



Copper Oak

— STEAKHOUSE —

Starters

Calamari | 18

lightly fried, house seasoning, lime chipotle aioli

Tenderloin Lollipops | 24

pickled onion, shaved lettuce, bleu cheese, balsamic glaze

Crab-Stuffed Portabella Mushroom | 22

hollandaise, fresh dill

Shrimp Ceviche | 24

jumbo gulf shrimp, kalamata olive,
roma tomato, red onion, feta, cilantro

Crab & Shrimp Cakes | 25

jumbo crab, baby shrimp, hollandaise

Soups & Salads

Baked French Onion | 10

Soup Du Jour | 5

House Dressings: basil vinaigrette, ranch, french, bleu cheese, raspberry vinaigrette, italian

House Salad | 7

fresh greens, tomato, red onion, cucumber

Grilled Basil Chicken Salad | 18

chicken breast, fresh greens, tomato,
pecan, red onion, house basil vinaigrette

Wedge Salad | 12

chilled iceberg, bleu cheese,
Nueske's bacon, grape tomato,
green onion, house bleu cheese dressing

Grilled Salmon Salad | 21

cranberries, red onion, cucumber,
house raspberry vinaigrette

Grilled-Marinated Steak Salad | 24

tenderloin, pickled onions, radish, tomato,
bleu cheese, balsamic dressing

House Specialties

Chicken French | 24

egg-washed, pan-seared chicken breast,
mushroom sherry cream, rice pilaf

Chicken Oscar | 37

crab & asparagus-stuffed chicken roulade,
wild rice pilaf, béarnaise

Tenderloin Marsala | 32

marinated tenderloin tips, mushrooms,
marsala cream sauce

16oz. Pork Porterhouse | 35

broiled-marinated pork porterhouse, apple butter,
bourbon blackberry demi-glace

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wood-Fired Steaks

Petite Filet 7oz. | 49

Porterhouse 24oz. | 72

Filet Mignon 10oz. | 55

Bone-In Ribeye 16oz. | 59

Kansas City Bone-In Strip 18oz. | 68

Hand-Cut Ribeye 14oz. | 42

Steak Enhancers

Sautéed Onions | 5

Roasted Garlic Demi-Glace | 6

Sautéed Mushrooms | 5

Onion Rings | 6

Mushrooms & Onions | 8

Béarnaise | 6

House-Made Garlic Butter | 4

Seafood

Norwegian Salmon | 32

blistered grape tomato, baby spinach,
lobster veloute

Seared Jumbo Scallops | 39

pan-seared, lobster veloute

Sesame-Crusted Ahi Tuna | 40

slaw, pickled onion, pickled ginger, wasabi
mayo, sweet chili dipping sauce

Classic Shrimp de Jonghe | 42

shrimp, sherry, sautéed onions, mushrooms,
garlic, puff pastry, house-made butter

Canadian Walleye Filet | 35

12oz., pan-seared, house tartar

Cold-Water Lobster Tail

6oz | 25 8oz | 39

Pasta & Lighter Fare

Southwestern Chicken & Shrimp | 28

sautéed chicken, gulf shrimp, linguine,
roasted red pepper reduction, pepper jack

Classic Chicken Alfredo | 25

sautéed chicken, mushrooms, garlic,
fettuccine, alfredo

Classic Shrimp Alfredo | 29

sautéed gulf shrimp, mushrooms, garlic,
fettuccine, alfredo

8oz Copper Oak Burger | 20

bacon, lettuce, tomato, red onion, pickles,
cheddar, house remoulade, ciabatta, fries

Grilled Chicken Breast | 19

8oz chicken breast, fresh vegetables,
wild rice pilaf, chicken velouté

Shaved Prime Rib Sandwich | 22

prime rib, sautéed onions, sautéed mushrooms,
provolone, hoagie, french fries

Side Options

Garlic Mashed Potatoes

French Fries

Wild Rice Pilaf

Onion Rings

Baked Potato

Vegetable Du Jour



Copper Oak

— STEAKHOUSE —

— *Kids Menu* —

Chicken Tenders | 9
french fries

Macaroni & Cheese | 8
french fries

Kids Shrimp | 12
french fries

6oz Kids Steak | 25
side choice



Copper Oak

— STEAKHOUSE —

— *Desserts* —

Carrot Cake | 10

Chocolate Cake | 10

Crème Brûlée | 10

Apple Turnover | 9