

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

SOUP & SALAD

CHOICE OF SOUP & STARTER SALAD 17

STARTER 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

SALAD PROTEINS*

perfectly portioned for your salad

- Sliced Chicken Breast 9.5
- Scampi Style Shrimp 11.5
- Cedar Planked Salmon 12
- Sliced Club Cut Sirloin 15

STONE OVEN FLATBREADS & PIZZAS

LEMON HERB CHICKEN

Marinated Chicken, Sun-Dried Tomato Sauce, Mozzarella, Provolone, Pancetta, Balsamic Onion, Basil
Flatbread 19 | Pizza 21
Cauliflower Flatbread 22.75

MARGHERITA

Fresh Tomato, Fresh Mozzarella, Basil
Flatbread 17.25 | Pizza 19.25
Cauliflower Flatbread 21

PROSCIUTTO & RICOTTA

Balsamic Onion, Sweet Garlic, Prosciutto, Ricotta, Mozzarella, Arugula, Parmesan, Oregano
Flatbread 19 | Pizza 21
Cauliflower Flatbread 22.75





BURGERS & SLIDERS*

BACON CHEDDAR BURGER

Brioche, Bibb Lettuce, Tomato, Applewood Smoked Bacon, Cheddar, House Fries 18.5

GOUDA BURGER

Smoked Gouda, Caramelized Onion, Herbed Mushroom, Crispy Prosciutto, Chili Honey, Parmesan Oregano Fries 19

CHICKEN BACON SLIDERS

Brioche, Fried Chicken, Bacon Onion Jam, Arugula, Chili Infused Honey, Mayo, House Fries 17.75

FRENCH DIP SLIDERS

Brioche, Sliced Tenderloin, Provolone, Caramelized Onion, Horseradish Mayo, Au Jus, House Potato Chips 17.5

SANDWICHES

CBLT

Grilled Chicken, Bacon, Ranch Aioli, Bibb Lettuce, Tomato, Brioche, House Potato Chips 18

CHILI CRISP CHICKEN SANDWICH

Crispy Chicken, Sriracha Seasoning, Chili Crisp Aioli, Pickled Cabbage Slaw, Brioche, House Fries 17.25

REUBEN

Pastrami, Swiss, House-Made Sauerkraut, Sriracha Russian Dressing, Marble Rye, Sweet Potato Fries 18

SHORT RIB GRILLED CHEESE

Sourdough, Short Rib, Balsamic Onion, Roasted Red Pepper, Cheddar, Provolone, Pickled Cabbage Slaw, Horseradish Mayo, House Fries 17.75

ITALIAN CIABATTA

Prosciutto, Salami, Pepperoni, Fresh Mozzarella, Balsamic Glaze, Cherry Pepper Relish, Mayo, Roasted Red Pepper, Arugula, Red Onion, Parmesan Oregano Fries 17.5

THE COPPER CLUB SANDWICH

Turkey, Smoked Gouda, Romaine, Tomato, Brown Sugar Chili Bacon, Red Onion, Mayo, House Potato Chips 18

Earn an extra 29 Copper Club Points when ordered. One per check.



ENTRÉE SALADS*

CHICKEN CAPRESE SALAD

Arugula, Baby Spinach, Yellow & Red Tomato, Fresh Mozzarella, Avocado, Grilled Chicken, Basil, Balsamic Vinaigrette, Grilled Sourdough 18

CHOPPED COBB SALAD

Turkey, Tomato, Corn, Salad Greens, Gorgonzola, Egg, Blueberry, Brown Sugar Chili Bacon, Lemon Basil Buttermilk Dressing 17.5

ENTRÉES*

FISH TACOS

Tempura Haddock, Mango Salsa, Chipotle Crema, Avocado, Black Bean Salsa, Cilantro 19



CRISPY SALMON BOWL

Miso Marinated Crispy Salmon, Chilled Sushi Rice, Avocado, Cucumber, Carrot, Red Pepper, Sesame Seed, Sweet & Sour Drizzle, Scallion 23

GRILLED CHEESE & RUSTIC TOMATO SOUP

Sharp Cheddar & Provolone 17

FISH & CHIPS

Tempura Breading, Prime Haddock, Coleslaw, Remoulade, Fines Herbes, House Fries 23.75

BBQ PORK SKEWER

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

CEDAR PLANKED SALMON

Mediterranean Quinoa Salad, Sun-Dried Tomato Pesto, Honey-Shallot Vinaigrette 24.25

STEAK FRITES

8oz. Sirloin Steak, Garlic Seasoning, Truffle Fries, Green Bean, Port Wine Sauce, Garlic Mushroom 27.5

BACON WRAPPED MEATLOAF

Reserve Premium Beef, Local Bacon, Broccolini, 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

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.

 Indicates Vegetarian Items

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