

The CopperPot Restaurant

Appetizers

- Bruschetta** 10
Smoked tomatoes, aged balsamic vinegar and parmesan cheese, served with toasted foccacia bread
- Calamari** 10
Tossed with chives, red peppers and lemon zest, served with house made tzatziki
- Mini Beef Wellington** 14
Tenderloin wrapped in a delicate puff pastry, with sautéed mushrooms and black currant demi
- Dungeness Crab Cakes** 12
Dungeness crab tossed in a light curry bechamel, with roasted red peppers and fresh herbs, served on top of Gaufrette potatoes

Soup & Salads

- Daily Soup** 6
Housemade
- Grilled Halibut & Herb Salad** 15
Grilled halibut with fresh herbs, red peppers, pearl onions, golden baby beets and sherry vinaigrette
- Organic Greens**
Fresh organic greens, toppings and housemade dressing changes daily
- 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** 7
Add a grilled chicken breast, pan seared salmon or halibut filet to any salad



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Sandwiches

Served with your choice of fries, soup, organic greens, spinach or Caesar salad

Beef Dip

Shaved prime rib with Gruyère cheese, served on French bread with our housemade au jus

13

Turkey and Brie Sandwich

Roasted turkey breast, honey vanilla glazed ham, brie cheese and blackberry mayo, served on fresh foccacia bread

14

Steak Sandwich

An 8oz AAA Alberta beef New York steak, seasoned with our housemade steak spice, served on garlic toast

18

Smoked Chicken Sandwich

Smoked chicken with house smoked bacon, avocado and mayo on a freshly baked croissant

12

Grilled Bison & Wild Mushroom Burger

Toppings change daily

13

Salmon Burger

A housemade salmon patty served with lettuce, tomato, red onion and our house made tzatziki, on a marbled rye bun

14

Entrées

Chicken Supreme

A grilled chicken breast served with rice pilaf, mushroom merlot reduction and seasonal vegetables

16

Sea Bass & Halibut Duo

Pan seared sea bass and halibut topped with sun-dried tomato pesto, served with rice pilaf and seasonal vegetables

22

Wild Mushroom Tagliatelle

Mushrooms sautéed in a light cream sauce, tossed with hand cut pasta and topped with a grilled chicken breast

16

Roasted Balzac Pork Loin Chop

A 10oz pork loin chop with a maple apple chili glaze, served with fingerling potatoes and seasonal vegetables

18

