



COPPER OAK

RESTAURANT

STARTERS

WINGS - 12

Choice of Carrot Habanero, BBQ, Chili Thai Sauce, or Dry Ranch Rub with Housemade Dressing: Blue Cheese, Ranch or Basil Buttermilk

BUFFALO CHICKEN DIP - 12

Served with Flatbread and Crostinis Topped with Roasted Poblanos

CHEESE CURDS - 10

Wisconsin White Cheese, Battered and Fried with Housemade Ranch Dressing

FRESH AND GREEN

WEDGE - 10

Iceberg, Lardons, Marinated Tomatoes, Red Onion, Cornbread Crumble, Buttermilk Basil Dressing, Maytag Bleu Cheese

COPPER OAK - 8

Spring Mix, Cucumber, Tomato, Croutons, Choice of Dressing

CRISPY BRUSSELS SPROUTS - 8

Lemon Garlic Aioli, Spiced Pepitas, Cotija, Pickled Peppers

SHRIMP BRUSCHETTA - 12

Grilled French Bread, Tomatoes, Garlic, Basil, Mozzarella, Balsamic Glaze, Shrimp

COBB - 10

Greens, Shredded Chicken, Corn, Marinated Tomatoes, Lardons, Hard Boiled Egg, Chipotle Dressing

BERRY - 10

Arugula, Goat Cheese, Fresh Berries, Honey Mustard Vinaigrette

ADD PROTEIN: CHICKEN 6 | SHRIMP 8 | STEAK 8 | SALMON 10

HANDHELDS

SMASHED BURGER* - 14

Purple Ribbon Beef Patties, Cheddar, Bacon, Lettuce, Tomato, Onion, Housemade Pickles, Special Sauce, with Fries

PORK TENDERLOIN - 12

Hand Breaded, Pickled Onions, Housemade Pickles, Lemon Garlic Aioli, with Fries

CAJUN CHICKEN - 12

Marinated Chicken Breast, Arugula, Cajun Aioli, Honey Goat Cheese, Marinated Tomatoes on Flatbread with Fries

CUBAN - 14

Pork, Ham, Swiss Cheese, Mustard on Hoagie Bun with Fries

PO' BOY - 14

Fried Shrimp, Remoulade, Lettuce, Pickles, Tomato, on a Hoagie Bun with Fries

STEAK SANDY - 14

Slow Roasted Tri Tip, Bleu Cheese Slaw, Arugula, Tobacco Onions, Carrot Habanero Sauce with Fries

TACO TRIO - 14

Choice of Chicken, Shrimp or Steak, Pico, Cojita, Cajun Aioli, with Corn or Flour Tortillas

HOT CHICKEN - 18

Crispy Chicken Breast, "KFC" Slaw, Pickled Pepper Sauce, Brioche with House Baked Beans

SAUSAGE GRINDER - 14

Graziano Sausage, Tomatoes, Peppers, Onions, Pickled Peppers on Hoagie Bun with Fries

MAINS

MAC & CHEESE - 14

6 Cheese Sauce, Cavatappi, Garlic Bread Crumbs with Salad Greens

GUMBO - 20

Shrimp, Chicken, Sausage, Vegetable Sauce over Rice

CREOLE PASTA - 20

Choice of Andouille, Chicken, or Shrimp with Portabellas, Penne and Creamy Cajun Sauce

TOMAHAWK PORK CHOP - 24

14oz Cut, Local Grits, Black Eyed Pea Succotach, Bourbon Chipotle Glaze, Tobacco Onions

NORWEGIAN SALMON - 22

8oz cut, Chili Lime Crusted Salmon, Cilantro Lime Rice, with Tomato Cucumber Salad

NEW YORK STRIP* - 24

12oz Cut, Achiotte Marinade, Smoked Peanut Mole, Chimichurri with Sofrito Rice

DESSERT

CHEESECAKE - 8

With Caramel Sauce

VANILLA A LA MODE - 3

Chocolate, Caramel, Cherry on Top

**Menu and prices subject to change based on product availability. Split plate \$4 **

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



COPPER OAK

RESTAURANT

DRAFT BEER

ASK YOUR SERVER WHAT'S ON TAP

DOMESTIC PITCHER 16 / PINT 3.50 | PREMIUM PITCHER 19 / PINT 4.50

DOMESTIC TALLBOYS - 4

BUD LIGHT | BUDWESIER | BUSH LIGHT | COORS LIGHT | MICHELOB ULTRA | MILLER LITE

PREMIUM TALLBOYS - 5

BIG GROVE EASY EDDY IPA | BLUE MOON | CORONA EXTRA | IPA EXILE RUTHIE GOLD LAGER | FOUNDERS ALL DAY IPA | GOOSE ISLAND IPA | LEINENKUGEL'S SUMMER SHANDY SPIKED ARNOLD PALMER STIEGL RADLER | TRULY HARD SELTZER | WHITE CLAW | KINSHIP

WINE

HOUSE RED - 6 / 25

TALL SAGE - RED BLEND

HOUSE WHITE - 6 / 25

PINOT GRIGIO, MOSCATO, SAUVIGNON BLANC CHARDONNAY

MULES

TITO'S MOSCOW - 7

TITO'S VODKA, GINGER BEER, LIME

IOWA - 8

CEDAR RIDGE BOURBON, GINGER BEER, LIME

RASPBERRY - 7

TITO'S VODKA, RASPBERRY LIQUER GINGER BEER, LIME

CUCUMBER MINT MULE - 8

KETEL ONE CUCUMBER & MINT, GINGER BEER, LIME JUICE

MARTINIS

LEMONDROP - 9

ABSOLUT CITRON, SIMPLE SYRUP, LEMONADE

RASPBERRY PEANUT BUTTER - 9

SCREWBALL, RASPBERRY SCHNAPPS, HALF & HALF

CARMELLO - 9

GODIVA CHOCOLATE LIQUEUR, CARAMEL VODKA, CREME DE COCOA, MILK

COSMO - 9

ABSOLUT CITRON, COINTREAU, CRANBERRY JUICE, LIME JUICE

SPECIALTY COCKTAILS

JOHN DALY - 7

TITO'S, UNSWEETENED ICED TEA, LEMONADE

FLY OVER - 9

AVIATION GIN, LIME JUICE, SIMPLE SYRUP, CUCUMBERS, SODA WATER

MASTER'S MARGARITA - 9

PATRON, TRIPLE SEC, LIME JICE, SWEET & SOUR MIX

LONGEST PUTT - 9

LONG ISLAND ICED TEA

TRANSFUSION- 7

TITO'S, GRAPE JUICE, GINGER ALE, LIME JUICE

TEE OFF - 8

DEEP EDDY SWEET TEA, WATER

OLD FASHIONED - 9

MAKERS MARK, ANGOSTURA BITTERS, REAL SUGAR, MUDDLED ORANGE