

# COPPER DOOR®

Spring & Summer 2025

## SNACKS\*

### WARM CRAB DIP

Claw & Lump Meat, Artichoke Heart, Cream Cheese,  
Roasted Red Pepper, Parmesan, Scallion,  
Cajun & Herb-Buttered Naan 17.25

### CHILI CRISP SHRIMP

Seared Shrimp, Chili Crisp Fried Rice,  
Mushroom, Bok Choy, Roasted Red Pepper,  
Sweet & Sour Sauce, Scallion 14

### FRIED BRUSSELS SPROUT

Honey-Shallot Vinaigrette, Dried Cranberry,  
Parmesan, Balsamic Glaze 14.5

### FRIED BUFFALO CAULIFLOWER

Arugula, Cabbage, Carrot, Gorgonzola Crumble,  
Bleu Cheese Dressing, Scallion 14.5

### CALAMARI

Cherry Pepper, Ranch Aioli, Fresh Greens,  
Parmesan, Fines Herbes, Marinara Sauce, Lemon 17.25

### CHICKEN RANGOON

Ginger, Bok Choy, Carrot, Mushroom,  
Sriracha, Chicken, Cream Cheese, Wonton,  
Ponzu, Fines Herbes, Asian Slaw 14.5

### CRISPY TUSCAN MEATBALLS

Panko Crusted, Marinara, Parmesan, Fines Herbes 14.75

### SIRLOIN SPRING ROLLS

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli,  
Crispy Onion Straw 15.75

### CHARCUTERIE

Pepperoni, Prosciutto, Genoa Salami, Pineland Farms  
Sharp Cheddar, Fresh Mozzarella, Bleu Cheese Crumble,  
Sun-Dried Tomato Pesto, Cosmic Crisp Apple,  
Pepperoncini, Grilled Naan 19

### TUNA POKE WONTON

Yellowfin Tuna, Cucumber, Scallion, Sesame Oil,  
Ginger, Wasabi Aioli, Crispy Wonton,  
Sesame Seed 16

### TRUFFLED MUSHROOM GNOCCHI

Shiitake Mushroom, Cremini Mushroom, Roasted Garlic Cream,  
Pancetta, Parmesan Cheese, Truffle Oil,  
Fines Herbes, Parmesan Crisp 14.5

## SOUPS\*

### RUSTIC TOMATO BASIL SOUP

Roasted Tomato, Sweet Onion, Cream, Basil 9

### 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 10

### CLASSIC WEDGE

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

### BOSC PEAR SALAD

Arugula, Bosc Pear, Sugared Cashew, Endive,  
Pineland Farms Sharp Cheddar,  
Maple-Cranberry Vinaigrette 10

### GRILLED CAESAR SALAD

Baby Romaine Hearts, Grilled Sourdough,  
Shaved Parmesan Cheese 10  
*(Traditional Caesar also available)*

### CITRUS BEET SALAD

Spinach, Arugula, Orange Segment, Cucumber,  
Pickled Onion, Yellow Tomato, Sugared Cashew,  
Gorgonzola, Honey Shallot Dressing 10

## 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

## 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.





## 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 41.5



### BOURBON BACON BEEF TIPS

Fingerling Potato, Broccoli, Bacon-Onion Jam,  
Bourbon BBQ Sauce 38

### RIBEYE, 16 OZ.

Roasted Garlic Smashed Potato, Green Bean,  
Maitre d' Butter, Port Wine Sauce 49

### 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 49

### BRAISED SHORT RIB

Roasted Garlic Smashed Potato, Braising Jus, Glazed Carrot,  
Micro Greens 46

### VEAL PORTERHOUSE, 14 OZ.

Gnocchi, Shallot, Tomato, Asparagus, Pea, Corn,  
Fines Herbes, Leek Cream Sauce 47

## COPPER CLASSICS\*

### RAVIOLI & SHORT RIB

Cheese Ravioli, Garlic, Shallot, Mushroom, Asparagus,  
Tomato, Roasted Garlic Cream, Parmesan,  
Crispy Onion Straw 36.5

### BACON WRAPPED MEATLOAF

Reserve Premium Beef, Local Bacon, Broccoli,  
Roasted Garlic Smashed Potato, Herbed Pan Sauce,  
Tomato Glaze, Crispy Onion Straw 27.5

### TENDERLOIN SHEPHERD'S PIE

Sweet Corn, Green Pea, Roasted Mushroom,  
Shallot, Prosciutto, Port Wine Gravy,  
Roasted Garlic Smashed Potato 27.25

### BBQ PORK SKEWER

Pork Tenderloin, Pineapple, Red Pepper,  
Basmati Rice Pilaf, Seasoned Corn, Green Bean,  
Scallion, Cherry-Chipotle BBQ Sauce 24

### BUTTERMILK FRIED CHICKEN

Roasted Garlic Smashed Potato,  
Pancetta Asparagus, Roast Chicken Gravy 27

### CHICKEN PARMESAN

Crispy Chicken, House Made Marinara Sauce,  
Parmesan, Mozzarella, Linguine, Basil,  
Grilled Ciabatta 30

### LEMON CREAM PASTA

Linguine, Asparagus, Snap Pea, Roasted Red Pepper, Leek,  
Shiitake Mushroom, Lemon, Cream, Crushed Red Pepper 24  
Shrimp 29 | Chicken 29

### MARGHERITA PIZZA

Fresh Tomato, Fresh Mozzarella, Basil 19.25  
(with pepperoni 21.25)

### PROSCIUTTO & RICOTTA PIZZA

Balsamic Onion, Sweet Garlic, Prosciutto,  
Ricotta, Mozzarella, Arugula, Parmesan, Oregano 21

### LEMON HERB CHICKEN PIZZA

Marinated Chicken, Sun-Dried Tomato Sauce, Mozzarella,  
Provolone, Pancetta, Balsamic Onion, Basil 21

## BUTCHER CUT UPGRADES

### SAUCES

- Truffled Cream Sauce 2
- Leek Cream Sauce 2
- Béarnaise Sauce 3

### SURF & TURF

- Scampi Style Shrimp 11.5
- 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 38.25

### CEDAR PLANKED SALMON

Mediterranean Quinoa, Asparagus, Balsamic Glaze,  
Sun-Dried Tomato Pesto, Micro Greens 34.25

### CHIPOTLE HADDOCK

Cedar Planked Haddock, Chipotle Seasoning, Prosciutto Smashed  
Potato, Sautéed Corn, Chermoula Sauce, Micro Greens 33.75

### SHRIMP & CHORIZO LINGUINE

Mushroom, Roasted Red Pepper, Marsala,  
Garlic, Shallot, Cream, Parmesan 29.75

### SEAFOOD STUFFED HADDOCK

Shrimp, Scallop & Crab Stuffing, Artichoke,  
Onion, Celery, Roasted Corn, Béarnaise,  
Roasted Garlic Smashed Potato 37.75

## SIDES

- BASMATI RICE 7
- ARTISAN MAC N' CHEESE 9.5
- HOUSE FRIES 8.75
- SWEET POTATO FRIES 9
- TRUFFLE FRIES 10.5
- PANCETTA ASPARAGUS 8.25
- GLAZED CARROTS 7
- GREEN BEANS 7
- BROCCOLINI 6.75
- BRUSSELS SPROUTS 7.25
- HOUSE POTATO CHIPS 7.25
- CHILI CRISP RICE 7.5
- ROASTED GARLIC SMASHED POTATO 7
- CHIPOTLE ONION STRAWS 7
- ARTICHOKE-CREAMED SPINACH 8.75
- FINGERLING POTATOES 7

