

Dinner Menu

Appetizers, Soups, & Salads

Lobster Bisque \$12

Corn Biscuit

French Onion Soup \$12

Short Rib Ravioli, Gruyère au Gratin

Cashew-Cheese Jicama Raviolis \$12

Arugula Pesto, Toasted Pistachios

Skillet Seared Foie Gras \$18

French toast, passion fruit Reduction, Fruit Chutney

Little Neck Clams \$16

Andouille Sausage, Leeks, Tomatoes, Toasted Bread

Escargots \$16

Garlic herbed butter sauce, Bread crumbs

Jumbo Lump Crab Cakes \$16

Shaved Fennel, Orange Salad, Horseradish Cream Sauce

Smoked Salmon \$16

Avocado, Jumbo Lump Crab, Caviar Vinaigrette

**Sesame Seed Crusted Tuna* \$16

Seaweed Salad, Wasabi Micro Greens, and Ginger Plum Relish

Burrata \$14

Mediterranean Tabbouleh Salad, Roasted Olive Tapenade

Roasted Baby Beet Salad \$14

Greek yogurt-Lime Dressing, Orange Segments, Roasted Pistachios

Boston Bibb Lettuce \$12

Anjou Pear, pomegranate, Goat Cheese, Orange Vinaigrette

Land

Goat Cheese Beet Ravioli \$20

Toasted Pignoli Nuts, Basilicum, Sherry Cream

Airline Chicken Breast \$24

White Bean, Tomato, Kale Ragout

Veal Chop "Marsala" \$42

Parmesan Cheese Polenta, Sautéed Button Mushrooms, Marsala Wine Demi-Glace

Sirloin Steak Au-Poivre \$32

Mashed Potatoes, Portobello Mushroom, Crispy Onions, Brandy Au-Poivre Sauce

Sea

Salmon Nicoise \$26

Artichoke Hearts, Kalamata Olives, Capers, Roasted Tomatoes, Spinach, Lemon beurre-blanc

Pan Seared Diver Scallops \$30

Lobster Corn Risotto

Mediterranean Branzino Provencal \$28

Fennell, Tomatoes, Garlic, Olives, White Wine Sauce over Sautéed Spinach

The Copper Beech Inn is dedicated to sourcing locally whenever possible

Starlight Gardens | Durham, CT

Maple Leaf Lane | Ledyard, CT

Dough on Main | Deep River, CT

Fabled Foods | Deep River, CT

**Parties of 6 or More Subject to 20% Service Charge*

**Beef and Egg items may be cooked to order per request.*

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