

# Copper Falls

## STEAKHOUSE

"A RARE STEAKHOUSE, VERY WELL DONE."

### APPETIZERS/STARTERS

BAKED BRIE (Wrapped in Phyllo Pastry, Served with Roasted Garlic, Roasted Almonds and Cranberry Coulis)	12.95
ESCARGOT (Served with a White Wine Garlic Sauce)	10.95
SCALLOPS AND BACON (Baked with Béarnaise Sauce and Bread Crumbs)	12.95
SPINACH - PHYLLO TRIANGLES (Spinach, Feta, Cottage Cheese, Cream Cheese and Banana Peppers)	8.95
FRIED CALAMARI (Served with a Spicy Mayo and a hint of Citrus Hot Sauce By Cayman Islands Sauce Company)	11.95
SHRIMP COCKTAIL (Four Jumbo Shrimp Served with Homemade Cocktail Sauce)	17.95
FOIE GRAS (Caramelized Walnuts, Blanched Apples, Balsamic Honey Reduction)	21.95
(WE SUGGEST A GLASS OF RICKETY BRIDGE, LATE HARVEST WITH YOUR FOIE GRAS) (A CLASSIC PAIRING)	10.95

**I was a vegetarian until I started leaning  
towards sunlight.**

**~ Rita Rudner**

### SOUPS/SALADS

BAKED FRENCH ONION SOUP	7.95
LOBSTER BISQUE	8.95
COPPER FALLS GARDEN SALAD (Topped with Apples and Sunflower Seeds)	7.95
WEDGE SALAD (Served with a Blue Cheese Crumble, Tomato, and Onion)	7.95
CAESAR SALAD (Tossed in Homemade Dressing with Parmesan Cheese)	7.95
SPINACH SALAD (Topped with Almonds, Feta Cheese, Dry Cranberry, Sliced Egg, and Warm Bacon Dressing)	8.95
FRESH MOZZARELLA, BASIL, TOMATO (Drizzled With Olive Oil and Balsamic)	10.95
LOBSTER SALAD (Orange Wedges, Cucumber, Lettuce, Spinach, Cashews, tossed in a Tarragon Citrus Dressing)	14.95

CHOICE OF DRESSING: RASPBERRY VINAIGRETTE, BUTTERMILK RANCH,  
BLUE CHEESE VINAIGRETTE, HONEY MUSTARD, OR HOUSE DRESSING  
(HOISIN, PLUM, SOY GINGER), BLUE CHEESE DRESSING

ADDITIONAL DRESSING: \$1.00

## ALL STEAKS AND ENTREES INCLUDE:

- | MARTINI, HIGHBALL OR BEER
- | STARCH SIDE
- | VEGETABLE SIDE
- | STEAK SAUCE (STEAK ONLY)

### STARCH SIDES

BAKED POTATO  
GARLIC MASHED POTATO  
RICE PILAF  
FRENCH FRIES  
LINGUINE/PENNE  
(WITH ALFREDO OR TOMATO  
CREAM SAUCE)

### STEAK SAUCES

BÉARNAISE SAUCE  
GREEN PEPPERCORN  
COPPER FALLS STEAK SAUCE  
BBQ SAUCE  
BURGUNDY MUSHROOM  
HORSERADISH CREAM SAUCE  
ADDITIONAL SAUCE: \$1.50

### VEGGIE SIDES

FRESH GREEN BEANS  
CARROTS/CAULIFLOWER/ZUCCHINI  
BROCCOLI PARMESAN

**Don't take a butcher's advice on how to cook meat. If he  
knew, he'd be a chef.**

**~ Andy Rooney~**

### ADDITIONAL SIDE ORDERS

(EACH SUBSTITUTION FOR AN INCLUDED SIDE IS \$2.50)

SWEET POTATO FRIES	4.95
SWEET CORN-BACON-MASHED POTATO	4.95
SAUTÉED ONIONS	4.95
SAUTÉED MUSHROOMS	5.95
SAUTÉED MUSHROOMS & ONIONS	5.95
CHEESY GARLIC BREAD	7.95
CREAMED SPINACH	6.95
BAKED MAC N CHEESE	6.95
CHIPOTLE CREAM CORN	5.95
ASPARAGUS/HOLLANDAISE SAUCE	8.95

### STEAK TOPPINGS / ADD ON'S

COPPER FALLS OSCAR	10.95
- LOBSTER, ASPARAGUS BÉARNAISE	
BLUE CHEESE CRUMBLE	5.50
PARMESAN CHEESE TOPPING	5.50
ADD LOBSTER TO ANY STEAK	32.95
ADD 4 JUMBO GARLIC SHRIMP TO ANY STEAK	17.95

## MAIN COURSE

### MEAT

12oz TOP SIRLOIN	29.95
12oz COPPER FALLS STEAK DIANNE (Brandy Mushroom Cream Sauce)	32.95
8oz FILET MIGNON	41.95
12oz FILET MIGNON	53.95
14oz NEW YORK STRIP (Our Second Most Popular Steak - Full Bodied Texture)	39.95
RIB EYE (Marble, Marble, Marble)	<u>12oz</u> 37.95 <u>18oz</u> 45.95
28oz PORTERHOUSE (NY Strip and Filet)	67.95
SURF & TURF (8oz Lobster Tail & 12oz Top Sirloin)	58.95
ADD LOBSTER TO ANY STEAK	32.95
ADD 4 JUMBO GARLIC SHRIMP TO ANY STEAK	17.95
RACK OF LAMB (Served with a Merlot Reduction Sauce)	41.95
16oz PORK CHOP (Served with Homemade Apple Sauce)	27.95
PRIME RIB - AVAILABLE SUNDAY AND MONDAY	<u>10oz</u> 34.95 <u>14oz</u> 43.95
BBQ RIBS - AVAILABLE FRIDAY AND SATURDAY	32.95

### CHICKEN

COPPER FALLS CHICKEN (Topped with Lobster, Asparagus, Mushroom Sauce)	26.95
STUFFED CHICKEN (Stuffed with Spinach, Artichokes and Feta Cheese)	26.95
PARMESAN DIJON CRUSTED CHICKEN (Garlic Demi Glaze)	26.95
MEDITERRANEAN CHICKEN (Chicken Breast Stuffed with Sundried Tomatoes, Green Olives, Feta Cheese, Basil, Sweet Tomato Sauce)	26.95
HERB ROASTED CHICKEN (Oven Roasted Breast of Chicken, Sherry Wine Sauce)	26.95

### SEAFOOD

LOBSTER DINNER (8oz Lobster Tail with Drawn Butter)	39.95
CRISPY SALMON (Pan Fried Salmon, Lemon Oregano Oil)	28.95
** SEAFOOD PASTA (Shrimp, Lobster, Scallops, and Calamari)	28.95
RED SNAPPER (Topped with a Creamy Velouté Sauce and Fried Onions)	28.95
CHAMPAGNE SHRIMP (6 Jumbo Shrimp, Sautéed and Topped with Champagne Cream Sauce)	36.95

### VEGETARIAN

** BROCCOLI TOFU STIR-FRY - Served with Rice Pilaf	23.95
** CRISPY PENNE PASTA (Topped with Olives, Tomatoes, Feta Cheese, Cashew Nuts)	21.95
** DOES NOT INCLUDE ENTRÉE SIDES	

#### TEMPERATURES

RARE:	RED, COOL CENTRE	MEDIUM RARE:	RED, WARM CENTRE
MEDIUM:	PINK CENTRE	MEDIUM WELL:	SLIGHTLY PINK CENTRE
		WELL:	COOKED THROUGHOUT

**The only time to eat diet food is while you are  
waiting for the steak to cook.**

~ Julia Child 1912 - 2004

## BEER 5.75

HEINEKEN, AMSTEL LIGHT, COORS LIGHT, SAM ADAMS LAGER, CORONA, BUDWEISER  
BUD LIGHT, MILLER LIGHT, RED STRIPE, MICHELOB ULTRA, CAYBREW (LOCAL)

## WELL HIGHBALL 6.50 (INCLUDED DRINK IS MIXED WITH SODA)

VODKA - SMIRNOFF, GIN - GORDON'S, TEQUILA - JOSE CUERVO, WHITE RUM -  
BACARDI WHITE, DARK RUM - APPLETON GOLD, SCOTCH - JOHNNIE WALKER RED,  
RYE - C.C./SEAGRAMS VO, BOURBON - JACK DANIELS

PREMIUM LIQUOR - ADD \$2.00

BLOODY MARY, DAIQUIRI, CAESAR AND MARGARITA - ADD \$2.00

JUICE FOR HIGHBALLS - ADD \$1.00

FEVER TREE TONIC OR GINGER BEER - ADD \$2.00

PLEASE NOTE: WINE IS NOT AN INCLUDED DRINK

**One cannot think well, love well, sleep well, if one has not  
dined well. ~ Virginia Woolf 1882-1941**

## MARTINIS 8.75

MARTINI OF THE MONTH: Please ask your server

TRADITIONAL GIN/VODKA MARTINI: Smirnoff/Gordons

CHERRY SMASH: Cherry Brandy, Orange Curacao, Lemon Juice, Orange Juice

RASPBERRY COSMOPOLITAN: Raspberry Vodka, Triple Sec, Cranberry Juice & Fresh Lime

SOUR APPLE MARTINI: Vodka, Sourz Green Apple, Sweet-N-Sour

LYCHEE MARTINI: Vodka, Lychee Liquor, Fresh Lemon Squeeze

MANDARIN BREEZE: Mandarin Vodka, Triple Sec, Grapefruit Juice

MALIBU RAIN: Vodka, Malibu, Pineapple, and Mango Juice

LEMON DROP: Citron Vodka, Fresh Lemon Juice, Sweet-N-Sour

CLASSIC COCKTAILS - AS INCLUDED DRINK ADD: \$4.00

REGULAR PRICE: \$10.95

GIN & TONIC:

BOTANIST OR TANQUERAY 10 WITH FEVER TREE TONIC

DARK 'N' STORMY:

GOSLING'S RUM, BITTERS, FRESH LIME AND GINGER BEER

APEROL SPRITZ:

APEROL, PROSECCO, SODA AND ORANGE SLICE

MOSCOW MULE:

KETEL ONE VODKA, LIME JUICE, FEVER TREE GINGER BEER

COPPER FALLS'

MANHATTAN:

BULLEIT BOURBON, CARPANO ANTICA VERMOUTH, CHERRY  
JUICE AND BITTERS

**For your convenience a 15% service charge has been added to your bill.**

**All prices are in C.I. US \$1.00 = CI \$0.80 CI \$1.00 = US \$1.25**

**We do not accept Cheques. We do not do separate checks.**

## Desserts

VANILLA CRÈME BRULÉE	7.95
CHOCOLATE LAVA CAKE (WITH VANILLA ICE CREAM)	8.95
WHITE CHOCOLATE BREAD PUDDING (WITH VANILLA ICE CREAM)	8.95
HOMEMADE CHEESECAKE	8.95
FRESH APPLE CRUMBLE	8.95
STICKY TOFFEE PUDDING (WITH VANILLA ICE CREAM)	9.95
MIX BERRY COBBLER (WITH VANILLA ICE CREAM)	9.95
VANILLA BEAN ICE CREAM (PER SCOOP)	3.50
SORBET (PER SCOOP)	4.50

CHEESE PLATE: FOR 2	25.00
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<b>DESSERT WINE:</b> RICKETY BRIDGE NOBLE LATE HARVEST CHENIN BLANC (FRANSCHHOEK, SOUTH AFRICA)	
GLASS: 10.95	BOTTLE: 42.95

## Coffee and After Dinner Drinks

COFFEE OR TEA	2.50
ESPRESSO	2.95
CAPPUCCINO OR LATTE	3.95
BAILEYS COFFEE	8.95
MONTE CRISTO (GRAND MARNIER, KAHLÚA)	8.95
ITALIAN COFFEE (FRANGELICO)	8.95
SPANISH COFFEE (BRANDY, KAHLÚA)	8.95
AMARETTO COFFEE	8.95
COPPER FALLS COFFEE (BAILEYS, KAHLÚA AND AMARETTO)	8.95

**I've been on a constant diet for the last two decades. I've lost a total of 789 pounds. By all accounts, I should be hanging from a charm bracelet!**  
~ Erma Bombeck

## Port Wines

## Class Bottle

GRAHAM'S FINE RUBY	7.95	60
GRAHAM'S 6 GRAPES	8.95	70
TAYLOR'S LATE BOTTLED VINTAGE	9.95	80
TAYLOR'S VARGELLAS	15.95	140
GRAHAM'S 20 YR TAWNY	16.95	150

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# Sippers

GRAPPA		DIGESTIF	
VILLA SANDI GRAPPA	8	FERNET BRANCA	8
JERMANN GRAPPA	11	AMARO AVERNA	9
INVECCHIATTA BARRIQUE	12		


SINGLE MALT		TEQUILA	
GLENLIVET	9	PATRON CAFÉ XO	9
GLENFIDDICH 12 YR OLD	11	PATRON SILVER	11
MACALLAN 12 YR OLD	14	PATRON REPOSADO	12
BALVENIE DOUBLEWOOD	14	PORFIDIO AÑEJO	17
GLENFARCLAS 21 YR OLD	22	DON JULIO 1942	17

BLENDED WHISKIES		RUMS	
JOHNNIE WALKER RED	7	ATLÁNTICO RUM	10
JAMESON IRISH WHISKY	9	PYRAT RUM XO	11
JOHNNIE WALKER BLACK	10	ZACAPA 23 YR OLD	13
WRITERS TEARS COPPER POT	16	ZACAPA XO	19
JOHNNIE WALKER BLUE	38	APPLETON 21YR OLD	19

BOURBON/AMERICAN WHISKEY		COGNAC AND ARMAGNAC	
JACK DANIEL'S	7	COURVOISIER V.S.O.P.	12
WILD TURKEY	7	HENNESSY V.S	12
BULLEIT	9	HENNESSY V.S.O.P.	16
MAKER'S MARK	10	REMY MARTIN V.S.O.P.	16
THE DUKE	10	LAPOSTOLLE ARMAGNAC XO	18
WOODFORD RESERVE	16	HENNESSY PARADIS	75
JEFFERSON'S RESERVE	18		

GRAND MARNIER COLLECTION	
GRAND MARNIER	10.00
GRAND MARNIER CENTENAIRE	17.00
GRAND MARNIER CENT CINQUANTENAIRE	26.00
GRAND MARNIER QUINTESSENCE	60.00
<i>(Limited Production of 2000 Bottles Only)</i>	

REMY MARTIN LOUIS XIII	
ONE HALF OUNCE	125.00
ONE OUNCE	240.00
TWO OUNCES	380.00



Blended from Cognacs aged up to 100 years, this delicious complex spirit defies description, as does its elegant Baccarat crystal decanter. Savour this on its own after an unforgettably fine meal.

**SERVED IN LOUIS XIII BACCARAT CRYSTAL**

# Sippers

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JERMANN GRAPPA	11	AMARO AVERNA	9
INVECCHIATTA BARRIQUE	12		


SINGLE MALT		TEQUILA	
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BOURBON/AMERICAN WHISKEY		COGNAC AND ARMAGNAC	
JACK DANIEL'S	7	COURVOISIER V.S.O.P.	12
WILD TURKEY	7	HENNESSY V.S	12
BULLEIT	9	HENNESSY V.S.O.P.	16
MAKER'S MARK	10	REMY MARTIN V.S.O.P.	16
THE DUKE	10	LAPOSTOLLE ARMAGNAC XO	18
WOODFORD RESERVE	16	HENNESSY PARADIS	75
JEFFERSON'S RESERVE	18		

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