

THE COPPERMINE *Bistro*



Appetizers and Salads

Crab and Corn Soup 8 GF

***Gazpacho Shrimp Cocktail** 14 GF

***Polenta Cake and Shrimp** ~ cajun cream sauce
~ bacon ~ green onion 14 GF

Cheese and Charcuterie Plate 15

Grilled Watermelon Salad ~ arugula
~ goat cheese ~ pickled radish ~ honey vinaigrette
~ balsamic glaze 10 GF

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

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

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

*Additional: chicken 4 ~ salmon 6 ~ shrimp 8 ~ scallops 12

Entrées

***Papa Weavers Pork Chop** ~ honey chipotle glaze
~ roasted potatoes ~ braised kale
~ grilled pineapple salsa 26 GF

***Broiled Salmon** ~ tomato caper sauce
~ succotash ~ rice pilaf 24 GF

***Bistro Filet** ~ roasted potato ~ vegetable medley
~ mushroom madeira sauce 34 GF

Lobster Mac and Cheese ~ gruyère
~ truffle oil ~ bread crumbs 29

***Bistro Chicken** ~ braised kale ~ rice pilaf
~ mushroom suprême sauce 23 GF

***Seafood Pomodoro** ~ shrimp ~ scallops
~ lobster tail ~ garlic ~ basil ~ linguine 37

***Grilled Lamb Chops** ~ peperonata
~ roasted potato ~ vegetable medley 36 GF

***Crab Cakes** ~ rice pilaf ~ succotash
~ rémoulade sauce 28

Quinoa Bowl ~ kale ~ roasted tomato ~ corn
~ mushroom ~ red pepper ~ onion ~ asparagus
~ goat cheese ~ balsamic glaze 17 GF



GF - Gluten Free

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