
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, 1000 island

Caesar Salad | 15

crisp romaine, parmesan cheese, croutons, housemade 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, 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

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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