

The CopperPot Restaurant

Appetizers

Daily Soup

6

Housemade

Bruschetta

10

Smoked tomatoes, aged balsamic vinegar and parmesan cheese, served on toasted foccacia bread

Calamari

12

Tossed with chives, red peppers and lemon zest, served with housemade tzatziki

Mini Beef Wellington

15

Tenderloin wrapped in a delicate puff pastry, with sautéed mushrooms and black currant demi

Beef Tenderloin Wrapped Scallops

15

Scallops wrapped in beef tenderloin, pan seared and served with whipped potatoes and a port reduction

Scallop & Prawn Paella

15

Chorizo spiced scallops and prawns with fresh saffron risotto

Dungeness Crab Cakes

15

Dungeness crab tossed in a light curry bechamel, with roasted red peppers and fresh herbs, served on top of Gaufrette potatoes

Salads

Organic Greens

Fresh organic greens with sherry vinaigrette, tomato, cucumber and fresh berries

Caesar Salad

Crisp romaine, croutons and roasted garlic Caesar dressing topped with house smoked bacon and grated Grana Padana cheese

Spinach Salad

Baby spinach topped with red peppers, sun-dried cranberries, goat cheese and our housemade vanilla vinaigrette

Starter Size 6 Meal Size 9

Add a grilled chicken breast, pan seared salmon or halibut filet to any salad 7



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Entrées

Wild Mushroom & Cashew Crusted Lamb 35

Baked rack of lamb, served with white bean wild mushroom ragout, seasonal vegetables and a merlot reduction

Espresso Rubbed Bison Ribeye 39

An 8oz bison ribeye with a housemade espresso rub, served with a black currant reduction, herbed whipped potatoes and seasonal vegetables

New York Steak 34

A 10oz AAA Alberta beef New York steak, seasoned with our house blend steak spice, served with a cognac and horseradish reduction, herbed whipped potatoes and seasonal vegetables

Applewood Smoked Beef Tenderloin 36

A 6oz AAA Alberta beef tenderloin, wrapped in house smoked bacon served with a port reduction, herbed whipped potatoes and seasonal vegetables

Chef's Feature mrkt

Ask your server for details

Wild Mushroom & Duck Confit Tagliatelle 29

Wild mushrooms and duck confit sautéed with demi and cream, finished with fresh herbs and chilis, tossed with hand cut pasta

Stuffed Chicken Breast 32

Stuffed with roasted butternut squash, served with a honey truffle reduction, herbed whipped potatoes and seasonal vegetables

Sea Bass & Halibut Duo 32

Pan seared sea bass and halibut topped with sun-dried tomato pesto, served with sautéed swiss chard and butternut squash risotto

Braised Bison Short Ribs with Duck Sausage 34

Housemade duck sausage and braised bison short ribs served with herbed whipped potatoes and seasonal vegetables

Roasted Balzac Pork Loin Chop 32

A 10oz pork loin chop with a maple chili glaze, braised red cabbage and apples, served with roasted fingerling potatoes

