

Dinner Menu

Appetizers, Soups and Salads

Lobster Bisque \$11

Corn Biscuit

French Onion Soup \$12

Short Rib Ravioli, Gruyere au Gratin

Cashew Cheese Jicama Raviolis \$12

Arugula Pesto, Toasted Pistachios

Skillet-Seared Foie Gras \$16

French Toast, passion fruit Reduction, Fruit Chutney

Lobster Vol-au-Vent \$16

Shitake Mushrooms, Cognac Cream

Escargot \$16

Garlic herbed butter, Bread crumbs

Jumbo Lump Crab Cakes \$14

Shaved Fennel, Orange Salad, Horseradish Cream Sauce

Smoked Salmon \$14

Avocado, Jumbo Lump Crab, Caviar Vinaigrette

**Sesame Seed Crusted Tuna* \$15

Seaweed Salad, Wasabi Micro Greens, and Ginger Plum Relish

Burrata \$12

Quinoa Cranberry Salad, Fig Dressing

Roasted Baby Beet Salad \$12

Greek Yogurt-Lime Dressing, Orange Segments, Roasted Pistachios

Boston Bibb Lettuce \$12

Anjou Pear, Pomegranate, Goat Cheese, Orange Vinaigrette

Land

Goat Cheese Beet Ravioli \$19

Toasted Pignoli Nuts, Basilicum, Sherry Cream

Honey Roasted Half Duck \$32

Sweet Potato Au-Gratin, Roasted Carrots, Orange Sauce

** Rack of Lamb \$38*

Truffle Polenta Cake, Brussel Sprouts, Port Demi-glace

** Grilled Sliced Kangar Steak \$26*

Mashed Potatoes, Roasted Portobello Mushrooms, Brandy au Poivre, Crispy Fried Onions

Sea

Salmon Niçoise \$25

Artichoke Hearts, Kalamata Olives, Capers, Roasted Tomatoes, Spinach, Lemon Beurre Blanc

Pan-Seared Diver Scallops \$27

Lobster-Corn Risotto

Pan-Seared Black Seabass \$28

Grilled Baby Zucchini, Sautéed Mushrooms, Corn Saffron Sauce, Citrus Crab Salad

Pan-Seared Halibut \$32

Manila Clams, Lobster, Leeks, Tomatoes, Fingerling Potatoes, Saffron Broth

The Copper Beech Inn is Dedicated to Sourcing Locally Whenever Possible

Starlight Gardens | Durham, Conn.

Maple Leaf Lane | Ledyard, Conn.

Dough on Main | Deep River, Conn.

Albert's Bakery | Deep River, Conn.

*Beef & egg may be cooked to order per request

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness