

# Copper Rill

## Appetizers

Curried Chicken Skewers served under a mild Golden Curry Sauce with Green Onion and Sesame Seeds. 11

Button Mushrooms stuffed with a mild Italian Sausage Stuffing, Fresh Herbs, Cheese Blend and a Pesto Basil Sauce. 14

Baked Brie Cheese stuffed with Sun Dried Tomato and Basil Compote. Served with Crostínís. 11

Fresh Spinach and Artichoke Dip in a Parmesan Cheese Blend and Spices. Served with Crostínís. 13

Maryland Style Crab Cakes baked golden and served with a Lemon and Caper Dill Beurre Blanc Sauce. 16

Edamame Soy Beans sautéed in clarified Butter with Garlic and Sea Salt. 8

Garlic Shrimp sautéed in Red Pepper Flakes, Parsley and White Wine Butter Sauce. Served with Crostínís. 12

## Salads

Creamy Blue Cheese, Italian Vinaigrette, Ranch, Thousand Island, French, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard

Pear and Cashew Salad with Mixed Greens and Asiago Cheese in a Honey Infused Balsamic Vinaigrette. 13

Spinach Salad tossed with Apple Cider Bacon Vinaigrette, Toasted Almonds, Red Onion, Red Apple, and Blue Cheese Crumbles. 15

Rosemary Chicken tossed with Mixed Greens, Feta Cheese, Sun Dried Cranberries, Pine Nuts and finished with Raspberry Vinaigrette. 18

Chèvre Goat Cheese wrapped in Puff Pastry and served over Mixed Greens tossed with Green Apple, Red Onion, Walnuts and Balsamic Vinaigrette. 15

Maple Soy Salad with Poached Fresh Atlantic Salmon over Mixed Greens, Pecans, Parmesan and Maple Soy Vinaigrette. 24

Copper Rill House Salad - Mixed Greens tossed with Tomato, Cucumber, Carrot, Red Onion, Herb Croutons and topped with Cheddar Cheese. 5

Caesar Salad with Romaine Lettuce, zesty Caesar Dressing, Herb Croutons and Fresh Parmesan Cheese. 15

Steak ~ 11 Chicken ~ 6 Shrimp ~ 8 Salmon ~ 9

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## Pastas

Served with choice of House Soup or Copper Rill House Salad.

*Asian Pan Fried Noodle Stir Fry with Steak, Shrimp or Chicken.  
Served with a variety of vegetables. 23*

*Sautéed Shrimp and Chicken tossed in Rotini Pasta with a rich  
Lobster Sauce and topped with fresh Parmesan Cheese. 25*

*Butternut Squash Ravioli with Ricotta Cheese and Spices. Topped with  
a Sage Blue Cheese Cream Sauce and Asparagus. 24*

*Italian Sausage Pasta with Linguine, Bell Pepper, Mushroom, Basil and Onion  
in a zesty Marinara Sauce. Topped with fresh Parmesan Cheese. 20*

## Entrées

Served with Seasonal Vegetables and choice of House Soup or Copper Rill House Salad.

*Black and Blue Filet Mignon served over a creamy Gorgonzola sauce  
and Roasted Garlic Mashed Potato. 47*

*Chicken Wellington stuffed with Mushroom Duxelle wrapped in Puff  
Pastry and served with Roasted Garlic Mashed Potato. 29*

*Flat Iron Steak topped with Mushroom Madeira Wine Sauce and served  
with Roasted Garlic Mashed Potato. 35*

*Baked Haddock topped with a Lobster Mango Salsa  
and served with Confetti Orzo. 32*

*Bone In Pork Rib Eye with Shrimp Infused Barbeque Sauce,  
Apple Wood Bacon and Caramelized Onions.  
Served with Roasted Garlic Mashed Potato. 29*

*Pan seared fresh Atlantic Herb Crusted Salmon served with Fire  
Roasted Tomato Relish and Confetti Orzo. 31*

*Prosciutto wrapped Tiger Shrimp with Snow Crab Cream Sauce, Green  
Onion and Mushroom. Served with Confetti Orzo. 32*

*Thai Lamb Chops marinated in Hoisin, Honey, Garlic, Red Curry and  
toasted Sesame Seeds. Served with a Basmati Rice Blend. 43*

*Pan seared Rib Eye served with a Green Peppercorn, Apricot Bourbon  
Sauce and Roasted Garlic Mashed Potato. 43*

*\* Rendered Duck Breast prepared to temperature with Plum Wine Sauce  
and a Basmati Rice Blend. 35*

\* Consuming raw or undercooked meats, poultry, duck, seafood, shellfish or eggs  
may increase your risk of foodborne illness.