

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, Crispy Onion Straw

CAPRESE

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

CRISPY SEAFOOD CAKE

Panko Crust, Coleslaw, Cajun Rémoulade,
Scallion, Lemon

SHRIMP ITALIA

Chilled Shrimp, Mixed Greens, Red Wine-Maple
Vinaigrette, Prosciutto, Tomato, Oregano,
Cherry Pepper Relish

SOUP & SALAD

TOMATO-BASIL BISQUE

Roasted Tomato, Sweet Onion, Cream, Basil,
Shaved Parmesan

SPRINGTIME MINISTRONE

Shallot, Garlic, Celery, Carrot, Pea, Asparagus, Tomato,
White Bean, Thyme, Parmesan Crostini

BOSC PEAR SALAD

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

LEMON POPPYSEED SPINACH SALAD

Lemon Poppy Seed Dressing, Cucumber, Radish,
Strawberry, Feta, Almond

ENTRÉES

SLOW ROASTED PRIME RIB, 12oz.

Garlic Mashed Potato, Glazed Carrot, Au Jus

 *Cesari Justo Rosso*

BLACK ANGUS FILET MIGNON, 7oz.

Herb Seasoned, Garlic Roasted Fingerling Potato,
Grilled Asparagus, Maître D' Butter

 *Bonanza Cabernet*

CRISPY COCONUT SHRIMP

Basmati Rice Pilaf, Green Bean,
Lemon Pepper Honey, Scallion

 *Count Karolyi Gruner Veltliner*

SPINACH RAVIOLI PRIMAVERA

Spinach Ravioli, Shallot, Asparagus, Pea, Tomato,
Zucchini, Lemon, Butter, Fines Herbes

 *Sassoregale Vermentino*

BLACKENED SALMON

Avocado White Bean Hummus,
Cumin Spiced Tomato Salad, Chipotle Crema

 *Fleurs de Prairie Rose*

GARLIC PARMESAN 1/2 CHICKEN

Herb Crusted, Roasted Garlic Mashed Potato,
Sautéed Corn, Garlic Aioli, Fines Herbes

 *Juggernaut Chardonnay*

DESSERTS

COOKIE DOUGH CUPCAKE

Brown Sugar Cupcake, Cookie Dough Filling,
Caramel Frosting, Mini Chocolate Chips,
Chocolate Cup, Mini Chocolate Chip Cookie

WILD BERRY SHORTCAKE

House Made Biscuit, Blueberry, Raspberry,
Strawberry, Whipped Cream,
Berry Sauce, Fresh Mint

RASPBERRY LEMONADE CHEESECAKE

Raspberry Lemon Swirled Cheesecake, Raspberry Sauce,
Lemon Curd, Whipped Cream, Candy Stick

 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