

Copper Blues

BAR & GRILL

House Specialties

Prime Rib <i>slow roasted in-house</i>		Beef Tenderloin	6oz	28	
City Cut	8oz	25	Double Tournedos	12oz	35
Country Cut	16oz	32	New York Striploin	10oz	29
Porterhouse	18oz	39			

6oz Lobster Tail - 16 Alaskan King Crab Leg - 16 Skewer of Grilled Prawns - 9

Roasted Rack of Lamb 29

with a rosemary garlic panko tapenade and grainy mustard demi glaze

The above are served with seasonal vegetables and Yukon gold mashed potatoes.

Copper Blues is proud to serve certified AAA Alberta Angus Beef

Butter Chicken 23

boneless chicken sauteed with sugar snap peas in a mild curry sauce on a bed of basmati rice

Crispy Pickerel 27

a pan fried fillet topped with lemon dill basil shrimp with rice pilaf

Sea Bass 32

with a key lime chile rub and fresh lime wedges

King Crab Dinner 44

two full steamed Alaskan king crab legs served with drawn butter

Broiled Lobster 44

two Caribbean lobster tails brushed with garlic butter

Seafood Platter for 2 109

Alaskan king crab legs, 2 Caribbean lobster tails with garlic butter, 2 jumbo garlic shrimp skewers, sauteed sea scallops, and our famous Louisiana-style mussels

The above are served with seasonal vegetables and rice.

Fettuccine Copper Blues 27

tiger shrimp and chicken in a rose sauce with roasted garlic, roasted red peppers, snow peas, wilted spinach and mushrooms

We would be pleased to re-create this dish as a vegetarian option

Chef's Pasta market

created daily with the freshest ingredients

Additions

Sauteed Wild Mushrooms 4 Carmelized Onions 4

Stilton Blue Cheese 4 Extra Vegetables 4

Cognac Peppercorn Sauce 4