

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 Cocktail | 24

jumbo gulf shrimp, house cocktail sauce, lemon

Crab & Shrimp Cakes | 25

jumbo crab, baby shrimp, hollandaise

Escargot | 18

white wine reduction, garlic butter, toasted costini

Soups & Salads

Baked French Onion | 10

Soup Du Jour | 5

House Dressings: basil vinaigrette, ranch, French, bleu cheese, raspberry vinaigrette, Italian, thousand island

Caesar Salad | 15

crisp romaine, Parmesan cheese, croutons, house-made Caesar dressing

Grilled-Marinated Steak Salad | 24

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

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

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-glaze

Seafood

Norwegian Salmon | 32

blistered grape tomato, baby spinach, lobster veloute

Seared Jumbo Scallops | 39

pan-seared, lobster veloute

Shrimp Scampi | 38

jumbo gulf shrimp, garlic butter, white wine, Parmesan cheese

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 Entrée

6oz | 42 8oz | 52

All entrees include choice of soup or house salad and side choice except pastas.

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

Comp does not include tip.

Wood-Fired Steaks

Petite Filet 7oz. | 49

Porterhouse 24oz. | 72

Filet Mignon 10oz. | 57

Bone-In Ribeye 16oz. | 59

Kansas City Bone-In Strip 18oz. | 68

Hand-Cut Ribeye 14oz. | 44

RARE - cold red center

MEDIUM RARE - warm red center

MEDIUM - hot red center turning to pink

MEDIUM WELL - pink center turning to gray

WELL - no pink, just gray

Steak Enhancers

Sautéed Onions | 5

Onion Rings | 6

Sautéed Mushrooms | 5

Béarnaise | 6

Mushrooms & Onions | 8

Bourbon Mushroom Cream | 6

House-Made Garlic Butter | 4

Steak Crusts | 5

Add Cold-Water Lobster Tail

6oz | 29 8oz | 40

Parmesan

Bleu Cheese

Horseradish

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, French 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

Baked Potato

French Fries

Wild Rice Pilaf

Onion Rings

Garlic Mashed Potatoes

Wild Mushroom Risotto

Vegetable Du Jour

All entrees include choice of soup or house salad and side choice except pastas.

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

Comp does not include tip.



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 | 14

Chocolate Cake | 14

Crème Brûlée | 12

Cheesecake | 14