

Copper Falls STEAKHOUSE

A Rare Steakhouse Very Well Done

Appetizers

BAKED BRIE

Wrapped in phyllo pastry, served with roasted garlic, roasted almonds and cranberry coulis | 12.95

ESCARGOT

Served with a white wine garlic sauce | 11.95

SCALLOPS AND BACON

Baked with béarnaise sauce and breadcrumbs | 12.95

SPINACH - PHYLLO TRIANGLES

Spinach, feta, cottage cheese, cream cheese and banana peppers | 9.95

FRIED CALAMARI

Served with a spicy mayo and a hint of citrus hot sauce | 11.95

SHRIMP COCKTAIL

Four jumbo shrimp served with homemade cocktail sauce | 17.95

FOIE GRAS

Caramelized walnuts, blanched apples, balsamic honey reduction | 21.95
(We suggest a glass of Rickety Bridge Late Harvest 10.95 with your foie gras)

Soups & Salads

BAKED FRENCH ONION SOUP

Sweet caramelized onions simmered in a rich beef broth topped with crouton and Swiss cheese | 8.95

LOBSTER BISQUE

A delicious creamy soup with a simple lobster infused broth | 8.95

LOBSTER SALAD

Orange wedges, cucumber, lettuce, spinach, cashews, tossed in a tarragon citrus dressing | 14.95

WEDGE SALAD

Served with a blue cheese crumble, tomato, and onion | 8.95

FRESH MOZZARELLA, BASIL, TOMATO

Drizzled with olive oil and balsamic | 10.95

SPINACH SALAD

Topped with almonds, feta cheese, dried cranberries, sliced egg, and warm bacon dressing | 8.95

CAESAR SALAD

Tossed in our homemade dressing and topped with parmesan cheese | 8.95

COPPER FALLS GARDEN SALAD

Topped with apples and sunflower seeds | 8.95

Choice of Dressing blue cheese vinaigrette, raspberry vinaigrette, buttermilk ranch, honey mustard, or house (hoisin, plum, soy ginger), blue cheese | *Extra dressing: \$1*

I was a vegetarian until I started leaning towards sunlight. ~ Rita Rudner

All Entrees Include

1 MARTINI, HIGHBALL OR BEER

1 STARCH SIDE

1 VEGETABLE SIDE

1 STEAK SAUCE (STEAK ONLY)

Side Dishes

STARCH SIDES

- Baked Potato
- Garlic Mashed Potato
- Rice Pilaf
- French Fries
- Linguine/Penne (*Marinara Sauce, Alfredo or Tomato Cream Sauce*)

VEGETABLE SIDES

- Fresh Green Beans
- Carrots/Cauliflower/Zucchini
- Broccoli Parmesan

STEAK SAUCES (*additional sauce \$1.50*)

- Béarnaise Sauce
- Green Peppercorn
- Copper Falls Steak Sauce
- BBQ Sauce
- Burgundy Mushroom
- Horseradish Cream Sauce

Additional Side Selections

Each substitution for an included side is \$2.50

- Sweet Potato Fries | 4.95
- Sweet Corn-Bacon-Mashed Potato | 4.95
- Sautéed Onions | 4.95
- Sautéed Mushrooms | 5.95
- Sautéed Mushrooms & Onions | 5.95
- Cheesy Garlic Bread | 7.95
- Creamed Spinach | 6.95
- Baked Mac n' Cheese | 6.95
- Chipotle Cream Corn | 5.95
- Asparagus/Hollandaise Sauce | 8.95

*Don't take a butcher's advice
on how to cook meat.
If he knew, he'd be a chef.*

~ Andy Rooney

Steak Toppings

- Copper Falls Oscar - lobster, asparagus béarnaise | 10.95
- Blue Cheese Crumble | 5.50
- Parmesan Cheese Topping | 5.50
- Add Lobster to any Steak | MP
- Add 4 Jumbo Garlic Shrimp to any Steak | 17.95

Entrées

RARE - Red, cool centre

MEDIUM RARE - Red, warm centre

MEDIUM - Pink centre

MEDIUM WELL - Slightly pink centre

WELL - Cooked throughout

Meat

TOP SIRLOIN | 12 oz - 29.95

COPPER FALLS STEAK DIANNE Brandy mushroom cream sauce | 12 oz - 32.95

FILET MIGNON | 8 oz - 42.95 / 12 oz - 54.95

NEW YORK STRIP Our second most popular steak - full bodied texture | 14 oz - 39.95

RIB EYE Marble, marble, marble | 12 oz - 37.95 / 18 oz - 46.95

PORTERHOUSE One side New York Strip and the other is Filet | 30 oz - 67.95

Add lobster to any steak - MP | Add 4 jumbo garlic shrimp to any steak - 17.95

SURF & TURF - Lobster and 12 oz top sirloin | MP

RACK OF LAMB Served with a merlot reduction sauce | 41.95

PORK CHOP Served with homemade apple sauce | 16 oz - 27.95

PRIME RIB Available Sunday and Monday | 10 oz - 35.95 / 14 oz - 43.95

BBQ RIBS Available Friday and Saturday | 32.95

Chicken

COPPER FALLS CHICKEN Topped with lobster, asparagus, mushroom sauce | 26.95

STUFFED CHICKEN Stuffed with spinach, artichokes and feta cheese | 26.95

PARMESAN DIJON CRUSTED CHICKEN Garlic demi glaze | 26.95

MEDITERRANEAN CHICKEN Chicken breast stuffed with sundried tomatoes, green olives, feta cheese, basil, sweet tomato sauce | 26.95

HERB ROASTED CHICKEN Oven roasted breast of chicken, sherry wine sauce | 26.95

Seafood

LOBSTER DINNER With drawn butter | MP

CRISPY SALMON Pan fried salmon, lemon oregano oil | 28.95

SEAFOOD PASTA Shrimp, lobster, scallops, and calamari (does not include entrée sides) | 28.95

RED SNAPPER Topped with a creamy velouté sauce and fried onions | 28.95

CHAMPAGNE SHRIMP 6 jumbo shrimp, sautéed and topped with Champagne cream sauce | 37.95

Vegetarian (does not include entrée sides)

BROCCOLI TOFU STIR-FRY Served with rice pilaf | 23.95

CRISPY PENNE PASTA Topped with olives, tomatoes, feta cheese, cashew nuts | 21.95

The only time to eat diet food is while you are waiting for the steak to cook.

~ Julia Child 1912 - 2004

Drinks

BEER | 5.75

- Heineken • Amstel Light • Coors Light • Miller Light • Sam Adams Lager
- Red Stripe • Corona • Bud Light • Stella Artois • Michelob Ultra • Caybrew (local)

WELL HIGHBALL | 6.50

(Included drink is mixed with soda)

- Vodka - Smirnoff • Gin - Gordon's • Tequila - Jose Cuervo • Scotch - Johnnie Walker Red
- White Rum - Bacardi White • Dark Rum - Appleton Gold • Rye - C.C./Seagrams VO
- Bourbon - Jack Daniels

Premium Liquor - Add \$2 Bloody Mary, Daiquiri, Caesar and Margarita - Add \$2 Juice for highballs - Add \$1
Fever Tree Tonic or Ginger Beer - Add \$2 * Please Note: Wine is not an included drink

*One cannot think well, love well, sleep well, if one has not dined well.
- Virginia Woolf 1882-1941*

MARTINIS | 8.95

MARTINI OF THE MONTH Please ask your server

TRADITIONAL GIN/VODKA MARTINI Smirnoff/Gordon's

CHERRY SMASH Cherry Brandy, Orange Curacao, Lemon Juice, Orange Juice

RASPBERRY COSMOPOLITAN Raspberry Vodka, Triple Sec, Cranberry Juice and Fresh Lime

SOUR APPLE MARTINI Vodka, Green Apple Liqueur, Sweet-N-Sour

LYCHEE MARTINI Vodka, Lychee Liqueur, Fresh Lemon Squeeze

MANDARIN BREEZE Mandarin Vodka, Triple Sec, Grapefruit Juice

MALIBU RAIN Vodka, Malibu, Pineapple and Mango Juice

LEMON DROP Citron Vodka, Fresh Lemon Juice, Sweet-N-Sour

CLASSIC COCKTAILS | 10.95

(As included drink add: \$4)

GIN AND TONIC Botanist or Tanqueray 10 with Fever Tree Tonic

DARK 'N' STORMY Gosling's Rum, Bitters, Fresh Lime and Ginger Beer

APEROL SPRITZ Aperol, Prosecco, Soda and Orange Slice

MOSCOW MULE Ketel One Vodka, Lime Juice, Fever Tree Ginger Beer

COPPER FALLS' MANHATTAN Bulleit Bourbon, Carpano Antica Vermouth, Cherry Juice and Bitters

DON JULIO BLANCO MARGARITA Up or on the rocks

For your convenience a 15% service charge has been added to your bill.

All prices are in CI US\$1.00 = CI \$0.80, CI \$1.00 = US \$1.25. We do not accept cheques. We do not do separate checks.