

The CopperPot Restaurant

Appetizers & Salads

Daily Soup

6

Changes Daily

Bruschetta

10

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

Calamari

10

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

14

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

Scallop & Prawn Paella

13

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

Grilled Halibut Salad

15

Grilled halibut with fresh herbs, red peppers, pearl onions, golden baby beets and sherry vinaigrette

Organic Greens

Fresh organic greens, toppings and house made 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

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 34

Baked rack of lamb, served with white bean wild mushroom ragu, honey glazed parsnips and a merlot reduction

Espresso Rubbed Bison Rib Eye 38

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

New York Steak 33

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

Applewood Smoked Beef Tenderloin 35

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

Fresh Fish Feature

Ask your server for details

Wild Mushroom & Duck Confit Tagliatelle 28

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

Stuffed Chicken Breast 30

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

Sea Bass & Halibut Duo 28

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 32

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

Roasted Balzac Pork Loin Chop 30

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

