

COPPER HILL DINNER MENU

STARTERS

CRISPY CONFIT DUCK EGGROLLS \$11

ROLLED WITH SHITAKE MUSHROOMS, CRISP CARROTS AND NAPA CABBAGE OVER ASIAN SLAW AND AN ORANGE DIPPING SAUCE

CLASSIC CAESAR \$6

HEARTS OF ROMAINE LETTUCE TOSSED WITH CROUTONS, PARMESAN AND A CLASSIC CAESAR DRESSING

ONE DOZEN LITTLE NECK CLAMS \$10

IN A LIGHT GARLIC BROTH WITH HERBED CROSTINI

THE BEETEN TOWER \$9

A PILLAR OF RED AND GOLDEN BEETS LAYERED WITH CHIVE INFUSED GOAT CHEESE

BEEFSTEAK TOMATO AND MOZZARELLA \$9

FRESH BEEFSTEAK TOMATO AND SEASONED MOZZARELLA LAYERED WITH FRESH BASIL AND GARNISHED WITH OLIVE OIL AND FRESHLY CRACKED PEPPER

CRAB RAVIOLI \$11

TOSSED WITH SAUTÉED SPINACH AND TOASTED GARLIC

ENTRÉES

ASIAN MARINATED 12 OZ. STRIP STEAK \$26

SERVED WITH SNOW PEAS, SAUTÉED POTATOES, SWEET SHALLOTS AND A PONZU DIPPING SAUCE

PAN SEARED PORK TENDERLOIN \$24

THINLY SLICED AND LAYERED OVER ARUGULA SALAD WITH GRILLED THICK CUT JERSEY TOMATOES AND RED ONIONS WITH A LEMON AND MUSTARD AIOLI

MURRAY'S FRENCHED CHICKEN BREAST \$20

CITRUS MARINATED AND SERVED WITH CHIVE COUS COUS COMPLEMENTED WITH A BLACK BEAN AND PINEAPPLE SALSA

FILET MIGNON \$29

8 OZ. FILET, ROASTED SHALLOT & RED WINE DEMI GLACE, ROASTED CAULIFLOWER MEDLEY AND POTATO PANCAKE

PAN SEARED SALMON STEAK \$24

BLACK RICE AND GINGERED BABY BOK CHOY, STRAWBERRY COULIS

GRILLED 8OZ. TUNA STEAK \$24

SCALLION JASMINE RICE, SHITAKE SNOW PEA AND CARROT SAUTÉ WITH WASABI AND POMEGRANATE VINAIGRETTE

SAUSAGE & RICOTTA ROLLATINI \$10

BAKED AND SERVED SMOTHERED IN HOUSEMADE MARINARA SAUCE AND FRESHLY GRATED MOZZARELLA CHEESE

HOUSEMADE CHICKEN PARMESAN \$14

BAKED TO PERFECTION IN BASIL INFUSED MARINARA SAUCE TOPPED WITH THINLY SLICED FRESH MOZZARELLA CHEESE OVER PENNE PASTA