

COCKTAILS

Handcrafted Martinis and Highballs

Mandarin Blossom

Fruit and flower infused Hangar One Mandarin Blossom Vodka with fresh squeezed Orange Juice 10

Uptown Old Fashioned

Our take on a classic high ball made with muddled orange, sugar, and Angostura bitters, topped with ice and Bulleit Bourbon whiskey. Garnished with a cherry and an orange slice 9

The Duke

An old favorite inspired by a rich history of a classic martini with Hendrick’s Gin or Belvedere Vodka 10

Peartini

The vibrant taste of Grey Goose La Poire is deliciously balanced with subtly sweet, crisp flavors 10

Elite Margarita

A refreshing blend of Cointreau, Grand Marnier and Milagro Tequila. Made with fresh Agave nectar 10

Fleur De Lis

A beautiful balance of Chopin Vodka and St. Germain Elderflower Liqueur which brings out the fresh flavors of tropical fruit 10

SOUP OF THE DAY

SUN	Santa Fe Chicken Soup
SUN	Chicken Noodle
MON	Chili
TUE	Clam Chowder
WED	Tomato Basil
THU	Black Bean
FRI	Chicken Tortilla
SAT	Loaded Potato

STARTERS

- House or Caesar Salad 7
- Spinach Artichoke Dip 13
- Calamari 14
- Fiesta Eggrolls 14
- Shrimp Cargot 15
- Iron Skillet Cornbread 6
- Smoked Salmon 15
- Coca Cola Ribs 15

SIDES AND OTHER


- Mac, Bacon & Cheese 7
- Seasonal Vegetable 4
- Mashed Potatoes 5
- French Fries 5
- Carrots 4

DESSERTS

- Chocolate Uprising 8
- Key Lime 8
- Bread Pudding 8
- Seasonal Ice Cream and Sorbet 4
- Pineapple Upside Down 8



Proper Attire Required



Chef Prepared, Always Fresh.  
Only Certified Green Restaurant in Gaithersburg, MD

BURGERS & SANDWICHES

“The Stanford” Cheeseburger\*

Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, bacon, lettuce, tomato, onion, bread and butter pickles, mustard, and mayonnaise on a toasted sesame seed bun 16

Kent Island Fish Sandwich

Crispy cod, slaw, and dill pickles. Served with field greens salad MKT

Veggie Burger

Spiced brown rice, black beans and oat bran with melted pepper Jack cheese, tomato, lettuce, onions, mayonnaise, and mustard on a toasted sesame seed bun 14

Famous French Dip Sandwich\*

Thinly sliced slow roasted prime rib on a toasted fresh baguette, with a creamy horseradish sauce. Served au jus and french fries 18

Chicken & Avocado Club Sandwich

Grilled chicken breast, avocado, crispy applewood bacon, tomato, sprouts, Swiss cheese, & honey mustard on grilled wheat bread 16

Crab Cake Sandwich

Golden brown jumbo lump crab cake on toasted sesame seed bun with remoulade, lettuce, tomato and diced onions. Accompanied by French fries 18

SALADS

Rotisserie Chicken Salad

Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, Monterey Jack, chipotle-bleu dressing, avocado & BBQ sauce 15

Wood Grilled Steak Salad\*

Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked gouda and honey-sesame vinaigrette dressing 20 Petite 16

Seared Ahi Tuna Salad\* (Copper Canyon Grill follows the Monterey Bay Aquarium sustainable fish practice)

Sesame crusted seared ahi tuna accompanied by fresh field greens, mango, avocado, red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette. Garnished with pickled ginger and wasabi 20

Club Salad

Crispy chicken, mixed greens, avocado, smokehouse bacon, mixed jack and cheddar cheese, croutons, and honey chipotle dressing 16

ENTRÉE PLATES

“Our Specialties”

**Wood-Fired Rotisserie Chicken** (Fresh from MD Eastern Shore farmers)  
Slow-roasted to bring you maximum flavor. Served with redskin mashed potatoes & green beans 19

**Barbeque Ribs**  
Slow cooked St. Louis cut ribs topped with BBQ sauce. Served with julienne fries & coleslaw  
Full Rack 24 Half Rack 20

Chicken Pot Pie

Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 15

Rattlesnake Pasta

Fresh rotisserie chicken with garlic, tri bell peppers, mushrooms, & lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked mozzarella cheese & chopped cilantro 15

Fish Tacos

Two grilled flour tortillas filled with cabbage, sour cream and campfire sauce. Served with Ranch beans and rice along with fresh housemade guacamole. Served with fresh fish of the day 15

Fresh Vegetable Platter

Blue cheese balsamic vinaigrette over beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 15

Chicken Parmesan

Hand breaded, pan fried chicken breast accompanied by linguini and sautéed spinach, topped with home-made marinara and smoked mozzarella 16

Big Meatloaf Stack

Ground beef tenderloin, spicy pork sausage & mixed cheeses. Slow-cooked and topped with fire roasted tomato-brown sauce. Served with mashed potatoes & green beans 17

Short Smoked Atlantic Salmon (Copper Canyon Grill follows the Monterey Bay Aquarium sustainable fish practice)

Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with sauté spinach and orzo rice 25

Hickory Grilled Tenderloin Filet\*

6 oz. or 9 oz. tenderloin steak, gorgonzola bleu cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 6 oz. 25 9 oz. 32

Wood Grilled Fish\*

Our chefs search the local fish markets for the best catch of the day. Uniquely prepared each day. Availability is limited to ensure freshness. MKT



All our beef is hand selected, aged, and hand cut by Halpern's Steak

Copper Canyon proudly serves only Halpern's beef

18% gratuity will be added to parties of 8 or more.

Asterisk (\*) marked items may be cooked to order. Consuming raw or under cooked meats & seafood may increase your risk of food-borne illness  
Please inform your server of any food allergies.

Lunch – Fall / Winter

Gaithersburg: 10/15