

# COPPER DOOR®

Spring & Summer 2024

## SNACKS\*

### WARM CRAB DIP

Claw & Lump Meat, Artichoke Heart, Cream Cheese,  
Roasted Red Pepper, Parmesan, Fines Herbes,  
Cajun & Herb-Buttered Naan 16.75

### CAPRESE

Vine Ripe Tomato, Fresh Mozzarella, Cherry Tomato  
Salad, Basil Pesto, Sun-Dried Tomato Vinaigrette,  
Balsamic Glaze, Sourdough 13.75

### FRIED BRUSSELS SPROUT

Honey-Shallot Vinaigrette, Dried Cranberry,  
Parmesan, Balsamic Glaze 13.75

### CHICKEN & WAFFLES

Crispy Chicken, House-Made Waffle, Creole Aioli,  
Maple Syrup, Herbed Gravy, Crispy Prosciutto 14.5

### FRIED BUFFALO CAULIFLOWER

Arugula, Cabbage, Carrot, Gorgonzola Crumble,  
Bleu Cheese Dressing, Scallion 13.75

### CALAMARI

Cherry Pepper, Ranch Aioli, Fresh Greens,  
Parmesan, Fines Herbes, Marinara Sauce 16.75

### CHICKEN RANGOON

Ginger, Bok Choy, Carrot, Mushroom,  
Sriracha, Chicken, Cream Cheese,  
Radish Sprout, Wonton, Ponzu, Asian Slaw 14

### CRISPY TUSCAN MEATBALLS

Panko Crusted, Marinara, Parmesan 14.5

### SIRLOIN SPRING ROLLS

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli,  
Crispy Onion Straw 15

### ARTICHOKE BRUSCHETTA

Grilled Ciabatta, Sun-Dried Tomato Pesto, Brie, EVOO,  
Balsamic Glaze 13

### TUNA POKE WONTON

Yellowfin Tuna, Cucumber, Scallion, Sesame Oil, Ginger,  
Wasabi Aioli, Crispy Wonton, Sesame Seed 15.5

## SOUPS\*

RUSTIC TOMATO BASIL SOUP   
Roasted Tomato, Sweet Onion, Cream, Basil 8.5

### FIVE ONION GRATINÉE

Caramelized Onion, Thyme, Sherry, Swiss Cheese,  
Provolone, Brioche Crouton 10

### PORTUGUESE SEAFOOD STEW

Salmon, Haddock, Scallop, Shrimp, Chorizo,  
Onion, Pepper, Celery, Tomato, Black Bean, Corn,  
Cilantro, Scallion 10.5

## SALADS\*

### GREEN GODDESS

Baby Spinach, Arugula, Green Pea, Cucumber,  
Shaved Celery, Asparagus, Avocado, Goat Cheese,  
Pistachio, Green Goddess Dressing 9.75

### CLASSIC WEDGE

Crisp Iceberg Lettuce, Tomato, Pickled Red Onion,  
Bacon Lardons, Bleu Cheese Dressing 10

### BOSC PEAR SALAD

Arugula, Bosc Pear, Sugared Cashew, Endive,  
Pineland Farms Sharp Cheddar,  
Maple-Cranberry Vinaigrette 9.75

### GRILLED CAESAR SALAD

Baby Romaine Hearts, Grilled Sourdough,  
Shaved Parmesan Cheese 9.75  
(Traditional Caesar also available)

### GREENS, GRAINS, & BRIE SALAD

Spinach, Arugula, Quinoa, Zucchini, Roasted Red Pepper,  
Red Onion, Brie, Slivered Almond, Monkey Bread Crisp,  
Sun-Dried Tomato Vinaigrette 9.75

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**SPECIAL THANKS TO ALL OF OUR LOCAL SOURCES:**

DONABEDIAN BROTHERS PRODUCE, Salem, NH  
NORTH COUNTRY SMOKEHOUSE, Claremont, NH  
PINELAND FARMS, New Gloucester, ME  
WINDSWEEP MAPLES FARM, Loudon, NH  
ROBIE FARM, Piermont, NH  
VERMONT FARMSTEAD CHEESE CO., South Woodstock, VT  
NORTH COAST SEAFOODS, Boston, MA  
FANTINI BREAD COMPANY, Haverhill MA  
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## BUTCHER CUTS\*

Upper Choice Midwestern Black Angus Beef

### BEEF TENDERLOIN, 8 OZ.

Sliced, Center-Cut Tenderloin, Garlic & Herb Rub, Artichoke-Creamed Spinach, Roasted Garlic Smashed Potato, Port Wine Sauce 39.5



### BOURBON BACON BEEF TIPS

Fingerling Potato, Broccoli, Bacon-Onion Jam, Bourbon BBQ Sauce 37.5

### RIBEYE, 16 OZ.

Roasted Garlic Smashed Potato, Green Bean, Maitre d' Butter, Port Wine Sauce 48.75

### FILET MIGNON, 9 OZ.

Fingerling Potato, Asparagus, Maitre d' Butter, Port Wine Sauce 49.5

### NEW YORK STRIP, 14 OZ.

Bacon-Jam Smashed Red Bliss Potato, Glazed Carrot, Maitre d' Butter, Port Wine Sauce 47.5

### BRAISED SHORT RIB

Roasted Garlic Smashed Potato, Braising Jus, Glazed Carrot, Micro Greens 44.5

## BUTCHER CUT UPGRADES

### SAUCES

- Horseradish Mayo 2
- Béarnaise Sauce 3
- Port Wine Sauce 3

### SURF & TURF

- Scampi Style Shrimp 11
- Cedar Planked Salmon 12

## PRIME SEAFOOD\*

### SEAFOOD CASSEROLE

Haddock, Crab, Scallop, Shrimp, Red & Yellow Tomato, Baby Spinach, Herbed Butter, Lemon, White Wine, Garlic Cream, Parmesan Panko Crumb, Roasted Garlic Smashed Potato 37.5

### CEDAR PLANKED SALMON

Mediterranean Quinoa, Asparagus, Balsamic Glaze, Sundried-Tomato Pesto 33.5

### CHIPOTLE HADDOCK

Cedar Planked Haddock, Chipotle Seasoning, Prosciutto Smashed Potato, Sautéed Corn, Chermoula Sauce, Micro Greens 32

### PESTO SHRIMP FREGULA

Grape Tomato, Zucchini, Green Bean, Pea, Corn, Lemon, White Wine, Butter, Sardinian Cous Cous, Basil Pesto 29

### SEAFOOD STUFFED HADDOCK

Shrimp, Scallop & Crab Stuffing, Artichoke, Onion, Celery, Parmesan Panko, Roasted Corn, Béarnaise, Roasted Garlic Smashed Potato 37.25

## COPPER CLASSICS\*

### TENDERLOIN KEBABS

Grilled Tenderloin Kebab, Grilled Vegetable Kebab, Garlic-Herb Marinade, Lemon-Dijon Parmesan Potato 38

### BUTTERMILK FRIED CHICKEN

Roasted Garlic Smashed Potato, Pancetta Asparagus, Roast Chicken Gravy 26

### BACON WRAPPED MEATLOAF

Reserve Premium Beef, Local Bacon, Broccoli, Roasted Garlic Smashed Potato, Herbed Pan Sauce, Tomato Glaze, Crispy Onion Straw 27

### TENDERLOIN SHEPHERD'S PIE

Sweet Corn, Green Pea, Roasted Mushroom, Shallot, Prosciutto, Port Wine Gravy, Roasted Garlic Smashed Potato 26.5

### RAVIOLI & SHORT RIB

Cheese Ravioli, Garlic, Shallot, Mushroom, Asparagus, Tomato, Roasted Garlic Cream, Parmesan, Crispy Onion Straw 36

### CHICKEN PARMESAN

Crispy Chicken, House Made Marinara Sauce, Parmesan, Mozzarella, Cavatappi, Basil, Grilled Ciabatta 29

### MARGHERITA PIZZA

Fresh Tomato, Fresh Mozzarella, Basil 18.5  
(with pepperoni 19)

### PROSCIUTTO & RICOTTA PIZZA

Balsamic Onion, Sweet Garlic, Prosciutto, Ricotta, Mozzarella, Arugula, Parmesan, Oregano 19

### COPPER SUPREME PIZZA

San Marzano Tomato Sauce, Mozzarella, Pepperoni, Bacon, Onion, Roasted Red Pepper, Kalamata Olive, Oregano, Red Pepper Flake, Parmesan, Pepperoncini 19

## SIDES

BASMATI RICE 6.75

ROASTED GARLIC SMASHED POTATO 6.75

ARTISAN MAC N' CHEESE 9

CHIPOTLE ONION STRAWS 6.75

HOUSE FRIES 8

SWEET POTATO FRIES 8.75

TRUFFLE FRIES 10

PANCETTA ASPARAGUS 8

ARTICHOKE-CREAMED SPINACH 8.5

GLAZED CARROTS 6.75

GREEN BEANS 6.75

BROCCOLINI 6.75

BRUSSELS SPROUTS 7

HOUSE POTATO CHIPS 7

### ALLERGY INFORMATION

Before placing your order, please inform your server if a person in your party has a food allergy.

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.

Our deep fryer contains animal shortening.

