CopperDoor®

SNACKS*

SEASONAL FONDUE NEW
For enhancing our complimentary, scratch-made Monkey Bread *6*

WARM CRAB DIP
Claw & Lump Meat, Artichoke Heart, Cream Cheese, Roasted Red Pepper, Parmesan, Scallion, Cajun & Herb-Buttered Naan *19*

CRAB CAKES NEW
Lump Crab, Chive, Old Bay, Panko Bread Crumb, Spicy Pepperoncini Aioli, Lemon, Microgreens *19*

FRIED BRUSSELS SPROUT
Honey-Shallot Vinaigrette, Dried Cranberry, Parmesan, Balsamic Glaze *15*

CALAMARI
Cherry Pepper, Ranch Aioli, Fresh Greens, Parmesan, Fines Herbes, Marinara Sauce, Lemon *19*

CHICKEN RANGOON
Ginger, Bok Choy, Carrot, Mushroom, Sriracha, Chicken, Cream Cheese, Wonton, Ponzu, Fines Herbes, Asian Slaw *15.5*

CRISPY TUSCAN MEATBALLS
Panko-Crusted, Marinara, Parmesan, Fines Herbes *16*

STEAK & CHEESE SPRING ROLLS
Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli, Crispy Onion Straw *17*

CHARCUTERIE
Prosciutto, Genoa Salami, Picante Salami, Brie, Smoked Gouda, Cheddar Curd & Hot Honey, Marinated Artichoke Heart, Apple, Pepperoncini, Mustard, Sugared Cashew, Fresh Berries *22*

BAKED RICOTTA NEW
Lemon Ricotta, San Marzano Marinara, Olive Oil, Fresh Basil, Fresh Oregano, Cracked Black Pepper, Grilled Sourdough *15*
Add Two Crispy Tuscan Meatballs +8

CRISPY CAULIFLOWER
(choose one)
Sweet Chili Ginger: Scallion, Sesame Seed, Arugula, Ponzu *14.75*
Buffalo & Bleu: Buffalo Sauce, Gorgonzola Crumble, Scallion, Arugula, Bleu Cheese Dressing *14.75*

HARBORSIDE MUSSELS
Garlic, Bacon, Leek, Butter, Lemon, Wine, Grilled Sourdough *17*

WINGS
(choose one)
Lemon Parmesan Garlic: Lemon Zest, Parmesan, Garlic, Oregano, Arugula *16*
Sweet Chili Ginger: Sweet Chili Ginger Sauce, Scallion, Sesame Seed, Arugula *16*

EMPANADA NEW
Chipotle Chicken, Chorizo, Black Bean & Corn Salsa, Cilantro, Greens, Avocado, Pickled Slaw, Chipotle Crema *15*

SOUPS*

RUSTIC TOMATO BASIL SOUP
Roasted Tomato, Sweet Onion, Cream, Basil *9.5*

FIVE ONION GRATINÉE
Caramelized Onion, Thyme, Sherry, Swiss Cheese, Provolone, Brioche Crouton *11*

PORTUGUESE SEAFOOD STEW
Salmon, Haddock, Scallop, Shrimp, Chorizo, Onion, Pepper, Celery, Tomato, Black Bean, Corn, Cilantro, Scallion *12*

STARTER SALADS*

GREEN GODDESS
Baby Spinach, Arugula, Green Pea, Cucumber, Shaved Celery, Asparagus, Avocado, Goat Cheese, Pistachio, Green Goddess Dressing *11*

CLASSIC WEDGE
Crisp Iceberg Lettuce, Tomato, Pickled Red Onion, Bacon Lardons, Scallion, Bleu Cheese Dressing *11*

BOSC PEAR SALAD
Arugula, Bosc Pear, Sugared Cashew, Endive, Pineland Farms Sharp Cheddar, Maple-Cranberry Vinaigrette *11*

GRILLED CAESAR SALAD
Baby Romaine Hearts, Grilled Sourdough, Shaved Parmesan Cheese *11*
(Traditional Caesar also available)

BRIE & APPLE SALAD NEW
Spinach, Arugula, Brie, Apple, Cucumber, Crispy Prosciutto, Red Onion, Dried Cranberry, Sugared Cashew, Dijon-Honey Vinaigrette, Cracked Black Pepper *11*

SPECIAL THANKS TO ALL OF OUR LOCAL SOURCES:
DONABEDIAN BROTHERS PRODUCE, Salem, NH
NORTH COUNTRY SMOKEHOUSE, Claremont, NH
PINELAND FARMS, New Gloucester, ME
WINDSWEPT 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. Item/dish descriptions do not include every ingredient that the item/dish contains.

*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

Butcher Cut Upgrades

SAUCES: Truffled Cream Sauce *4* | Béarnaise *4*
SURF & TURF: Garlic-Parmesan Shrimp *12* | Cedar Planked Salmon *13*

BEEF TENDERLOIN, 8 OZ.
Sliced, Center-Cut Tenderloin,
Garlic & Herb Rub, Roasted Garlic Smashed Potato,
Parmesan Broccolini, Port Wine Sauce *46*

BOURBON BACON BEEF TIPS
Fingerling Potato, Broccolini, Bacon-Onion Jam,
Bourbon BBQ Sauce *42*

RIBEYE, 16 OZ.
Roasted Garlic Smashed Potato,
Green Bean, Maitre d' Butter, Port Wine Sauce *54*

FILET MIGNON
Fingerling Potato, Asparagus, Maitre d' Butter, Port Wine Sauce
6oz Filet 44 | 9oz Filet 54

NEW YORK STRIP, 14 OZ.
Bacon-Jam Smashed Red Bliss Potato,
Glazed Carrot, Maitre d' Butter, Port Wine Sauce *54*

BRAISED SHORT RIB
Roasted Garlic Smashed Potato, Braising Jus,
Glazed Carrot, Micro Greens *48*

PORK PORTERHOUSE, 14 OZ.
Roasted Garlic Smashed Potato, Green Bean,
Apple-Rosemary Chutney, Port Wine Sauce *39*

STONE OVEN FLATBREADS & PIZZAS*

MARGHERITA
Fresh Tomato, Fresh Mozzarella, Basil
Flatbread 17.5 | Pizza 19.5
Cauliflower Flatbread 21.25

PROSCIUTTO & RICOTTA
Balsamic Onion, Sweet Garlic, Prosciutto,
Lemon Ricotta, Mozzarella, Arugula, Parmesan, Oregano
Flatbread 19.5 | Pizza 21.5
Cauliflower Flatbread 23.25

HOT HONEY SAUSAGE & PEPPER
Hot Honey Sausage, Vidalia Onion, Red Pepper,
Mozzarella, Basil, Honey, Chili Flake
Flatbread 19.5 | Pizza 21.5
Cauliflower Flatbread 23.25

CLASSIC CHEESE
San Marzano Tomato Sauce, Mozzarella
Flatbread 16 | Pizza 18
Cauliflower Flatbread 19.75

CLASSIC PEPPERONI
San Marzano Tomato Sauce,
Mozzarella, Pepperoni
Flatbread 18 | Pizza 20
Cauliflower Flatbread 21.75

PRIME SEAFOOD*

SEAFOOD CASSEROLE
Haddock, Crab, Scallop, Shrimp, Tomato Medley, Baby
Spinach, Herbed Butter, Lemon, White Wine, Garlic Cream,
Parmesan Panko Crumb, Roasted Garlic Smashed Potato *41*

CEDAR PLANKED SALMON
Mediterranean Quinoa, Asparagus, Balsamic Glaze,
Sun-Dried Tomato Pesto, Micro Greens *35*

CHIPOTLE HADDOCK
Cedar Planked Haddock, Chipotle Seasoning, Prosciutto Smashed
Potato, Sautéed Corn, Chermoula Sauce, Micro Greens *34*

MEDITERRANEAN SHRIMP BOWL
Garlic Parmesan Shrimp, Shallot, Farro, Artichoke, Tomato, Spinach,
Roasted Red Pepper, Feta, Oregano, Fines Herbes *32*

SEAFOOD STUFFED HADDOCK
Shrimp, Scallop & Crab Stuffing, Artichoke, Onion, Celery,
Roasted Corn, Béarnaise, Roasted Garlic Smashed Potato *39*

COPPER CLASSICS*

COPPER DOOR MEATLOAF
Roasted Garlic Smashed Potato, Broccolini,
Bacon-Onion Jam, Tomato Glaze,
Crispy Onion Straw *29.5*

RAVIOLI & SHORT RIB
Cheese Ravioli, Garlic, Shallot, Mushroom, Asparagus, Tomato,
Roasted Garlic Cream, Parmesan, Crispy Onion Straw *38*

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

TENDERLOIN SHEPHERD'S PIE
Sweet Corn, Green Pea, Roasted Mushroom, Shallot, Prosciutto,
Port Wine Gravy, Roasted Garlic Smashed Potato *30.5*

BBQ PORK SKEWER
Pork Tenderloin, Pineapple, Red Pepper, Basmati Rice Pilaf, Seasoned
Corn, Green Bean, Scallion, Cherry-Chipotle BBQ Sauce *26*

BUTTERMILK FRIED CHICKEN
Roasted Garlic Smashed Potato,
Pancetta Asparagus, Roast Chicken Gravy *29.5*

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

SIDES

- BASMATI RICE *8*
- ARTISAN MAC N' CHEESE *10*
- HOUSE FRIES *9*
- SWEET POTATO FRIES *9.5*
- TRUFFLE FRIES *11*
- PANCETTA ASPARAGUS *9*
- GLAZED CARROTS *8*
- GREEN BEANS *8*
- BROCCOLINI *8*
- BRUSSELS SPROUTS *8.25*
- CHIPOTLE ONION STRAWS *8*
- GARLICKY SPINACH & MUSHROOMS *8.75*
- FINGERLING POTATOES *8*
- ROASTED GARLIC SMASHED POTATO *8*

Indicates Vegetarian Items

10/2026