

The CopperPot Restaurant

Appetizers

Daily Soup
Housemade

6

Bruschetta

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

10

Calamari

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

12

Mini Beef Wellington

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

15

Dungeness Crab Cakes

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

12

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



The CopperPot Restaurant

Sandwiches

Beef Dip	14
Shaved prime rib with Gruyère cheese, served on French bread with our housemade au jus	
Turkey and Brie Sandwich	15
Roasted turkey breast, honey glazed ham, brie cheese, berry coulis and mayo, served on a foccaciabatta bun	
Steak Sandwich	19
An 8oz AAA Alberta beef New York steak, seasoned with our housemade steak spice, served on garlic toast	
Bruschetta Chicken Sandwich	14
Grilled chicken breast topped with bruschetta and goat cheese	
Grilled Bison & Wild Mushroom Burger	15
Toppings change daily	
Salmon Burger	15
A housemade salmon patty served with organic greens, tomato and our housemade tzatziki, on a foccaciabatta bun	

Entrées

Grilled Chicken Breast	18
Topped with a red currant merlot reduction, served with rice pilaf and seasonal vegetables	
Sea Bass & Halibut Duo	26
Pan seared sea bass and halibut topped with sun-dried tomato pesto, served with rice pilaf and seasonal vegetables	
Wild Mushroom Tagliatelle	18
Mushrooms sautéed in a cream sauce, tossed with hand cut pasta and topped with a grilled chicken breast	
Roasted Balzac Pork Loin Chop	19
A 10oz pork loin chop with a maple apple chili glaze, served with rice pilaf and seasonal vegetables	

