

# Copper Hill

## Appetizers

- Curried Chicken Skewers served under a mild Curry Sauce with Green Onion and Sesame Seeds. 6.5
- Button Mushrooms stuffed with a mild Italian Sausage Stuffing, Fresh Herbs and a Pesto Basil Sauce. 9
- Baked Brie Cheese stuffed with Sun Dried Tomato and Basil Relish. Served with Crostinis. 9
- Fresh Spinach and Artichoke Dip in a Parmesan Cheese Blend, Spices and served with Crostinis. 9
- Maryland Style Crab Cakes baked golden and served with a Lemon and Caper Dill Beurre Blanc Sauce. 12
- Edamame Soy Beans sautéed in clarified Butter with Garlic and Sea Salt. 4
- Garlic Shrimp sautéed in Red Pepper Flakes, Parsley and White Wine Butter Sauce. Served with Crostinis. 9

## Salads

Creamy Blue Cheese, Italian Vinaigrette, Ranch, Thousand Island, Citron, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard

- Pear and Cashew Salad with Mixed Greens and Asiago Cheese in a Honey Infused Balsamic Vinaigrette. 8
- Rosemary Chicken tossed with Mixed Greens, Feta Cheese, Sun Dried Cranberries, Pine Nuts and finished with Raspberry Vinaigrette. 12
- Caesar Salad with Romaine Lettuce, zesty Caesar Dressing, Herb Croutons and Fresh Parmesan Cheese. 7  
Chicken ~ 3 Steak or Shrimp ~ 5
- Chèvre Goat Cheese wrapped in Puff Pastry and served over Mixed Greens tossed with Green Apple, Red Onion, Walnuts and Balsamic Vinaigrette. 9
- Cobb Salad with Smoked Turkey, Bacon, Egg, Blue Cheese, Tomato, Cucumber, Carrot, Baby Corn and Avocado. 12
- Copper Hill House Salad - Mixed Greens tossed with Tomato, Cucumber, Carrot, Red Onion, Herb Croutons and topped with Cheddar Cheese. 3
- Maple Soy Salad with Poached Fresh Atlantic Salmon over Mixed Greens, Pecans, Parmesan and Maple Soy Vinaigrette. 13

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## Pastas

Served with choice of House Soup or Copper Hill House Salad.

Asian Pan Fried Noodle Stir Fry with choice of Steak, Shrimp or Chicken. Served with a variety of vegetables. 14

Sautéed Shrimp and Chicken tossed in Fusilli Pasta with a rich Lobster Sauce and topped with fresh Parmesan Cheese. 14

Butternut Squash, Ricotta Cheese, and Spices fill our in house, hand made Ravioli. Topped with a Sage and Blue Cheese Cream Sauce. 14

Italian Sausage with Linguine, Bell Pepper, Mushroom, Basil and Onion in a zesty Marinara Sauce. Topped with fresh Parmesan Cheese. 13

## Entrées

Served with Seasonal Vegetable and choice of House Soup or Copper Hill House Salad.

Black and Blue Filet Mignon served over a Creamy Gorgonzola Sauce and Roasted Garlic Mashed Potato. 29

Chicken Wellington stuffed with Mushroom Duxelle wrapped in Puff Pastry and served with Roasted Garlic Mashed Potato. 17

Flat Iron Steak topped with Mushroom Madeira Wine Sauce and served with Roasted Garlic Mashed Potato. 19

Grilled Haddock topped with a Lobster Mango Salsa and served with Confetti Orzo. 17

Pan seared Apricot Chutney Rib Eye served with a Green Peppercorn Sauce and Roasted Garlic Mashed Potato. 23

Pan seared fresh Atlantic Herb Crusted Salmon served with Fire Roasted Tomato Relish and Confetti Orzo. 19

Pancetta wrapped Tiger Shrimp on Snow Crab Cream Sauce with Green Onion and Mushroom. Served with Confetti Orzo. 18

Pork Oscar - Tenderloin Medallions layered with Crab Meat, sautéed Spinach, Asparagus, Milanese Rice and finished with a rich Béarnaise Sauce. 18

Thai Lamb Chops marinated in Hoisin, Honey, Garlic, Red Curry and toasted Sesame Seeds. Served with Confetti Orzo. 25