

## COCKTAILS

Handcrafted Martinis and Highballs

### **Pineapple Mule**

A play on a traditional mule with Stolichnaya Vodka, Licor 43, Ginger beer and fresh pineapple 12

### **Seasonal Sangria**

Our featured in-house blend of wine, liqueurs and fresh seasonal fruit 12

### **Mango Martini**

Malibu Coconut Rum and Licor 43 infused with fresh mango, topped with fresh squeezed orange juice and pineapple 12

### **Blood Orange Margarita**

Milagro Silver tequila, Solerno Blood Orange liqueur, Chile Ancho Reyes, house made sour mix. Served with a salt rim 12

## STARTERS

- Iron Skillet Cornbread** 6
- House or Caesar Salad** 8
- Chicken Tenders** 10
- Fiesta Eggrolls** 14
- Spinach & Artichoke Dip** 15
- Tortilla Soup** 8

## SIDES

- French Fries** 6
- Cole Slaw** 6
- Green Beans** 6
- Spinach** 6
- Mashed Potatoes** 6
- Bacon Mac & Cheese** 8

## DESSERTS

- Key Lime Pie** 8
- Bread Pudding** 8

## BURGERS & SANDWICHES

### **"The Stanford" Cheeseburger\***

Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, bacon, lettuce, tomato, onions, bread & butter pickles, mustard, and mayonnaise on a toasted sesame seed bun. Served with French fries 15<sup>50</sup>

### **Crispy Chicken**

Buttermilk chicken breast, topped with cole slaw, Swiss cheese, tomatoes, and mayonnaise on a brioche baguette. Served with French fries 16<sup>50</sup>

### **The Impossible Burger**

Hardwood grilled, plant based patty, topped with pepper Jack cheese, mustard, mayonnaise, lettuce, tomato, onions, and bread & butter pickles. Served on a toasted sesame seed bun 18<sup>50</sup>

### **California Burger**

Hardwood grilled Angus Beef topped with Dill Havarti, 1000 Island Dressing, avocado, dressed arugula, tomatoes and onions. Served with French Fries 15<sup>50</sup>

## SALADS

### **Club Salad**

Crispy chicken, mixed greens, tomato, avocado, Smokehouse bacon, Monterey Jack and cheddar cheese, croutons, and honey chipotle dressing 16<sup>50</sup>

### **Rotisserie Chicken Salad**

Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, carrots, Monterey Jack, avocado, corn tortilla strips, chipotle-blue dressing and BBQ sauce 17<sup>50</sup>

### **Caesar Salad**

Fresh Romain, cornbread croutons, and julienne red peppers, all tossed in our housemade cesar dressing and topped with grated parmesan cheese. 11 Add Chicken 4

## ENTRÉE PLATES

### **"Our Specialties"**

#### **Wood-Fired Rotisserie Chicken**

Slow-roasted to bring you maximum flavor. Served with mashed potatoes and green beans 19<sup>50</sup>

#### **Barbeque Pork Ribs**

Slow cooked St. Louis cut ribs topped with BBQ sauce, served with french fried and cole slaw 27<sup>50</sup>

### **Chicken Pot Pie**

Traditional pastry crust filled with rotisserie chicken, carrots, peas, and potatoes 15<sup>50</sup>

### **Big Meatloaf Stack**

Ground beef tenderloin, spicy pork sausage, and mixed cheeses. Slow-cooked and topped with fire-roasted tomato sauce. Served with mashed potatoes and green beans 17<sup>50</sup>

### **Rattlesnake Pasta**

Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms and lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked mozzarella cheese and chopped cilantro 17<sup>50</sup>

### **Hardwood Grilled Salmon\***

Marinated, quickly smoked and finish on the grill, topped with mustard sauce and served with mashed potatoes 27<sup>50</sup>

### **Eastern Shore Style Crabcakes**

Half pound of colossal lump crab in two cakes seared to a golden brown. Served with french fries and cole slaw 34<sup>50</sup>

### **Hickory Grilled Tenderloin Filet\***

Hand-cut tenderloin steak, gorgonzola bleu cheese butter and cabernet sauce. Served with mashed potatoes and sautéed spinach 35<sup>50</sup>



*All our beef is hand selected, aged, and hand cut by Halpern's Steak*

*Copper Canyon Grill proudly serves only Halpern's beef*

Asterisk (\*) marked items may be cooked to order. Consuming raw or under cooked meats & seafood may increase your risk of food-borne illness. Please inform your server of any food allergies.

**Dine-In Menu**

Silver Spring 7/20