

STARTERS

Mediterranean Butter Prawns \$22

Tomato, Garlic, White Wine, Kalamata Olives, Fresh Herbs, Garlic Bread

Beef Tenderloin Carpaccio \$23

Truffle Aioli, Parmesan, Crispy Capers, Baby Greens, Balsamic Glaze, Crostini

Crab & Shrimp Dip \$24

Dungeness Crab, Shrimp, Cream Cheese, Parmesan, Fresh Herbs, Pita Chips

Seared Scallops \$29 **GF**

Cauliflower Purée, Brown Butter, Crispy Bacon

Baked Brie \$18

Rosemary-Blueberry Jam, Garlic Confit, Crostini

SOUP & SALADS

Soup of the Day \$15

Chef's Daily Preparation

Copper Room Caesar Salad \$18

Romaine Hearts, Reggiano, Crispy Capers, Garlic Croutons, House Caesar Dressing

Strawberry & Goat Cheese Mixed Greens \$18 **GF**

Mixed Greens, Fresh Strawberries, Goat Cheese, Cucumber Ribbons, Candied Pecans, Balsamic Vinaigrette

LAND & SEA

Beef Tenderloin \$68

*8 oz Certified Angus Beef, Yukon Gold Potato Purée, Seasonal Vegetables, Whiskey
Peppercorn Sauce*

New York Steak Oscar \$68 **GF**

*10 oz Certified Angus Beef, Dungeness Crab, Béarnaise Sauce, Yukon Gold Potato
Purée, Seasonal Vegetables*

Miso-Glazed Salmon \$40

Saffron Rice, Baby Bok Choy, Mushrooms, Ginger-Soy Glaze

PASTA & VEGETABLES

Braised Beef Short Rib Tagliatelle \$32

*Red Wine-Braised Beef Short Rib, Spinach, Roasted Mushrooms, Parmesan,
Pine Nuts*

Cajun Shrimp Alfredo \$32

Fettuccine, Cajun-Spiced Shrimp, Parmesan

Grilled Cauliflower Steak \$29

*Roasted Garlic Hummus, Romesco, Seasonal Vegetables, Saffron Rice, Crispy
Chickpeas, Herb Oil*

SIGNATURE FOR TWO

Copper Room Platter for Two \$155

*Beef Tenderloin, Atlantic Lobster Tail, Garlic Butter Prawns, Yukon Gold Potato
Purée, Seasonal Vegetables, Bourbon Peppercorn Sauce*

The
Copper Room