

THE COPPER MINE *Bistro*



Shared Plates

Shrimp Cocktail ~ Traditional Cocktail Sauce ~ Lemon GF 14

Caponata Bruschetta ~ Eggplant Caponata ~ Manchego ~ Romesco 8

Rustica Flatbread ~ Italian Sausage ~ Pepperoni
~ Pepperoncini ~ Mozzarella ~ Red Sauce 15

Verdura Flatbread ~ Feta ~ Mozzarella ~ Spinach ~ Caramelized Onions
~ Mushrooms ~ Balsamic Glaze 14



Soups and Salads

Shrimp and Potato Leek Soup GF 8

Copper Mine Salad ~ Apple and Dried Cranberry ~ Mixed Greens
~ Feta ~ Candied Walnuts ~ Cranberry Vinaigrette GF 9

Caesar Salad ~ Romaine ~ Croutons ~ Parmesan
~ Crispy Prosciutto ~ Caesar Dressing 8

Bistro Salad ~ Romaine ~ Mixed Greens ~ Tomato ~ Cucumber
~ Pickled Red Onion ~ Carrot ~ Choice of Dressing GF 6

Dressings ~ Balsamic ~ Ranch ~ Blue Cheese ~ Cranberry Vinaigrette



Main Course

Shrimp Campanelle Pasta ~ Grape Tomatoes ~ Garlic ~ Basil
~ Spinach ~ White Wine Sauce 24

Grilled Pork Chop ~ Sweet Potato Mash ~ Brussel Sprouts
~ Mushroom Marsala Sauce GF 26

Lamb Chops ~ White Bean and Chorizo Ragout ~ Brussel Sprouts GF 35

Baked Salmon ~ Saffron Rice ~ Ratatouille ~ Romesco Sauce GF 24

Artichoke Chicken Spaghetti ~ Grape Tomato ~ Artichoke Hearts
~ Kalamata ~ Feta ~ Basil ~ White Wine 22

Seared Scallops ~ Eggplant Caponata ~ Saffron Rice ~ Brussel Sprouts GF 28

New York Strip Steak ~ Sweet Potato Mash ~ Balsamic Onions ~ Ratatouille GF 36

Vegetable Ratatouille Pasta ~ Parmesan ~ Spaghetti 16

Romesco Burger ~ Manchego Cheese ~ Caramelized Onions ~ Romesco Sauce
~ Brioche Bun ~ Lettuce ~ Tomato ~ Pickle ~ Sweet Potato Fries 15



GF - Gluten Free

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