

COPPER DOOR®

Fall/Winter 2018-2019

SNACKS*

MEDITERRANEAN HUMMUS

Lemon-Garlic Hummus, Cucumber, Carrot,
Apple, Crispy Spiced Chick Pea, Olive Oil,
Fines Herbes, Grilled Naan Bread 10

WARM CRAB DIP

Claw & Lump Meat, Artichoke Heart, Cream Cheese,
Roasted Red Pepper, Parmesan, Fines Herbes,
Cajun & Herb-Buttered Naan 14

SPICY MAPLE GLAZED WINGS

Maple Syrup, Brown Sugar, Sriracha, Prosciutto, Scallion 13

FRIED BRUSSELS SPROUT

Honey Shallot Vinaigrette, Dried Cranberry,
Parmesan, Balsamic Glaze 9

CHICKEN & WAFFLES

Crispy Chicken, House-Made Waffle, Creole Aioli,
Maple Syrup, Herbed Gravy, Crispy Prosciutto 10

JUMBO LUMP CRAB CAKE

Fresh Herb Salad, Dried Cranberry, Creole Aioli 14.5

CALAMARI

Cherry Pepper, Cool Ranch Aioli, Fresh Greens,
Spicy Garlic Butter, Marinara Sauce 14

SESAME CRUSTED AHI TUNA

Wasabi Aioli, Sliced Avocado, Radish Sprout,
Ponzu Dipping Sauce 15

BBQ 'PORKY' TOTS

Hand-Shaped Potato 'Tots', Root Beer Braised BBQ Pork,
Balsamic Onion, Roasted Red Pepper, Mozzarella Cheese 10

CHICKEN RANGOON

Ginger, Bok Choy, Carrot, Shiitake Mushroom,
Sriracha, Grilled Chicken, Cream Cheese,
Radish Sprout, Wonton, Ponzu, Asian Slaw 10.5

CRISPY TUSCAN MEATBALLS

Panko Crusted, Marinara, Parmesan 12

CHARCUTERIE & CHEESE BOARD

Chef's Selection of Meats, Cheeses,
Seasonal Accompaniments 16.5
(6 per additional person)

SIRLOIN SPRING ROLLS

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli,
Crispy Onion Straw 11

PEI MUSSELS

Scampi Style: Garlic, Shallot, White Wine, Butter, Fresh Herbs 13
Fra Diavolo Style: Garlic, Tomato, Chorizo Sausage,
Red Pepper Flake 13

SOUPS

RUSTIC TOMATO BASIL SOUP

Roasted Tomato, Sweet Onion, Cream, Basil 6.5

FIVE ONION GRATINÉE

Caramelized Onion, Thyme, Sherry, Swiss Cheese,
Provolone, Brioche Crouton 7.5

FISH CHOWDER

Haddock, Celery, Potato, Bacon, Cream, Fresh Thyme 7

SOUP OF THE DAY

Seasonally Inspired (priced daily)

SALADS

GREEN GODDESS

Baby Spinach, Arugula, Green Pea, Cucumber,
Shaved Celery, Asparagus, Avocado, Goat Cheese, Pistachio,
Green Goddess Dressing 8.5

BUTTERNUT & CHERRY SALAD

Arugula, Baby Spinach, Butternut Squash, Apple,
Dried Cherry, Pecan, Cheddar, Apple Balsamic Vinaigrette 8

CLASSIC WEDGE

Crisp Iceberg Lettuce, Tomato, Pickled Red Onion,
Bacon Lardons, Bleu Cheese Dressing 8.5

BOSC PEAR SALAD

Bosc Pear, Arugula, Sugared Cashew, Endive,
Pineland Farms Sharp Cheddar,
Maple-Cranberry Vinaigrette 8.5

ARUGULA & ROASTED BEET SALAD

Baby Arugula, Roasted Beet, Candied Pecan,
Gorgonzola Bleu Cheese, Pickled Red Onion,
Honey-Shallot Vinaigrette 8.5

GRILLED CAESAR SALAD

Baby Romaine Hearts, Grilled Sourdough,
Shaved Parmesan Cheese 8.5
(Traditional Caesar also available)

SPECIAL THANKS TO ALL OF OUR LOCAL SOURCES:

DONABEDIAN BROTHERS PRODUCE, Salem, NH
NORTH COUNTRY SMOKEHOUSE, Claremont, NH
PINELAND FARMS, New Gloucester, ME
WINDSWEEP MAPLES FARM, Loudon, NH
BOGGY MEADOW FARM, Walpole, NH
ROBIE FARM, Piermont, NH
VERMONT FARMSTEAD CHEESE CO., South Woodstock, VT
GREAT HILL DAIRY, Marion, MA
BENEDIKT DAIRY, Goffstown, NH
LAUREL HILL JAMS & JELLIES, Bedford, NH
SUPERIOR NUT COMPANY, Cambridge, MA
LIVE BEE OR DIE FARM, New Boston, NH

 Indicates Vegetarian Items

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.





BUTCHER CUTS*

Upper Choice Midwestern Black Angus Beef

PORK RIBEYE, 10 OZ.

Mustard Glaze, Mashed Sweet Potato,
Fried Brussels Sprout, Maple Syrup 30

BEEF TENDERLOIN, 8 OZ.

Sliced, Center-Cut Tenderloin, Artichoke-Creamed Spinach,
Glazed Carrot, Port Wine Sauce 38

RIBEYE, 16 OZ.

Roasted Garlic Smashed Potato, Haricot Verts 42

FILET MIGNON, 9 OZ.

Fingerling Potato, Asparagus, Maitre d' Butter 44

NEW YORK STRIP, 14 OZ.

Gorgonzola Smashed Red Bliss Potato, Glazed Carrot 40

Surf Any One of Our Turfs (Butcher Cuts)

Jumbo Lump Crab Cake 9

Scampi Style Shrimp 9.5

Haddock Oscar 9.5

Cedar Planked Salmon 10

Pan-Seared Sea Scallops 11

Sesame Crusted Ahi Tuna 11.5

PRIME SEAFOOD*

CREAMY SHRIMP & VEGGIE PASTA

Shrimp, Shallot, Butternut Squash, Artichoke Heart,
Lilly's Linguine, Baby Spinach, Roasted Red Pepper,
Tomato-Garlic Cream, Crushed Red Pepper, Shaved Parmesan 28

SEAFOOD CASSEROLE

Haddock, Crab, Scallop, Shrimp, Red & Yellow Tomato,
Baby Spinach, Herbed Butter, Lemon, White Wine,
Tomato-Garlic Cream, Parmesan Panko Crumb,
Roasted Garlic Smashed Potato 32

CEDAR PLANKED SALMON

Three Grain Pilaf, Haricot Verts, Sun-Dried Tomato Pesto 28.5

WOOD-ROASTED NEW ENGLAND HADDOCK

Corn-Crab Hash, Fingerling Potato, Pearl Onion,
Roasted Red Pepper, Sweet Compound Butter 29.5

MOROCCAN-SPICED SWORDFISH

Brown Rice, Broccoli, Ginger-Pear Aioli, Micro Greens 28

PAN-SEARED SEA SCALLOPS

Shallot, Garlic, Pancetta Tomato Reduction,
Asparagus, Three Grain Pilaf 34

STUFFED HADDOCK OSCAR

Prime Haddock, Roasted Tomato, Lump Crab,
Béarnaise, Asparagus, Garlic Fingerling Potato 31.5

COPPER CLASSICS*

BOURBON BACON BEEF TIPS

Herb Grilled Potato, Broccoli, Bourbon BBQ Sauce 33

CHICKEN MARSALA

Parmesan Risotto, Roasted Asparagus, Mushroom,
Marsala Wine Sauce, Fines Herbes 24

BUTTERMILK FRIED CHICKEN

Roasted Garlic Smashed Potato,
Pancetta Asparagus, Roast Chicken Gravy 23

BACON WRAPPED MEATLOAF

Reserve Premium Beef, Local Bacon, Broccoli, Dueling Potato,
Herbed Pan Sauce, Tomato Glaze, Crispy Onion Straw 21

TENDERLOIN SHEPHERD'S PIE

Sweet Corn, Green Pea, Roasted Mushroom,
Pearl Onion, Prosciutto, Port Wine Gravy,
Roasted Garlic Smashed Potato 24

MARGHERITA PIZZA 🌿

Fresh Tomato, Fresh Mozzarella, Basil 16

BLT PIZZA

Applewood Smoked Bacon, Shredded Iceberg,
Roma Tomato, Mozzarella, Sriracha Mayo,
Garlic Oil, Scallion 16

BBQ PORK PIZZA

Sweet & Spicy BBQ Sauce, Root Beer Braised Pork,
Balsamic Onion, Roasted Red Pepper,
Mozzarella, Cilantro 16

SIDES

THREE GRAIN PILAF 5.5

GORGONZOLA SMASHED RED BLISS 6.5

ROASTED GARLIC SMASHED POTATO 6.5

ARTISAN MAC N' CHEESE 7

CHIPOTLE ONION STRAWS 6.5

PARMESAN POMMES FRITES 7

HOUSE FRIES 7

SWEET POTATO FRIES 7

TRUFFLE FRIES 7.5

PANCETTA ASPARAGUS 7.5

ARTICHOKE-CREAMED SPINACH 8

GLAZED CARROTS 6.5

HARICOT VERTS 6.5

BRUSSELS SPROUTS 6.5

📌 ALLERGY INFORMATION

Your safety is of the utmost importance to us. Please be aware that our made-from-scratch recipes involve shared cooking and preparation areas, including but not limited to common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be free of common food allergens. We can provide the most current ingredient information from our food suppliers with proper notice. Note that their stated absence of allergens within these items are not inclusive of every ingredient and may leave out trace elements.

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