

## COCKTAILS

Handcrafted Martinis and Highballs

### **Uptown Old Fashioned**

Our take on a classic highball cocktail made with Bulleit Bourbon Whiskey, sugar, and Angostura Bitters. Served on the rocks. Garnished with an orange peel and Bordeaux cherry 12

### **Moscow Mule**

A copper mug filled with gluten-free Tito's Handmade Vodka topped with a spiced ginger beer and fresh-squeezed lime 10

### **Stanford 75**

Our play on a classic 75 made with Brokers Gin, house-made sour mix and finished with Champagne, creating a refreshing and well-balanced cocktail 13

### **Peartini**

The vibrant taste of Grey Goose La Poire Vodka is deliciously balanced with subtly sweet amaretto and house-made sour mix combined to bring you crisp flavors 13

### **Fleur De Lis**

A beautiful balance of gluten-free Tito's Handmade Vodka and St. Germain Elderflower Liqueur which brings out the fresh flavors of tropical fruit 13

### **Elite Margarita**

A refreshing blend of Milagro Silver Tequila, Cointreau and Grand Marnier. Made with house-made sour mix infused with agave nectar 13

## STARTERS

**Iron Skillet Cornbread** 6

**House or Caesar Salad** 8

**Chicken Tenders** 10

**Fiesta Eggrolls** 14

**Spinach & Artichoke Dip** 15

**Tortilla Soup** 8

## SIDES

**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 16<sup>50</sup>

### **Crispy Chicken**

Lightly breaded chicken breast, topped with coleslaw, Swiss cheese, tomatoes, and mayonnaise on a brioche baguette. Served with French fries 15<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 17<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 16<sup>50</sup>

## SALADS

### **Club Salad**

Crispy chicken, mixed greens, tomato, avocado, Smokehouse bacon, Monterey Jack and cheddar cheese, croutons, and honey chipotle dressing 15<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 16<sup>50</sup>

### **Caesar Salad**

Fresh Romaine, cornbread croutons, and julienne red peppers, all tossed in our housemade caesar dressing and topped with grated parmesan cheese 10 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 18<sup>50</sup>

#### **Barbeque Pork Ribs**

Slow cooked St. Louis cut ribs topped with BBQ sauce, served with French fries 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>

### **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 18<sup>50</sup>

### **Short Smoked Salmon\***

Marinated, quickly smoked and finished on the grill, topped with mustard sauce and served with mashed potatoes and sautéed spinach 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 coleslaw 36<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 34<sup>50</sup>

### **Grilled Rainbow Trout**

Fresh Rainbow trout, hardwood grilled and topped with our house made lemon butter sauce. Served with mashed potatoes and sautéed spinach 27<sup>50</sup>

### **Prime Rib\***

Slow-roasted and deeply seasoned. Accompanied by au jus and horseradish sauce. Served with mashed potatoes 10oz cut 24<sup>50</sup> 16oz cut 32<sup>50</sup>

**COPPER CANYON**  
GRILL

ALLEN  
BROTHERS  
THE GREAT STEAKHOUSE STEAKS\*

*Copper Canyon Grill proudly serves only Allen Brothers 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.

**Lunch Menu**