

Copper Oak Restaurant

DINNER MENU

Appetizers

BRUSCHETTA OF THE DAY \$8

CHEESE CURDS \$9

SEARED MUSHROOMS \$8
Madeira Cream | Poached Egg | Grilled Baguette

TRIO OF BRISKET SLIDERS \$12
House BBQ | Horseradish Sour Cream | Pickled Onion | Jalapenos

SMOKED BRISKET FRIES \$14
Brisket | Fresh Pico | Smoked Gouda Cream | Cilantro | Chipotle Cream

SMOKED PORK BELLY BLT \$8
Tomato Jam | Arugula

SOUTHWEST CREAM CORN DIP \$10
Smoked Gouda | Peppers | Onions | Grilled Baguette | Fried Naan

Salads

HOUSE SALAD \$5
Onion | Asiago | Tomatoes | Croutons

STRAWBERRY WALNUT \$10
Champagne Vinaigrette | Feta

CAESAR SALAD \$10
Onion | Asiago | Tomatoes | Croutons | Caesar Dressing

THE CAJUN ASIAN \$14
Blackened Chicken | Avocado | Crispy Sweet Potatoes | Candied Nuts | Sesame Vinaigrette | Croutons | Spring Mix

Dressings

HOUSE RANCH
CAESAR
BALSAMIC VINAIGRETTE
HOUSE HONEY MUSTARD
FRENCH
ITALIAN
CHAMPAGNE VINAIGRETTE
CREAMY PARMESAN

Add to Any Salad

CHICKEN \$4
SHRIMP \$6
SALMON \$9



*Consumer Advisory- Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness.

20% gratuity will be added to parties of eight (8) or more

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Sandwiches

Includes Choice of 1 Side

TCI TENDERLOIN \$12

Breaded and Fried

HALF POUND BURGER \$12

Additional Toppings \$1 Each

CAJUN CHICKEN \$12

Garlic Aioli | Bacon | Honey Goat Cheese | Arugula

IOWA PRIME \$13

Sliced Beef | Onions | Mushrooms | Melted Mozzarella

MOLASSES MARINATED PORK TENDERLOIN \$12

Smoked Gouda | Tomato | Torn Cilantro | Garlic Aioli

Sides

FRENCH FRIES \$3

HOUSE CHIPS \$3

SWEET POTATO FRIES \$4

OVEN ROASTED CAULIFLOWER \$4

BUTTERED MASHED POTATOES \$4

HERB ROASTED POTATOES \$4

GRILLED ASPARAGUS \$5

VEGETABLE OF THE DAY \$5

SOUP OF THE DAY Cup \$3

Bowl \$5

Tacos (A la Carte)

CAJUN FISH \$4

Creole Mustard Slaw

MARINATED SMOKED CHICKEN \$4

Chipotle Cream | Fresh Strawberry Salsa | Cilantro

SWEET CHILI SHRIMP \$6

Sesame Cilantro Slaw

SMOKED BRISKET \$7

Toasted Cumin | Tomatillo Salsa | Onion | Cilantro

Flatbreads

SMOKED BRISKET \$12

Brisket | Roasted Sweet Corn | Arugula | Pickled Onions

SMOKED CHICKEN BAHN MI \$12

Sweet Chili | Creole Mustard | Smoked Gouda | Sesame Carrot Slaw

GREEN CHILI CHORIZO \$12

Tomatillo Sauce | Smoked Gouda | Corn Salsa | Chipotle Cream



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Entrees

CHICKEN MADEIRA \$18

Asiago Mashed Potatoes | Fried Brussel Sprouts

BRISKET DINNER \$19

Seared Apple Cider Brussel Sprouts w/ Bacon | Horseradish Mashed Potatoes

SAN MARZANO PASTA \$21

Grilled Shrimp | San Marzano Vodka Sauce | Aged Asiago | Grilled Baguette | Linguini

CAJUN BERKSHIRE TOMAHAWK CHOP \$21

Sweet Corn Salsa | Creole Mustard Mashed Potatoes | Grilled Asparagus

GRILLED SHRIMP & ROASTED VEGETABLE COUS COUS \$20

Asparagus | Onions | Brussel Sprout Slaw | Mushrooms | Sun Dried Tomatoes

RIGATONI ALFREDO \$14

Rigatoni | Garlic Cream Sauce

ADD

Chicken \$4

Shrimp \$6

Salmon \$9

A La Carte

12 OZ. RIBEYE \$23

PRIME RIB **

12 oz \$25

16 oz \$29

** FRIDAY AND SATURDAY NIGHTS ONLY **

Sides

FRENCH FRIES \$3

HOUSE CHIPS \$3

SWEET POTATO FRIES \$4

OVEN ROASTED CAULIFLOWER \$4

BUTTERED MASHED POTATOES \$4

HERB ROASTED POTATOES \$4

GRILLED ASPARAGUS \$5

VEGETABLE OF THE DAY \$5

SOUP OF THE DAY Cup \$3

Bowl \$5



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Kids Menu

CHICKEN STRIPS W/
FRENCH FRIES \$6

CHEESEBURGER W/
FRENCH FRIES \$6

HOT DOG W/ FRENCH FRIES \$6

KIDS CHEESE PIZZA \$6

RIGATONI ALFREDO \$6
Rigatoni | Garlic Cream Sauce

ADD

Chicken \$4
Shrimp \$6
Salmon \$9

Dessert Menu

HOUSE-MADE ICE
CREAM \$3
Inquire About Available Flavors

PERSONAL DARK
CHOCOLATE MOUSSE CAKE \$5

WARM LEMON BERRY
TORTE \$7

DEEP FRIED CHOCOLATE
CHIP COOKIES (2) \$7



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