

# Copperfield Inn Dinner Menu

## Starters

### **Chili Cheese Nachos**

Tortilla Chips topped with our Homemade Chili, Cheddar Cheese, Jalapenos, Lettuce and Tomato served with Sour Cream and Salsa 14

### **Roasted Garlic Hummus**

Homemade Roasted Garlic Hummus topped with Feta Cheese. Served with Grilled Pita & Garden Veggies 10

### **Bruschetta**

Fresh Tomato, Red Onion Garlic, Basil, Extra Virgin Olive Oil and Fresh Mozzarella finished with a Balsamic Glaze served with Crostini 9

### **Potato Skins**

Filled with Bacon, Cheddar Jack Cheese topped with Scallions, served with Sour Cream 9

### **Southwest Chicken Spring Rolls**

Filled with Chicken, Black Beans, Corn, Cheddar Jack Cheese drizzled with Jack Daniels\* Barbeque Sauce 10

### **Chicken Skewers**

Grilled Chicken glazed with your choice of Teriyaki or Buffalo Sauce 8

### **Chicken Wings** - **Bone In or Boneless**

Tossed in your choice of Teriyaki, Jack Daniels BBQ\*, Mild, Hot Sauce, House, Garlic Parmesan, Mango Habanero or Bee Sting 10

### **Coconut Shrimp**

Served with Raspberry Dipping Sauce 12

### **Seasonal Cheese Board**

Chef's Selection of Assorted Cheeses served with Olives, Grain Mustard, Fruit Preserve, Candied Walnuts and Flatbreads 13

### **Clams or Mussels**

Sauteed in a White Wine, Lemon, Butter, Garlic Sauce or a Spicy Red Wine Marinara  
Clams 13 / Mussels 12

### **Jumbo Shrimp Cocktail**

Served with Fresh Lemon and Cocktail Sauce 14

### **Crispy Fried Calamari Reggiano**

Served with Olive Salad and Homemade Marinara Sauce finished with Pecorino Romano Cheese 13

### **Firecracker Shrimp**

Tempura Battered Shrimp tossed in a Sweet and Spicy Bistro Sauce 13

### **Zucchini Coins**

Lightly Battered Zucchini Slices served with Horseradish Ranch Dipping Sauce 9

### **Quesadilla**

Crispy Tortilla with Melted Jack and Cheddar Cheese, Topped with Scallions & served with Salsa, Guacamole and Sour Cream 8 | Chicken + 3 | Shrimp + 5 | Crabmeat + 10

### **Pub Pretzels**

Served with Lager Beer Cheese 8

### **Panko Crusted Goat Cheese**

Fried Panko Crusted Herb Studded Goat Cheese and served with a Smoked Tomato Jam 9

### **Chicken Fingers**

Served with your choice of Jack Daniels BBQ or Honey Mustard Sauce 8 | Add French Fries 11

## Flatbreads

**Buffalo Chicken** - Mozzarella Cheese and Breaded Chicken Tenders finished with Hot Sauce and Bleu Cheese Crumbles 10

**Chicken Parmesan** - Breaded Chicken, Marinara Sauce finished with Mozzarella Cheese 10

**Pizza** - Choice of Pepperoni or Meatball, Homemade Marinara with Mozzarella Cheese 10

**Chicken Bacon Ranch** - Breaded Chicken Tender, Mozzarella Cheese and Crumbled Bacon finished with a Ranch Drizzle 11

 **Bruschetta** - Fresh Diced Roma Tomatoes, Red Onion tossed w/Garlic & Extra Virgin Olive Oil with Mozzarella Cheese finished Balsamic Drizzle 9

## Soups and Salad

### **Soup of the Day**

Made Fresh Daily 4

### **French Onion Soup Gratin**

Crock of French Onion Soup topped with Garlic Crostini and Melted Provolone Cheese 8

### **Kettle Chili**

Smothered with Cheddar Cheese and Topped with Jalapenos 8

### **Garden Salad**

Baby Mixed Greens with Homemade Croutons, Grape Tomatoes and Cucumbers Side 4 | Full 8

### **Caesar Salad**

with Pecorino Romano Cheese and Homemade Croutons Side 4 | Full 9

### **Asian Salad**

Mixed Greens with Cabbage, Red Onions, Grape Tomatoes, Cucumbers, Crispy Noodles and Mandarin Oranges topped with Sesame Crusted Chicken served with Asian Sesame Dressing 14

### **Copperfield Cobb Salad**

Romaine Lettuce, Bacon, Sliced Hard Boiled Egg, Tomatoes, Red Onion, Cucumbers, Crumbled Bleu Cheese and Grilled Chicken with Choice of Dressing 14

### **Traditional Spinach Salad**

Baby Spinach, Bacon, Chopped Egg, Mushroom, Tomatoes and Red Onion with Choice of Dressing Side 5 / Full 10

### **Turkey BLT Salad**

Romaine Lettuce, Sliced Turkey, Bacon, Lettuce, Tomatoes, Cucumbers and Red Onion served with Choice of Dressing 12

### **Steakhouse Salad**

Mixed Greens with Cheddar Jack Cheese, Tomatoes, Red Onion, Cucumbers, Avocado and Roasted Red Peppers topped with Grilled Steak Tenderloin served w/Horseradish Ranch Dressing 16

### **Bleu Cheese Walnut Salad**

Baby Mixed Greens, Crumbled Bleu Cheese, Candied Walnuts and Sun Dried Cranberries tossed in our Balsamic Vinaigrette Side 6 / Full 11

### **Salad Enhancements Add:**

**Chicken +4 | Shrimp +8 | Steak +8 | Colossal Crab Meat +10 | Salmon +10 | Crabcake +12**

# Copperfield Inn Dinner Menu

## All Entrees Include a House Salad

Substitute Soup +2 | Side Caesar +2 | Side Spinach Salad +3 | Side Bleu Cheese Walnut +4 | Sub Crock of French Onion +5

## Steak Enhancements

Onions +2 | Sautéed Mushrooms +3 | Bleu Cheese +4 | Oscar (Colossal Crab Meat and Asparagus with Bearnaise) +12

### Manhattan Steak

Beef Tenderloin grilled to your liking, topped with a Steakhouse Bleu Cheese Sauce served with Homemade Mashed Potatoes and Vegetable of the Day 23

### New York Strip Steak

Grilled 12oz Angus New York Strip Steak served with Homemade Mashed Potatoes and Vegetable of the Day 26

### Grilled Shrimp and Scallops

Lemon Pepper seasoned Shrimp and Day Boat Sea Scallops served over Rice Pilaf and Asparagus finished with a Roasted Red Pepper Coulis 27  
Add Steak 34

### Shrimp and Scallops Scampi

Jumbo Shrimp and Day Boat Sea Scallops sauteed in a Garlic, White Wine, Lemon Butter Sauce Served over Angel Hair Pasta 27

### Colossal Crab and Asparagus Pasta

Colossal Crab Meat, Asparagus and Tomatoes sauteed with Fresh Garlic, Extra Virgin Olive Oil tossed with Angel Hair Pasta and Fresh Basil 23

### Char Grilled Center Cut Filet Mignon

8 oz Grilled Filet served over Frizzled Onions topped with Bearnaise Sauce. Served with a Baked Potato and Vegetable of the Day 33

### Steak Medallions

Pan Seared Beef Medallions over a Whole Grain Mustard and Garlic Sauce topped with Frizzled Onions. Served with a Baked Potato and Vegetable of the Day 23

### Seafood Harvest

Sea Scallops, Prince Edward Island Mussels, Little Neck Clams, Calamari, Jumbo Shrimp and Sun Dried Tomatoes simmered in your choice of Garlic Chardonnay Cream Sauce or Spicy Fra Diavolo Sauce served over Linguini 30

### Mahi Mahi

Bronzed Mahi Mahi topped with a Chili Lime Sauce and Frizzled Onions served over Vegetable Risotto 22

### Signature Crab Cake

Our Homemade Crab Cake served with Rice Pilaf and Vegetable of the Day finished w/ a Roasted Red Pepper Coulis Single 20 | Double 30

## Salmon Florentine

Fresh Atlantic Salmon sauteed with Mushrooms and Spinach in a Garlic, White Wine, Lemon, Butter Sauce served over Risotto 24

### Parmesan

Breaded Tender Veal or Chicken smothered with Marinara Sauce and Mozzarella Cheese served over Angel Hair Pasta  
Chicken 18 | Veal 22

### Francaise

Egg Dipped Chicken, Veal or Flounder sauteed with Artichoke Hearts and Sun Dried Tomatoes in a Lemon, Butter Sauce served with Rice Pilaf  
Flounder 19 | Chicken 21 | Veal 24

### Vegetable Risotto

Risotto with Spinach and Fresh Plum Tomatoes topped with Pecorino Romano Cheese 15  
Chicken +5 | Shrimp +9 | Pan Seared Scallops +11

### Penne Vodka

Penne Pasta with Caramelized Prosciutto and Asparagus tossed in a Vodka Blush Sauce 16  
Chicken +5 | Shrimp +9 | Pan Seared Scallops +11

### Marsala

Chicken, Pork or Veal Medallions sauteed with Wild Mushrooms in a Marsala Demi Glace served with Homemade Mashed Potatoes and Vegetable of the Day  
Chicken 18 | Pork 19 | Veal 23

### Piccata

Chicken or Veal Medallions sauteed in a White Wine Butter Sauce with Fresh Lemon and Capers served with Homemade Mashed Potatoes and Vegetable of the Day  
Chicken 18 | Veal 23

### Chicken and Roasted Red Pepper Crepes

Homemade Crepes filled with Herb Roasted Chicken, Roasted Peppers and Cheese served over Rice Pilaf and finished with a Rosemary Garlic Chicken Velouté 17

### Chicken Pot Pie

Homemade Chicken Pot Pie served with a Puff Pastry Shell 17

## Homemade Meatloaf

Grilled Homemade Meatloaf topped with Mushroom Gravy served with Homemade Mashed Potatoes and Vegetable of the Day 17

## Guinness Beef Stew

Guinness Braised Beef Tips with Garden Vegetables served in a Bread Boule 18



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\*Available Gluten Free \*Ask Your Server



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Vegetarian \*Ask Your Server

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical issues