

Copia Special Cuts

Chef Rook's Slow Roasted Prime Rib

Royal Cut

16-18 oz. - \$29

Queen Cut

30-32 oz. - \$49

Whipped Yukon Gold Potatoes, Horseradish Cream, Au Jus

Sicilian Strip Loin - \$39

Italian Bread Crumb Encrusted 16 oz. Strip,
Melted Fontina, Sautéed Mushrooms, Lemon
Garlic Butter, Fried Spaghetti and Seasonal Vegetables

Filet of Beef Tenderloin - \$41

Grilled 8 oz. Filet, Garlic Butter, Au Jus, Whipped
Yukon Gold Potatoes, Seasonal Vegetables

Steak Diane - \$31

Pan-Seared Beef Tenderloin Medallions, Dijon Mustard
Cognac Sauce, Sliced Mushrooms, Sweet Peppers,
Shallots, Whipped Yukon Gold Potatoes, Seasonal Vegetables

Pork Rib Chop - \$25

Grilled Pork Rib Chop, Three Potato Hash,
Beer and Bacon Gravy, House-Made Apple Sauce

16 oz. Blackened Prime Ribeye - \$33

Garlic Butter, Au Jus, and Whipped Yukon Gold Potatoes

House Specialties

House-Smoked Spare Ribs - \$25

Full Rack of Ribs, Tangy BBQ Sauce,
Tobacco Onion, Baked Beans

Slow Roasted Chicken - \$19

Cajun Spiced Slow Roasted Rotisserie Chicken,
Andouille Sausage and Roasted Corn Gravy,
Guajillo Whipped Potatoes and Seasonal Vegetables

Grilled Herb-Marinated Chicken Breast - \$19

Grilled Savory Herb-Marinated Chicken Breast, Copia Rice
Pilaf, Sautéed Mushrooms, Baby Spinach, Artichokes,
Yellow Peppers, Tomato, Lemon Garlic Butter

Grilled Duck Breast - \$29

Grilled Duck Breasts, Roasted Red Grape and
Caramelized Onion Port Wine Demiglace, Yukon Gold
Whipped Potatoes and Seasonal Vegetables

Lamb Shank - \$25

Slow-Braised Served with Roasted Garlic, Red Wine,
Herb Pan Gravy and Whipped Yukon Gold Potatoes

Pork Scallopini - \$19

Pork Tenderloin Medallions, Roasted Sweet Onion, Shiitake
Mushrooms, Tomatoes, Capers, Lemon Butter Sauce,
Fried Spaghetti and Seasonal Vegetables

Surf and Turf - \$41

Fried Lobster Tail and Petit Filet, Hollandaise, Yukon Gold
Whipped Potatoes, Seasonal Vegetables

Seafood

Shrimp and Grits - \$19

Aged Cheddar and Green Chile Grits, Cajun Spiced
Shrimp, Roasted Corn, Red Bell Peppers,
Caramelized Onion and Andouille Sausage

Swordfish - \$27

Grilled Swordfish over Oil-cured Olive and Arugula
Cous Cous topped with a Sun-dried Tomato, Roasted
Yellow Pepper and Fresh Basil Salad and Goat Milk Gouda

Scallops - \$33

Seared Sea Scallops on Saffron Risotto Cakes topped
with Seafood Imperial Cream and Tomato Capers Relish
with Seasonal Vegetables

Roasted Wild Caught Salmon - \$23

Over Grilled Vegetable Rice Pilaf with a
Honey-Grain Mustard and Red Chile Glaze

Black Sesame Ahi - \$31

Seared Ahi with Pan Roasted Shiitake Mushrooms, Scallions,
Napa Cabbage, Bell Peppers, Edamame, Szechuan Ginger
Glaze and Wasabi Whipped Yukon Gold Potatoes

Voodoo Shrimp & Sausage Jambalaya - \$21

Jalapeño & Cilantro Marinated Jumbo Shrimp Over
Andouille Sausage Jambalaya, Seasonal Vegetables

Salmon Papillote - \$25

Wild-Caught Salmon with Julienne Vegetables, Roasted Tri-colored Potatoes, and a White
Wine and Lemon Herb Butter -- All Sealed and Baked in a Paper Pouch

Sides - \$5 1/2

Fried Spaghetti
Sautéed Spinach
Home Fries
Yukon Gold Whipped Potatoes

Copia Rice Pilaf
Mac & Cheese
Tobacco Onions
Three Potato Hash

Baked Beans
Green Chile Cheddar Grits,
Andouille Sausage Jambalaya
Roasted Mushroom Salad
Asparagus with Hollandaise