

Copperfield Inn Dine In and Take Out Menu

Starters

Fried Zucchini

Lightly Battered Zucchini Sticks served with Horseradish Ranch Dipping Sauce 10

Bruschetta

Fresh Tomato, Red Onion Garlic, Basil, Extra Virgin Olive Oil and Fresh Mozzarella finished with a Balsamic Glaze served with Crostini 10

Potato Skins

Filled with Bacon, Cheddar Jack Cheese topped with Scallions, served with Sour Cream 10

Southwest Chicken Spring Rolls

Filled with Chicken, Black Beans, Corn, Cheddar Jack Cheese drizzled with Jack Daniels* Barbeque Sauce 11

Chicken Wings - Bone In or Boneless

Tossed in your choice of Teriyaki, Jack Daniels BBQ*, Mild, Hot Sauce, Garlic Parmesan, Bee Sting ~ Boneless 11 Bone In 13

Coconut Shrimp

Served with Raspberry Dipping Sauce 13

French Onion Soup Gratin

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Fried Pickles

Crispy Fried Pickle Chips served with Horseradish Ranch 11

Soup of the Day 5

Clams or Mussels

Sauteed in a White Wine, Lemon, Butter, Garlic Sauce or a Spicy Red Wine Marinara Clams 14 / Mussels 13

Jumbo Shrimp Cocktail

Served with Fresh Lemon and Cocktail Sauce 15

Crispy Fried Calamari Reggiano

Served with Olive Salad and Homemade Marinara Sauce finished with Pecorino Romano Cheese 14

Firecracker Shrimp

Tempura Battered Shrimp tossed in a Sweet and Spicy Bistro Sauce 14

Quesadilla

Crispy Tortilla with Melted Jack and Cheddar Cheese, Topped with Scallions & served with Salsa, Guacamole and Sour Cream 9 | Chicken + 4 | Shrimp + 6

Panko Crusted Goat Cheese

Fried Panko Crusted Herb Studded Goat Cheese and served with a Smoked Tomato Jam 12

Chicken Fingers

Served with your choice of Jack Daniels BBQ or Honey Mustard Sauce 9 | Add French Fries 13

Sandwiches

1/2 lb Angus Burger or Turkey Burger

1/2 Pound Grilled Angus or Turkey Burger topped with Choice of Cheese, Lettuce, Tomato and Onion on a Brioche Bun 13

1 ea. Mushrooms or Fried Onions

2 ea. Avocado | Bacon | Fried Egg

Filet Mignon Sandwich

Grilled to order Seasoned Filet with Caramelized Onions, sautéed Mushrooms and Cheddar Cheese served on a Brioche Bun 16

BBQ Bacon Meatloaf Sandwich

Homemade Grilled Meatloaf smothered in Barbecue Sauce, Cheddar Cheese and Bacon served on a Brioche Bun 13

Signature Crab Cake Sandwich

Our Homemade Crab Cake served with Lettuce and Tomato on a Brioche Bun with Fresh Lemon and Side Tartar Sauce 16

Chicken Bruschetta

Grilled Chicken topped with Mozzarella and Bruschetta on a Brioche Bun Finished with a Balsamic Drizzle 13

Reuben

Corned Beef Topped with Sauerkraut, Swiss Cheese, and Russian Dressing Served on Grilled Marble Rye Bread 13

Salads

Garden Salad

Baby Mixed Greens with Homemade Croutons, Grape Tomatoes and Cucumbers Side 5 | Full 9

Steakhouse Salad

Mixed Greens with Cheddar Jack Cheese, Tomatoes, Red Onion, Cucumbers, Avocado and Roasted Red Peppers topped with Grilled Steak Tenderloin served with Horseradish Ranch Dressing 17

Caesar Salad

with Pecorino Romano Cheese and Homemade Croutons Side 6 | Full 10

Copperfield Cobb Salad

Romaine Lettuce, Bacon, Sliced Hard Boiled Egg, Tomatoes, Red Onion, Cucumbers, Crumbled Bleu Cheese and Grilled Chicken with Choice of Dressing 16

Bleu Cheese Walnut Salad

Baby Mixed Greens, Crumbled Bleu Cheese, Candied Walnuts and Sun Dried Cranberries tossed in our Balsamic Vinaigrette Side 7 / Full 12

Salad Enhancements Add:

Chicken +6 | Shrimp +10 | Steak +10 | Salmon +11 | Crabcake +13

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All Entrees Include a House Salad

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

Steak Enhancements

Onions +2 | Sautéed Mushrooms +3 | Bleu Cheese +4 | Oscar (Crab Meat and Asparagus with Bearnaise) +20

Steak Medallions

Pan Seared Medallions of Beef over Whole Grain Dijon Mustard Garlic Sauce served with Chef's Choice of Starch and Vegetable 26

NY Strip Steak

NY Strip Steak grilled to your liking served with Chef's Choice of Starch and Vegetable 29

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 30

Shrimp and Scallops Scampi

Jumbo Shrimp and Day Boat Sea Scallops sautéed in a Garlic, White Wine, Lemon Butter Sauce Served over Angel Hair Pasta 30

Salmon Florentine

Fresh Atlantic Salmon sautéed with Mushrooms and Spinach in a Garlic, White Wine, Lemon, Butter Sauce served over Risotto 27

Parmesan

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

Chicken 20 | Veal 26

Penne Vodka

Penne Pasta with Caramelized Prosciutto and Asparagus tossed in a Vodka Blush Sauce 18
Chicken +6 | Shrimp +10 | Pan Seared Scallops +12

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 18

Fish Tacos

Bronzed Mahi Mahi served in a Flour Tortilla with shredded Cabbage, drizzled with a Chili Lime Sauce on a bed of Rice Pilaf finished with Scallions 18

Char Grilled Center Cut Filet Mignon

8 oz Choice Filet Grilled and served over Frizzled Onions topped with Bearnaise Sauce served with Chef's Choice of Starch and Vegetable of the Day 37

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 33

Mahi Mahi

Bronzed Mahi Mahi topped with a Chili Lime Sauce and Frizzled Onions served over Risotto 26

Signature Crab Cake

Our Homemade Crab Cake served with Rice Pilaf and Vegetable of the Day finished with Roasted Red Pepper Coulis Single 23 | Double 33

Marsala

Chicken, or Veal Medallions sautéed with Wild Mushrooms in a Marsala Demi Glace served with Chef's Choice of Starch and Vegetable of the Day
Chicken 20 | Veal 26

Piccata

Chicken or Veal Medallions sautéed in a White Wine Butter Sauce with Fresh Lemon and Capers served with Chef's choice of Starch and Vegetable of the Day
Chicken 20 | Veal 26

Chicken Pot Pie

Homemade Chicken Pot Pie served with a Puff Pastry Shell 18

Homemade Meatloaf

Grilled Homemade Meatloaf topped with Mushroom Gravy served with Chef's Choice of Starch and Vegetable of the Day 18

Desserts

Chocolate Raspberry Cake 8

New York Style Cheesecake 7

Brownie Sundae 7

Limoncello Cake 8

Creme Brulee 8

Ice Cream 4



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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