

TRAYS TO GO

1/2 TRAY 7-8 / FULL 14-16 ADULTS

SALADS

Copper Bottom Salad \$32.50 / 65
Spinach Salad \$32.50 / 65
Caesar \$32.50 / 65
Fresh Mozzarella Salad \$52.50 / 105

APPETIZERS

Cold Antipasto \$52.50 / 105
fresh mozzarella, artichoke hearts, roasted peppers, sun-dried tomatoes, prosciutto, imported salami, olives
Fried Calamari \$50 / 100
served w/ marinara or fra diavolo sauce
Stuffed Mushrooms \$35 / 70
stuffed w/ fresh herbs, vegetable bread crumbs
Fried Asparagus \$45 / 90
caper lemon sauce, crispy prosciutto - shaved parmesan
Eggplant Rollatini \$40 / 80
stuffed w/ ricotta, topped w/ marinara & mozzarella

PASTA

Penne a la Vodka \$37.50 / 75
light tomato pink sauce
Penne Primavera \$40 / 80
sautéed mixed vegetables - light cream sauce
Baked Ziti \$40 / 80
baked w/ricotta cheese, marinara & mozzarella

CHICKEN & MORE

Buffalo Wings - HOT / MED / MILD \$50 / 100
Chicken Wings - Garlic Parm, BBQ, Thai, teriyaki \$50 / 100
Homemade Chicken Fingers \$47.50 / 95
Grilled Chicken over Grilled Vegetables \$52.50 / 105
Breaded Chicken Breast Cutlets \$50 / 100
Chicken Parmesan \$52.50 / 105
breaded cutlets w/marinara & topped w/mozzarella
Chicken & Mushrooms \$52.50 / 105
sautéed w/ fancy mushrooms - marsala wine sauce
Lemon Chicken \$52.50 / 105
egg dipped - sautéed white wine lemon butter
Chicken, Sausage & Peppers \$52.50 / 105
light garlic & herb sauce, touch of marinara
Sausage & Peppers \$45 / 90
light garlic & herb sauce, touch of marinara
BBQ Baby Back Ribs individually sliced \$60 / 120
Mini Meatballs w/ pink sauce \$45 / 90

SEAFOOD

Sautéed Clams \$42.50 / 85
little neck clams in light marinara sauce
Lobster Ravioli \$62.50 / 125
lobster ravioli in a scallion pink cream sauce
Salmon \$90 / 180
baked & finished w/ a white wine caper lemon butter
Linguine w/White or Red Clam Sauce \$50 / 100

EXTRAS

Vegetable & Potato Medley \$30 / 60 Spinach Garlic & Oil \$30 / 60
Potato Croquettes \$4 each French Fries \$30 / 60
Sweet Potato Fries \$40 / 80 Homemade Rolls & Butter \$1 each

FAMILY COMBO TRAYS TO GO

SERVES 4-6

SANDWICH PLATTER COMBO \$85

cut into a total of 18 pieces
Copper Bottom Sandwich - Classic Ruben -
BBQ Turkey Club -
Includes French Fries - Potato Salad - Cole Slaw

THE ITALIAN \$110

Classic Chicken: Parmesan, Marsala or Francaise
over Linguine plus choice of:
Sausage, Peppers & Onions - Garlic Wine Sauce
or
Eggplant Rollatini
or
Mini Meatballs in a Creamy Parmesan Pink Sauce -
Includes Fresh Vegetable Medley Side

PUB NIGHT \$110

Copper Bottom Salad
BBQ Baby Back Ribs: individually sliced
plus choice of: Party Wings:
Buffalo - Garlic Parmesan - BBQ - Teriyaki - Thai chili
or
Crispy Chicken Fingers: Served - French Fries -
Honey Mustard side sauce
or
Fish & Chips (add \$20): Crispy Fresh Cod Fillet -
French Fries -Tartar sauce side
Includes Fresh Vegetable Medley

FREE MIMOSA W/SUNDAY BRUNCH ENTREE

LUNCH SPECIALS ALWAYS INCLUDE:
OMELET - QUICHE - PIZZA OF THE DAY

ATM Available Inside

CBGB participates in NY State Cash Discount Program
Non-Cash adjustment of 3.99% added with
credit card payments



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1368 Kings Highway
Sugar Loaf, NY 10981

MENUS

162 N. Main Street, Florida, NY
845-508-6563



OPEN 7 DAYS

DINING HOURS

Monday - Thursday 11:30 am - 9 pm
Friday - Saturday 11:30 am - 10 pm
Sunday 11:30 am - 8 pm
Sunday Brunch Menu 11:30 am - 2 pm

COPPERBOTTOMGRILL.COM

LUNCH MENU

SOUPS

Soup Du Jour \$8
French Onion Soup \$9

SALADS

Warm Brie & Grilled Shrimp Salad \$18
Sesame Seared Tuna \$18
Grilled Marinated Chicken Breast Salad \$17
Hanger Steak Salad \$20
Grilled or Cajun Chicken \$7 or 4 Jumbo Shrimp \$9

PIZZA FROM SCRATCH

Plain \$13 or White \$14
see dinner menu for added toppings

SANDWICHES

Classic Ruben \$15
BBQ Hickory Turkey Club \$14
Smoked Salmon Club \$16
Copper Bottom Sandwich \$16
Grilled Vegetable & Brie \$16

BURGERS & PUB FAVORITES

1/2 LB PRIME Certified Black Angus Burgers
Copper Bottom Burger \$14
B&B Hickory Burger \$14
Philly Burger \$14
Fish & Chips \$18
1/2 Rack Baby Back Ribs \$18
Chicken Wings \$14
(buffalo -garlic parm - BBQ - teriyaki - Thai chili)

ENTREES

Penne a la Vodka \$14
add Chicken + \$7 or Shrimp + \$9
Baked Penne Pasta w/sliced chicken breast \$17
Classic Chicken Dishes \$19:
Parmesan - Francaise - Marsala
Fried Calamari \$14:
over Pasta w/Red Sauce \$15 or over Caesar \$17
Roasted Salmon Fillet \$22
Cajun Blackened Salmon \$22
Sesame Seared Ahi Tuna \$22
Petite Prime Sirloin 7 oz. Lunch Steak \$22

DINNER CUT STEAKS

14 oz Sirloin \$47
14 oz Grilled Cajun Rib Eye \$47
10 oz Filet Mignon Diane \$49

DINNER MENU

APPETIZERS

Fried Calamari \$15
Classic Tomato & Mozzarella \$15
Fried Asparagus \$16
Blackened Grilled Shrimp \$18
Seasonal Clams or Oysters \$16
Baked Clams Casino \$16
Classic Capellini \$15
Sesame Seared Tuna \$18

SOUP CROCK

Soup Du jour \$8
French Onion Soup \$10

SALAD

Copper Bottom Salad \$12 - add gorgonzola \$13
Classic Caesar Salad \$14
Fried Goat Cheese Salad \$15
Mediterranean Salad \$14
Spinach Salad \$14
Grilled Marinated Portabella Salad \$16
Warm Brie & Grilled Shrimp Salad \$23
Hanger Steak Salad \$25

add to above salads:

Grilled or Cajun Chicken \$8 or 4 Jumbo Shrimp \$10

SANDWICHES

Classic Ruben \$17 w/Corn Beef or Pastrami
BBQ Hickory Turkey Club \$17
Copper Bottom Sandwich \$18
Grilled Vegetable & Brie \$17

1/2 LB. BURGERS & PUB

FAVORITES

Copper Bottom Burger \$17
B&B Hickory Burger \$18
Philly Burger \$18
½ Rack Baby Back Ribs \$22
Fish & Chips \$22
Chicken Wings \$16
(buffalo -garlic parm - BBQ - teriyaki - Thai chili)

12" PIZZA FROM SCRATCH

Plain Cheese \$14 or White \$15
.75 per extra topping: cherry tomatoes, roasted peppers, mushrooms, onions, pepperoncini, broccoli, meatballs, sausage, pepperoni, apple cider bacon, buffalo chicken

ENTREES

Penne a la Vodka \$19
add Grilled or Cajun Chicken \$8 Shrimp(4pc) \$10
Linguine Red or White Clam Sauce
- dozen fresh shucked chopped clams \$24
Lobster Ravioli with Shrimp & Clams Fra Diavolo \$28
Classic Chicken Breast Dishes \$27
Over fettuccine pasta
choice of Parmesan - Francaise - Marsala
French Pork Chop Saltimbocca \$34
Crabmeat Stuffed Jumbo Shrimp \$28
Roast Salmon Fillet \$29
Cajun Blackened Salmon \$29
Sesame Seared Ahi Tuna \$29

SIGNATURE STEAKS

PRIME: CERTIFIED BLACK ANGUS

14 oz. Sirloin Steak \$47 cabernet red wine sauce
14 oz. Grilled Cajun Rib Eye \$47 gorgonzola cheese sauce
10 oz. Filet Mignon Diane \$49
sautéed wild mushroom brandy demi glaze - touch of cream mustarld & shallots

STEAKS SERVED W/VEGETABLE MEDLEY &
CHOICE OF POTATO CROQUETTE OR BAKED POTATO

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