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## Copper Oak Steakhouse

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### STARTERS

- JUMBO SHRIMP COCKTAIL** WITH TANGY COCKTAIL SAUCE \$14  
**STEAMED MUSSELS** IN GARLIC WINE SAUCE \$12  
**BACON WRAPPED SCALLOPS** WITH BOURBON GLAZE \$14  
**PETITE MARYLAND CRAB CAKES** WITH ROASTED RED PEPPER AIOLI \$12  
**SAUSAGE STUFFED MUSHROOMS** WITH LIGHT GARLIC ALFREDO \$11
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### SALADS

ADD A GRILLED CHICKEN BREAST TO ANY SALAD \$8

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| <b>CAPRESE SALAD</b> \$9<br>HEIRLOOM TOMATOES, FRESH MOZZARELLA CHEESE, AND BASIL DRIZZLED WITH BALSAMIC REDUCTION AND EXTRA VIRGIN OLIVE OIL | <b>HOUSE SALAD</b> \$6<br>SPRING MIX, TOMATOES, RED ONIONS, CROUTONS, CHOICE OF DRESSING ON THE SIDE                                      |
| <b>SPINACH SALAD</b> \$9<br>BABY SPINACH LEAVES, RED ONIONS, FRESH MUSHROOMS, BACON, AND HOME MADE WARM BACON DRESSING ON THE SIDE            | <b>CAESAR SALAD</b> \$8<br>HEARTS OF ROMAINE TOSSED WITH CAESAR DRESSING AND CROUTONS, TOPPED WITH SHAVED PARMESAN<br>Anchovies available |
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### SOUPS

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| <b>BAKED FIVE ONION</b> \$7<br>TOPPED WITH A TOASTED CROUTON, MELTED SWISS AND PARMESAN CHEESE | <b>SOUP DU JOUR</b> \$4<br>CHEF'S DAILY FEATURE |
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### SIGNATURE SIDES

ENTRÉES INCLUDE ONE SIDE

- STEAMED BROCCOLI CROWNS** \$8  
**SAUTÉED FRESH MUSHROOMS** \$8  
**WILD RICE** WITH DRIED CRANBERRIES AND SHAVED ALMONDS \$8  
**FRESH ASPARAGUS** WITH HOLLANDAISE \$8  
**SAUTÉED SPINACH** WITH CREAM \$8  
**MASHED SWEET POTATOES** WITH CANDIED PECANS \$8  
**STEAK FRIES** \$8  
**YUKON GOLD POTATOES** MASHED OR BAKED \$8  
Optional potato toppings: Shredded Cheddar, Sour Cream, Butter, Bacon, Scallions, Roasted Garlic  
**LOBSTER MASHED POTATOES** \$12
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UPGRADE TO LOBSTER MASHED POTATOES WITH ENTRÉE \$4

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We apologize for the inconvenience, gratuity cannot be covered by any coupon or casino comp. Checks cannot be split for parties of 6 or larger. To go orders will be charged a premium.



*Copper Oak Steakhouse*

Entrées include one side item. Upgrade to Lobster Mashed Potatoes for \$4. Entrées also include soup du jour or house salad. Upgrade to either Spinach, Caesar, or Caprese salad or Baked Five Onion Soup for \$3

## FEATURED STEAKS

**NEW YORK STRIP 14OZ. \$40**

**PORTERHOUSE STEAK 24OZ. \$46**

**BONE IN RIB EYE 18OZ. \$38**

**FILET MIGNON PETITE 7OZ. \$32 REGULAR 10OZ. \$38**

### STEAK COMPLIMENTS

**CARAMELIZED ONION \$3**

**CRUMBLÉD MAYTAG BLUE CHEESE \$5**

**PEPPERCORNS \$3**

**SAUCES \$3**

Bernaise, Gorgonzola Garlic Butter,  
Bourbon Peppercorn

### SAUTÉED MUSHROOMS

1/2 ORDER \$5 FULL ORDER \$8

### OSCAR \$7

ASPARAGUS AND CRAB MEAT TOPPED WITH  
HOLLANDAISE SAUCE

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## SURF N' TURF

**PETITE FILET 7OZ. AND LOBSTER TAIL 7OZ. \$59**

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## SEAFOOD FARES

**SIX BROILED OR FRIED JUMBO SHRIMP \$32**

**SIX BROILED SEA SCALLOPS \$28**

**FRESH SALMON 10OZ. \$32**

**FRESH CANADIAN WALLEYE 10OZ. \$28**

**COLD WATER LOBSTER TAIL \$45**

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## SPECIALTY ENTRÉES

**FRENCHED RACK OF LAMB \$38**

**PORK CHOPS \$32**

**BABY BACK RIBS FULL RACK \$30**

**ROASTED DUCK 13OZ. \$32** TOPPED WITH GRAND MARINER REDUCTION

**CHICKEN MARSALA \$28** GRILLED CHICKEN BREAST WITH MARSALA WINE MUSHROOM SAUCE

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### ADD TO ANY ENTRÉE

**3 SCALLOPS \$12**

**3 SHRIMP \$12**

**LOBSTER TAIL 7OZ. \$39**

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**PLEASE NOTE:** Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you contain certain medical conditions.