



The Copperfield Inn Take Out Menu

Orders are accepted Wednesday through Sunday

Wednesday through Saturday 3:30 - 7

Sunday 2:30 - 6

No touch curbside pick-up available

Please have your credit card ready at time of order along with the make and model of vehicle you will driving when picking up your order.

Chef's Specials

Panko Coated Goat Cheese served with Roasted Red Pepper Coulis - \$10

Black n' Blue NY Strip

Blackened NY Strip Steak finished with Steakhouse Blue Cheese Sauce served with Chef's choice of Starch and Vegetable - \$24

Shrimp Scampi

Jumbo Shrimp Garlic and White Wine Butter Sauce tossed with Angel Hair Pasta - \$24

Soup

Baked French Onion - \$7

Appetizers

Potato Skins

Filled with Bacon, Cheddar Cheese, topped with Scallions and served with Sour Cream - \$8

Southwest Chicken Spring Rolls

Filled with Chicken, Black Beans, Corn, Cheddar Jack Cheese drizzled with Jack Daniels Barbeque Sauce - \$9

Chicken Wings - Bone In or Boneless

Tossed in your choice of Teriyaki, Jack Daniels Barbeque, Mild, Hot, Garlic Parmesan, Mango Habanero or Bee Sting - \$9

Coconut Shrimp

Served with Raspberry Dipping Sauce - \$11

Firecracker Shrimp

Tempura Batter Shrimp tossed with Sweet and Spicy Bistro Sauce - \$12

Zucchini Coins

Lightly Battered Zucchini Slices served with Horseradish Dipping Sauce - \$8

Quesadilla

Crispy Tortilla with Melted Cheddar and Jack Cheese. Topped with Scallions served with Salsa, Guacamole and Sour Cream. \$7 - with Chicken \$10 - with Shrimp - \$12

Salads

Garden Salad

Baby Mixed Greens with Homemade Croutons, Grape Tomatoes and Cucumbers **Side - \$3 Full - \$7**

Steakhouse Salad

Mixed Greens with Cheddar Jack Cheese, Tomato, Red Onion, Cucumbers, Avocado and Roasted Red Peppers topped with Grilled Steak Tenderloin served with Horseradish Ranch Dressing - \$15

Caesar Salad

with Pecorino Romano Cheese and Homemade Croutons

Side \$3 - Full - \$8

Copperfield Cobb

Romaine Lettuce, Bacon, Sliced Hard Boiled Egg, Tomatoes, Red Onion, Cucumbers, Crumbled Blue Cheese and Grilled Chicken with your Choice of Dressing - \$13

Blue Cheese Walnut Salad

Baby Mixed Greens, Crumbled Blue Cheese, Candied Walnuts and Sun-dried Cranberries tossed in our Balsamic Vinaigrette - **Side \$5 - Full \$10**

Add Chicken + 4, Shrimp + 8, Steak + 8

Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, 1000 Island, French, Honey Mustard, Horseradish Ranch

Entrees

All Entrees Served with House Salad, Bread and Butter

Upgrade to Caesar - \$2 or Blue Cheese Walnut - \$3

Manhattan Steak

Beef Tenderloin grilled to your liking, topped with a Steakhouse Bleu Cheese Sauce served with Chef's Choice of Starch and Vegetable of the Day - \$20

Center Cut Filet

8 oz Grilled Filet served over Frizzled Onions topped with Bearnaise Sauce served with Chef's Choice of Starch and Vegetable - \$30

Mahi Mahi

Bronzed Mahi Mahi topped with Frizzled Onions and Chili Lime Sauce served with Chef's Choice of Starch and Vegetable - \$19

Signature Crab Cake

Our Signature Crab Cake served with Chef's Choice of Starch and Vegetable finished with Roasted Red Pepper Coulis
Single - \$17 - Double - \$27

Shrimp Risotto

Risotto with Spinach, Mushrooms and Fresh Plum Tomatoes topped with Pecorino Romano Cheese and Jumbo Shrimp - \$20

Parmesan

Tender Chicken or Veal Breaded and smothered in Marinara Sauce and Melted Mozzarella Cheese served over Pasta
Chicken - \$15 - Veal \$19

Picatta

Tender Chicken sautéed in a White Wine and Lemon Butter Sauce with Capers served with Chef's Choice of Starch and Vegetable - Chicken \$15

Penne Vodka

Penne Pasta with Caramelized Prosciutto and Fresh Asparagus tossed in Vodka Blush Sauce - \$14
Add - Chicken +4 - Shrimp + 8

Chicken Pot Pie

Homemade Chicken Pot Pie served with a Puff Pastry Shell - \$14

Homemade Meatloaf

Grilled Homemade Meatloaf topped with Mushroom Gravy served with Chef's Choice of Starch and Vegetable - \$14

Sandwiches

Served with your choice of Homemade Potato Chips or French Fries

½ Pound Angus Burger

topped with your choice of Cheese (American, Swiss, Provolone or Cheddar) Lettuce, Tomato and Onion served on a Brioche Bun - \$10

Signature Crab Cake Sandwich

Our Homemade Crab Cake served with Lettuce and Tomato on a Brioche Bun with Fresh Lemon and a side of Tartar Sauce - \$13

Black & Blue Chicken Sandwich

- Blackened Chicken Breast topped with Blue Cheese Sauce served on a Brioche Bun with Lettuce, Tomato and Onion - \$10

BBQ Meatloaf Sandwich -

Homemade Grilled Meatloaf smothered in Jack Daniels Barbeque Sauce, melted Cheddar Cheese and Bacon on a Brioche Bun. - \$8

Filet Sandwich

Grilled to order Seasoned Filet with Caramelized Onions, sautéed Mushrooms and Cheddar Cheese served on a Brioche Bun - \$13

Children's Menu

Served with French Fries or
Homemade Potato Chips

\$7

Pasta with Marinara or Butter

Jr. Cheeseburger

Cheese Quesadilla

Chicken Fingers

Dessert

NY Style Cheesecake

Triple Chocolate Cake

\$5

Family Style Meals

Serves 4 guests

Served with Salad, Bread, Butter & Dessert

Chicken Parmesan - \$55

Veal Parmesan - \$65

Chicken Picatta - \$55

Meatloaf - \$50

Penne Vodka - \$50

Pot Pie - \$50

6 Packs of Beer

Domestic - \$10

Budweiser

Yuengling Lager

Coors Light

Miller Lite

Michelob Ultra

Craft/Import - \$12

Heineken

Dog Fish 60 Minute

Corona & Corona Light

Stella

Bottles of White Wine

\$25

Craftworks Chardonnay

The Crossings

Sauvignon Blanc

Josh Chardonnay

Shooting Star Riesling

Fleurs de Prairie Rose

Bella Sera Moscato

Villa Pozzi Pinot Grigio

Wycliff Champagne

Bottles of Red Wine

\$25

Predator Red Zinfandel

William Hill Cabernet

J Vineyard Pinot Noir

Santa Julia Cabernet

Rhiannon Red Blend

Canyon Road Pinot Noir

Conquista Malbec