

## 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>Santa Fe Chicken Soup</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>Black Bean</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

**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

**Vegetable Platter** 15

## DESSERTS

**Chocolate Uprising** 8

**Key Lime** 8

**Bread Pudding** 8

**Seasonal Ice Cream and Sorbet** 4

**Pineapple Upside Down** 8

**COPPER CANYON**  
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 17

### **Wood Grilled Steak Salad\***

Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked gouda and honey-sesame vinaigrette dressing 21 Petite 17

### **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 21

### **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 21

#### **Barbeque Ribs**

Slow cooked St. Louis cut ribs topped with BBQ sauce. Served with julienne fries & coleslaw  
Full Rack 28 Half Rack 22

### **Chicken Pot Pie**

Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 16

### **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

### **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

### **Chicken Parmesan**

Hand breaded, pan fried chicken breast accompanied by linguini and sautéed spinach, topped with home-made marinara and smoked mozzarella 18

### **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 26

### **Eastern Shore Style Crabcakes**

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

### **Prime Rib\***

Slow-roasted, deeply seasoned, served au jus & horseradish sauce. Served with redskin mashed potatoes & green beans 32

### **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. Quantities & availability are limited to ensure freshness. Served with orzo rice & seasonal fresh vegetable MKT

## 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. 18

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

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

### **Kent Island Fish Sandwich**

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



*All our beef is hand selected, aged, and hand cut by Halperns' Steak*  
Copper Canyon proudly serves only Halperns' 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.

**Dinner – Fall / Winter**

Woodmore: 10/15