

THE COPPER BEECH INN

Dinner Al Fresco

**APPETIZERS:**

**CHARCUTERIE \$22**

ARTISANAL CURED MEATS & CHEESES

**BURRATA \$14**

MEDITERRANEAN TABBOULEH SALAD,  
ROASTED OLIVE TAPENADE

**CRISPY FRIED OYSTERS \$15**

SERVED WITH CHIPOTLE AIOLI

**SHRIMP COCKTAIL \$18**

COCKTAIL SAUCE, FRESH LEMON

**SMOKED SALMON \$18**

AVOCADO PUREE, TRUFFLE AIOLI, CRAB  
& WASABI TOBIKO VINAGRETTE

**SOUPS & SALADS:**

**FRENCH ONION SOUP \$12**

SHORT RIB RAVIOLI, GRUYERE AU  
GRATIN

**BEET CARPACCIO SALAD \$14**

GOAT CHEESE CREAM, ARUGULA SALAD,  
ORANGE SEGMENTS & BALSAMIC  
DRIZZLE

**BOSTON BIBB LETTUCE \$12**

ANJOU PEAR, POMEGRANATE, GOAT  
CHEESE, ORANGE VINAIGRETTE

**CLASSIC WEDGE SALAD \$12**

RED ONION, BLUE CHEESE CRUMBLES,  
APPLE WOOD SMOKED BACON LARDONS

**OAK ROOM SALMON SALAD \$22**

BUTTER LETTUCE, OLIVE TAPENADE,  
CITRUS VINAIGRETTE

**ENTREES:**

**IVORYTON BURGER \$18**

SHARP CHEDDAR CHEESE, SAUTEED MUSHROOMS,  
APPLE WOOD SMOKED BACON & POMMES FRITES

**GOAT CHEESE BEET RAVIOLI \$22**

TOASTED PIGNOLI NUTS, BASILICUM  
& SHERRY CREAM SAUCE

**WEINER SCHNITZEL \$22**

PORK TENDERLOIN, SHALLOTS, LEMON CAPER  
SAUCE, MASHED POTATOES & STEAMED VEGGIES

**POUSSIN CONFIT \$26**

ASPARAGUS, BABY ROASTED POTATOES  
& HERB PAN JUS

**STEAK FRITES \$25**

BUTCHER STEAK, CAFE DE PARIS BUTTER, POMMES  
FRITES & CHIMICHURRI AIOLI DIPPING SAUCE

**NEW YORK SIRLOIN STEAK \$34**

PORTOBELLO MUSHROOM, CRISPY ONIONS,  
GORGONZOLA SOUBISE SAUCE & MASHED POTATOES

**SALMON NICOISE \$28**

ARTICHOKE HEARTS, KALAMATA OLIVES, CAPERS,  
ROASTED TOMATOES, SPINACH & LEMON BEURRE-  
BLANC

**PAN SEARED DIVER SCALLOPS \$30**

CREAMY LOBSTER CORN RISOTTO

**DESSERTS:**

**APPLE STRUDEL \$12**

SALTED CARAMEL GELATO, CREME ANGLAISE

**VANILLA CREME BRULEE \$12**

**FLOURLESS CHOCOLATE CAKE \$12**

**SORBET & GELATO \$10**

VANILLA, BELGIAN CHOCOLATE,  
SALTED CARAMEL, BUTTER PECAN  
& SEASONAL FLAVORS