

Copper Blues

BAR & GRILL

Soups & Salads

- Lobster Bisque** 9
with lemon creme fraiche and fresh chives
- Gazpacho** 7
chilled tomato and cucumber soup
- Warm Goat Cheese Salad** 12
with roasted walnuts, grape tomatoes, gala apple chips and baby greens in balsamic vinaigrette
- Summer Spinach Salad** 9
orange and grapefruit segments, garnished with toasted pecans & our homemade poppy seed dressing
Take home a jar of homemade Poppy Seed Dressing 250ml \$6 / 500ml \$10
- Classic Caesar Salad** 9
romaine lettuce tossed in a garlic dressing, smoked bacon, shaved parmesan & sourdough croutons

Appetizers

- Our Famous Louisiana-Style Mussels** 14
steamed in a spicy tomato cream sauce with roasted garlic, leeks, and vine-ripened tomatoes
- Crispy Calamari** 14
in a crispy batter served with New Orleans cajun dip
- Copper Blues Bruschetta** 8
flatbread lightly brushed with olive oil and topped with tomatoes, onions and bocconcini cheese
- Artichoke Spinach Dip** 10
served with an assortment of toasted flatbreads
- Roasted Walnut Dusted Brie Fritters** 9
with sweet Thai chili sauce
- Scallops Rockefeller** 14
sambuca scented spinach & pancetta gratin
- Garlic Roasted Escargots** 9
with brandy butter and parmesan cheese served over a roasted Portabella mushroom cap
- Lamb Tenderloin** 14
marinated in a red Thai curry and served with tzatziki
- New Orleans Crab Cakes** 14
with a homemade corn salsa
- Sweet Potato Fries** 9
served with ancho chile mayonnaise
- Seafood Pyramid "Great for Sharing"** 49
broiled lobster tail, king crab leg, grilled prawns and our famous Louisiana-style mussels