

THE COPPERMINE *Bistro*



Shared Plates

***Shrimp Cocktail** ~ traditional cocktail sauce ~ lemon GF 14

Rustica Flatbread ~ red sauce ~ pepperoni ~ Italian sausage
~ mozzarella ~ banana peppers 15

Verdura Flatbread ~ olive oil ~ garlic ~ asparagus ~ roasted tomatoes
~ peppers ~ onions ~ mozzarella ~ feta 14

Artichoke and Spinach Dip ~ crostini 9

Soups and Salads

Curry Chicken Soup GF 6

Strawberry and Kale Salad ~ dried cranberries ~ toasted almonds
~ feta ~ honey vinaigrette GF 9

Caesar Salad ~ romaine ~ croutons ~ parmesan
~ crispy prosciutto ~ Caesar dressing 8

Bistro Salad ~ romaine ~ mixed greens ~ tomato ~ cucumber
~ pickled red onion and carrot GF 6

Dressings: Ranch ~ Bleu Cheese ~ Balsamic Vinaigrette
~ Honey Vinaigrette

***Additonal:** chicken 4 ~ salmon 6 ~ shrimp 7



Main Course

***Shrimp and Pasta** ~ asparagus ~ red peppers ~ spinach ~ basil
~ garlic ~ tomato cream ~ orecchiette 25

***Grilled Pork Chop** ~ truffle mashed potato ~ vegetable medley
~ apple and dried cherry sauce GF 26

***Baked Salmon** ~ tomato caper sauce ~ asparagus
~ saffron rice and quinoa GF 24

***Filet of Sirloin** ~ truffle mashed potato ~ vegetable medley
~ brandy onion sauce GF 34

***Bistro Chicken** ~ asparagus ~ mushroom and madeira sauce
~ saffron rice and quinoa GF 23

***Seafood Linguine** ~ shrimp ~ scallops ~ lobster
~ garlic ~ lobster sauce 37

***New York Strip Steak** ~ truffle mashed potato ~ asparagus
~ red wine peppercorn sauce GF 35

Rice Quinoa Bowl ~ kale ~ roasted tomatoes ~ asparagus
~ mushrooms ~ red peppers ~ garlic ~ onion
~ feta ~ balsamic glaze GF 17

***Bistro Burger** ~ 7 oz. burger ~ Manchego ~ bacon ~ brioche bun
~ lettuce ~ tomato ~ onion ~ pickle ~ fries 15



GF - Gluten Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.*