Pancetta, Cherry Tomato,
Cream, Parmesan Cheese
Tommasi Valpolicella Classico, Veneto, Italy 12.75

COCONUT CURRY COD

Atlantic Cod, Coconut Curry Broth, Snap Pea, Corn,
Leek, Cherry Tomato, Basmati Rice
Dr. L. Loosen Bros. Riesling, Germany 12.75

SPRINGTIME SALMON

Dill Roasted Salmon, Fingerling Potato, Arugula,
Asparagus, Radish, Leek, Mustard Vinaigrette
Giesen Sauvignon Blanc, New Zealand 11.5

SLOW ROASTED CHICKEN

Herb Roasted ½ Chicken, Garlic Mashed Potato,
Haricot Verts, Chicken Demi-Glace
J Lohr Riverstone Chardonnay, Arroya Seco, California 12

DESSERTS

LIMONCELLO CUPCAKE

Lemon Curd Filling, Vanilla Buttercream,
Candied Lemon, Lemon Crunch Sugar
Fabrizia Limoncello 8.5

STRAWBERRY SHORTCAKE

House-Made Biscuit, Strawberry Sauce,
Fresh Strawberry, Whipped Cream, Mint Sprig
Canella Brut Rose (single serve) 11

CHOCOLATE BERRY CAKE

Gluten Free Chocolate Cake, Blueberry Sauce, Sugared Blackberry,
Raspberry, Whipped Cream, Mint Sprig
Quinta do Noval Black Porto, Portugal 9

Vegetarian Items

Copper Door menu items may contain common food allergens such as eggs, wheat, dairy, and/or nuts. Please ask your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

SUGGESTED WINE PAIRING, PRICED SEPARATELY
* TAX AND GRATUITY NOT INCLUDED IN PER PERSON PRICE

