

Mon thru Fri 4:30pm–Close

Seasonal

Sat & Sun 12:00pm–Close

DINNER CREATIONS

HOMEMADE CUP OF CLAM CHOWDER **L**

Homemade with clams and potatoes in a creamy delicious broth. \$4.99

NEW!

SIGNATURE ENTRÉES

Enjoy a side salad for \$3.49

CAMPFIRE POT ROAST

Slow cooked Pot Roast served on homemade mashed potatoes with veggies and gravy. Topped with fried onion rings. \$14.99

NEW! BOSTON SEAFOOD PLATTER **L**

A hand battered haddock fillet paired with fried shrimp and a cup of homemade clam chowder. Served with Tavern fries and tartar sauce. \$15.99

NEW! LOBSTER MAC & CHEESE

Lobster meat, smoked bacon, bowtie pasta, homemade cheese sauce, melted cheddar cheese and scallions served with garlic bread. \$16.99

NEW! DUBLIN FISHERMAN'S STEW **L**

A delicious, creamy homemade broth loaded with salmon, shrimp, clams and potatoes. Served with homemade bread for dipping. \$14.99

NEW ENGLAND LOBSTER STUFFED HADDOCK **L**

Baked haddock smothered with a delicious lobster topping served over a bed of seasoned rice and finished with cracker crumbs. Served with seasonal vegetables. \$17.99

HIBACHI SALMON **S L**

Norwegian salmon brushed with a teriyaki Asian glaze and topped with fried carrots, rice noodles, scallions and sesame seeds. Served with steamed broccoli and seasoned rice. \$17.99

BAKED BUTTER CRUMB HADDOCK **L**

Baked haddock served on a bed of spinach. Topped with cracker crumbs and a hint of lemon butter sauce. Served with homemade mashed potatoes. \$14.99

CLASSIC STEAKHOUSE FEATURES

Our USDA grilled steaks are aged and seasoned with our secret house blend.

Enjoy a side salad for \$3.49

MONDAYS ONLY!

12OZ BONE-IN STRIP STEAK **GS**

12oz USDA choice strip steak grilled and topped with sautéed onions and mushrooms. Served with homemade mashed potatoes and seasonal vegetables. \$13.99

STEAK ITALIANO **GS**

10oz USDA choice Flat Iron Steak, topped with roasted peppers, sautéed mushrooms, Romano and finished with a lemon butter sauce. Served with homemade mashed potatoes and seasonal vegetables. \$17.99

NEW! COPPERTOP STEAK

10oz USDA choice flat iron grilled with blackened season then topped with sautéed mushrooms and melted bleu cheese. Served with homemade mashed potatoes and seasonal veggies. \$17.99

BONE-IN STEAKHOUSE KANSAS CITY STRIP STEAK

Best deal in town! A delicious 18oz USDA bone in strip steak topped with sautéed mushrooms, house made steak sauce and onion rings. Served with homemade mashed potatoes and seasonal vegetables. \$19.79

KONA RIBEYE STEAK **GS**

Our 14oz Ribeye Steak with our own espresso chili rub. Topped with sautéed red onions and mushrooms. Served with homemade mashed potatoes and seasonal vegetables. \$19.79

V = Vegetarian **S** = Spicy **G** = Gluten Sensitive* **L** = Lent

*Items labeled with the **G** symbol are made using gluten-free ingredients based on information from our suppliers. All of our menu items are prepared in shared cooking and preparation areas and may not be completely gluten-free. Guests should inform a manager of any gluten intolerance and consider individual dietary needs when ordering.

Not available on holidays.

HAPPY HOUR & LATE NIGHT

\$6.99 FOOD SPECIALS

Monday–Friday 3:00pm to 6:00pm,
Sunday–Thursday 8:30pm to Close
and Fridays 9:00pm–Close. Dine-in only.

TUSCAN HUMMUS V P

Tuscan beans pureed with chopped almonds, extra virgin olive oil, garlic, lemon and spices. Garnished with bruschetta and fresh basil. Served with warm pizza pita bread. (Contains nuts)

TRADITIONAL CHEESE PIZZA V

Mozzarella, Romano and our tomato sauce. Garnished with fresh parsley.

PEPPERONI PIZZA

Our traditional cheese pizza with loads of pepperoni and fresh parsley.

SIX CHEESE TOAST V

Our homemade bread brushed with garlic butter and baked with six cheeses in our Stone Fired Oven. Served with marinara.

CRUNCHY CHICKEN TENDERS

Hand breaded in our crunchy bread crumbs. Served with Tavern Fries, honey mustard and Santa Fe ranch dressing.

FRENCH ONION FONDUE

Our homemade dip made with three cheeses and baked in our Stone Fired Oven. Served with homemade bread.

\$5.99 TRADITIONAL CHEESE PIZZA SPECIAL

Sunday–Thursday after 8:30pm.
Dine-in only.

Large 16" Pizzas available ToGo!



HAPPY HOUR DRINK SPECIALS

Monday–Friday 3:00pm to 7:00pm

COPPERTINIS

\$7.00 COPPERTINIS
\$6 every Wednesday, All Day!

MARGARITAS

\$5.95 ORIGINAL MARGARITAS

COCKTAILS

\$3.25 WELL DRINKS

CALL DRINKS

\$4.00 Captain Morgan, Jim Beam & Pinnacle Vodka

WINE

\$5.00 GLASS OF FOXHORN WINE

DRAUGHTS

\$1 OFF 20oz CRAFT DRAUGHTS

\$2.75 16oz MOLSON CANADIAN OR MILLER LITE. DRAUGHTS

\$3.25 20oz MOLSON CANADIAN OR MILLER LITE. DRAUGHTS

ALL DAY, EVERY DAY DRAUGHT SPECIALS

MILLER LITE or MOLSON CANADIAN
\$3.00 16oz | \$3.50 20oz

LATE NIGHT DRINK SPECIALS

Sunday–Thursday 8:30pm to Close & Friday 9:00pm–Close

COPPERTINIS

\$7.00 COPPERTINIS
\$6 every Wednesday, All Day!

COCKTAILS

\$3.00 WELL DRINKS

CALL DRINKS

\$3.50 Beefeater Gin, Canadian Club, Captain Morgan, Jim Beam, & Pinnacle Vodka

PREMIUM DRINKS

\$4.50 Tito's Vodka, Southern Comfort & Bacardi Rum

ULTRA PREMIUM DRINKS

\$5.50 Jameson, Jack Daniel's Whiskey, Crown Royal & Absolut Vodka

MARGARITAS

\$5.95 ORIGINAL MARGARITAS

WINE

\$5.00 GLASS OF FOXHORN WINE

DRAUGHTS

\$1 OFF 20oz CRAFT DRAUGHTS

\$2.75 16oz MOLSON CANADIAN OR MILLER LITE. DRAUGHTS

\$3.25 20oz MOLSON CANADIAN OR MILLER LITE. DRAUGHTS

HOSTING AN EVENT?

CopperTop Tavern offers full-service, event-style catering! From weddings to company retreats using our Corporate Catering Program, or a special event in one of our Banquet Rooms, we would be honored to make your day memorable. Contact Events@CopperTopTavern.com for details.

