

# The Copper Room

## APPETIZERS & SALADS



### Garlic Butter Prawns \$20

*Served with Toasted Ciabatta.*

### Beef Carpaccio \$20

*Thinly Sliced Beef Tenderloin Drizzled with Truffle Oil, Garnished with Arugula, Shaved Parmesan, and Capers, Finished with Citrus Aioli*

### Classic Caesar Salad \$18

*Romaine, Reggiano, Crispy Capers, Garlic Croutons, Creamy Caesar Dressing.*

*Add Grilled Chicken +7.50 | Add Shrimp +12 | Add Salmon +12*

### Salt-Roasted Beet Salad \$15

*Arugula, Feta, Balsamic Reduction, Olive Oil.*

### Heritage Salad \$16

*Field Greens, Tomato, Cucumber, Pickled Onion, House Vinaigrette, Strawberries, Pecan, Goat Cheese.*

*Add Grilled Chicken +7.50 | Add Shrimp +12 | Add Salmon +12*

### Soup of the Day \$15

*Prepared fresh each day using the finest seasonal ingredients. Please ask your server for today's handcrafted selection*

## FROM THE GRILL

### Copper Room Platter For 2 \$145

*Beef Tenderloin, Lobster Tail and Garlic Shrimp  
Madagascar Peppercorn Sauce, Yukon Mash, Seasonal Vegetables*

### New York Striploin \$58

*10 oz AAA Strip, Blue Cheese Butter, Roasted Potatoes, Seasonal Vegetables.  
Add Cajun Shrimp +12 | Add Lobster Tail +35*

### Roasted Chicken Breast Supreme \$30

*Garlic Mash Potatoes, Seasonal Vegetables, Mushroom Sauce.*

### Grilled Portobello Mushroom Bowl \$28

*Quinoa, Hummus, Lemon Vinaigrette, Kale, Cucumber, Avocado, Cherry Tomatoes,  
Grilled Portobello Mushrooms, Pumpkin Seeds*

## FROM THE PAN

### Cajun Shrimp Alfredo \$28

*Creamy Fettuccine, Cajun-Spiced Prawns, Parmesan, Garlic Bread.*

### Pan-Seared Salmon \$39.95

*Lemon Dill Butter, Rice Pilaf, Seasonal Vegetables.*



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## CHEF'S MENU

### STARTER

#### Soup Of The Day

*Prepared fresh each day using the finest seasonal ingredients. Please ask your server for today's handcrafted selection.*

#### Caprese Salad

*Basil Oil, Fresh Mozzarella, Balsamic Glaze*

#### Sorbet

*A Refreshing Intermezzo to Cleanse the Palate*

### MAIN COURSE (PLEASE CHOOSE ONE)

#### New York Striploin

*Grilled NY Striploin topped with Peppercorn Sauce, served with Yukon Mash Potatoes and Seasonal Vegetables.*

#### Pan-Seared Salmon Fillet

*Lemon Dill Velouté, Rice Pilaf, and Asparagus*

#### Roasted Chicken Breast

*Served with Mushroom Demi-glace, Roasted Potatoes, and Seasoned Vegetables*

#### Roasted Vegetable Mille-Feuille (Vegan)

*Zucchini, Eggplant, Sweet Potato, Portobello Mushroom, Asparagus, Cashew Cheese, Tomato Coulis, Quinoa, Roasted Garlic and Parsley*

### DESSERTS

*Chef's Choice Dessert of the Night*



### PORT 2 oz

*Terra Prima Organic Reserve \$16  
Sandeman Ruby Porto \$12  
20 or 40 Taylor Fladgate \$30 / \$68  
10 WJ. Grahams \$17*

### COGNAC 1 oz

*Hennessy X.O or V.S \$45 / \$14  
Courvoisier VSOP \$21  
Remy Matin VSOP \$20*

### BRANDY 1 oz

*Vecchia Romagna \$14  
S.T. Remy VSOP \$12*

### ARMAGNAC 1 oz

*Saint-Vivant \$48  
Marcel Tre Pout 1964 \$45*

*Ask Your Server for Speciality Coffee*



### DESSERTS \$15

*Warm Bread Pudding  
Sultanas, Crème Anglaise.*

*Chocolate Lava Cake  
Molten Center, Vanilla Ice Cream.*

*New York Cheesecake  
Berry Compote.*

*Crème Brûlée  
Classic Vanilla Custard, Caramelized Sugar.*

