

Welcome to the Copper Kettle

Serving lunch from 11:00 am till 3:00 pm

~From the Garden~

B.L.T. Wedge Salad

Crisp Iceberg lettuce wedge complimented with chopped Applewood smoked bacon, fresh tomatoes, and croûtons, your choice of dressing 8
With Grilled Chicken 11

Greek Chef Salad

Fresh garden greens tossed with a light Greek dressing and topped with Feta cheese, Kalamata olives, red onions and tomatoes. A "House Favorite" 9
With Grilled Chicken..... 12

Grilled Chicken Caesar Salad

Fresh Romaine lettuce, Parmesan cheese and our own homemade croûtons tossed with a traditional Caesar dressing and topped with a fresh flame-grilled chicken breast 11

Crab Cake Spinach Salad

Fresh baby spinach topped with chopped bacon, Parmesan cheese and seasoned croûtons, served with one of our famous jumbo lump Crab Cakes 14

Cowboy Steak Salad

Fresh garden greens topped with fries, flame-grilled steak, barbecue sauce and cheddar cheese, your choice of dressing 13

Shrimp Cocktail Salad

Fresh garden greens topped with five jumbo chilled shrimp, Applewood bacon and Parmesan cheese, complimented with a side of Cocktail sauce 13

Asparagus & Goat Cheese Spinach Salad

Fresh baby spinach topped with grilled asparagus, bacon, and a tasty soft goat cheese, drizzled with honey 11
With Grilled Chicken 14

Black-n-Bleu Chicken Salad

Marinated chicken breast seasoned with Louisiana spices and blackened in a hot iron skillet, served over crisp greens and topped with Bleu cheese crumbles 12

Southwestern Chicken Chef Salad

Fresh greens topped with grilled chicken, homemade Black Bean Salsa, cheddar cheese and tortilla straws..... 12

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

~Classic Sandwiches~

French Dip

Thinly sliced Prime Rib stacked high on a French roll, complimented with Au jus 11

Broiled Crab Cake

Prepared with the finest jumbo lump crabmeat available, served with Tartar sauce 14

Fillet of Haddock

Lightly seasoned and broiled, served with Tartar sauce 12

Turkey & Bacon Club

Smoked turkey, Applewood bacon, lettuce, tomato and mayonnaise on Sourdough 9

~Baked Wraps~

Chesapeake Crab

Thin tortilla stuffed with jumbo lump crabmeat, pesto mayonnaise and shredded lettuce, seasoned with Old Bay and baked 11

BBQ Turkey & Cheddar

Smoked turkey breast, bbq sauce and cheddar cheese 8

Grilled Chicken Caesar

Flame-grilled chicken, chopped romaine, Parmesan cheese and Caesar dressing wrapped in a tortilla and baked 8

Black Forest

Sliced prime rib, Swiss cheese, sauerkraut and 1000 Island dressing wrapped and baked 9

Southwestern Chicken

Grilled chicken, cheddar cheese and Black Bean Salsa wrapped in a flour tortilla and baked 9

~Sides~

French Fries 3
Sweet Potato Fries 3
Kettle Fries 3
Onion Rings 3

~Flame-Grilled~

½ lb. American Burger

Garnished with lettuce, tomato and pickles 9

Bleu Cheese & Bacon Burger

½ lb. burger seasoned with our own blend of spices and grilled, topped with Applewood bacon and crumbled Bleu cheese 10

Mushroom & Swiss Burger

½ lb. burger topped with fresh mushrooms sautéed in white wine and Swiss cheese 10

Marinated Chicken Breast

½ lb. breast marinated in our secret blend of fresh ingredients and flame-grilled 9

Chicken Cordon Bleu

Flame-grilled chicken topped with smoked ham & Swiss cheese, served with Dijon mustard 10

Black-n-Bleu Chicken

Fresh chicken seasoned with Louisiana spices and topped with Bleu cheese 10

Hawaiian Chicken Breast

½ lb. chicken breast topped with grilled pineapple and pepperjack cheese 10

Portabella Mushroom Burger

Jumbo Portabella flame-grilled to perfection and topped with a combination of fresh steamed vegetables 9

~Soups~

Lobster Bisque

Cup: 5 Bowl: 7

French Onion Soup

Cup: 5 Bowl: 7

Snapper Soup

Cup: 5 Bowl: 7

All Sandwiches and Wraps are served with Coleslaw.