

## 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

**Soup of the Day** 7

<b>SUN</b>	<b>Creamy Chicken Noodle</b>
<b>MON</b>	<b>Chili</b>
<b>TUE</b>	<b>Clam Chowder</b>
<b>WED</b>	<b>Tomato Basil</b>
<b>THU</b>	<b>Cheddar Broccoli</b>
<b>FRI</b>	<b>Chicken Tortilla</b>
<b>SAT</b>	<b>Loaded Potato</b>

## STARTERS

**House or Caesar Salad** 7

**Spinach Artichoke Dip** 13

**Calamari** 14

**Fiesta Eggrolls** 14

**Coconut Shrimp** 15

**Iron Skillet Cornbread** 6

**Smoked Salmon** 15

**Asian Spare Ribs** 15

## SIDES

**Mac, Bacon & Cheese** 7<sup>50</sup>

**Seasonal Vegetable** 4

**Mashed Potatoes** 5

**French Fries** 5

## DESSERTS

**Chocolate Uprising** 8

**Key Lime** 8

**Bread Pudding** 8

**Seasonal Ice Cream and Sorbet** 4

**Pineapple Upside Down** 8

**COPPERCANYON**  
GRILL

*Proper Attire Required*

## SALADS

### **Rotisserie Chicken Salad**

Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, Monterey Jack, chipotle-bleu dressing, avocado, & BBQ sauce 16

### **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 17

### **Seared Ahi Tuna Salad\***

Sesame crusted seared ahi tuna accompanied by fresh field greens, mango, avocado, diced red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette. Garnished with pickled ginger and wasabi 21

### **California Cobb Salad**

Iceberg lettuce tossed in a creamy avocado ranch dressing and topped with rotisserie chicken, chopped bacon, cornbread croutons, bleu cheese crumbles, hard boiled eggs, and tomatoes 16

## ENTRÉE PLATES

### **"Our Specialties"**

#### **Wood-Fired Rotisserie Chicken**

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 27

### **Chicken Pot Pie**

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

### **Wood Grilled Fish\***

Our chefs search the local fish markets for the best catch of the day. Quantities & availability are limited to ensure freshness. Served with orzo rice & seasonal fresh vegetable MKT

### **Eastern Shore Crabcakes**

Half pound of jumbo lump crab in two cakes seared to a golden brown. Served with french fries and cole slaw 29

### **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 16

### **Prime Rib\***

Slow-roasted, deeply seasoned, served au jus & horseradish sauce. Served with redskin mashed potatoes & green beans 31

### **Hickory Grilled Tenderloin Filet\***

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

### **Fresh Vegetable Platter**

Bleu cheese balsamic vinaigrette over a beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 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 16

### **Short Smoked Atlantic Salmon**

Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with sauté spinach and orzo rice 24

## 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

### **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 15

### **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. 17

### **Chicken & Avocado Club Sandwich**

Grilled chicken breast, avocado, crispy applewood bacon, tomato, sprouts, Swiss cheese, & honey mustard on grilled wheat bread 15

### **Cloak and Dagger Sandwich**

Thinly sliced prime rib, fresh cut black forest ham and sharp cheddar cheese with dill pickles and spicy brown mustard on a toasted baguette. Served au jus and french fries 17

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.

**Dinner**

Silver Spring: 3/14