

# STARTERS

## CACTUS STRAWS

Hand breaded onion straws  
served with chipotle aioli 11

## 1982 SAUTÉED MUSHROOMS

We learned our lesson, don't mess with  
the classics. Button mushrooms sautéed in  
the Original recipe 12

## SPINACH & ARTICHOKE DIP

Blend of spinach, artichoke and cream cheese,  
baked and served with tortilla chips 15

## DRY AGE CANDLE

Homemade from roasted dry age trimmings  
and butter. As the candle melts it blends with  
aged vinegar and herbs, served with  
grilled bread for dipping 13

## FLAMED BACON

6oz house cured pork belly, hand cut,  
and char grilled, finished table side with  
brown sugar and fire 14

## LOBSTER & CRAB MUSHROOMS

Blend of lobster and lump crab meat, mixed with  
cream cheese, stuffed mushrooms and topped with  
a parmesan mozzarella panko blend 19

## SAUTEED SHRIMP

Your choice of:

*Gulf Style - basted in butter and garlic or  
Cajun Style - dark brown butter sauce that packs  
a Bayou punch. 1 lb. peel and eat shrimp 22*

## TIPS

Tender cuts of steak sautéed in dry-aged butter  
and charred scallions, served with grilled bread 16

## NEBRASKA CHEESE FRIES

House cut fries piled high with shaved blackened  
prime rib, crumbled bacon, homemade cheese wiz  
and chives drizzled with BBQ sauce 18

## JALAPENO ROCKETS

Jalapenos stuffed with smoked brisket, pimento  
cheese, wrapped in bacon, and drizzled with  
BBQ sauce 16

## FRENCH ONION BREAD

French bread layered with caramelized onions,  
gruyere cheese and drizzled with cheese sauce.  
Served with a cup of French Onion Soup  
for dipping 15

# SANDWICHES

*Served with choice of one potato side or substitute salad or soup*

## PRIME RIB SANDWICH

8oz prime rib on an open-faced hoagie roll 25  
*Not served on Monday*  
Have it Blackened +2

## FRENCH DIP

Thinly sliced prime rib and Swiss cheese  
on a French roll served with au jus 19

## STEAK SANDWICH

Grilled New York strip with caramelized onions,  
and sautéed mushrooms. Topped with  
Swiss cheese on a French roll and dressed  
with chimichurri mayo 22

## FLYOVER CHEESESTEAK

Sliced smoked prime rib, sautéed onions,  
house cheese wiz and tangy scratch made  
red sauce on a French roll 19

## CHICKEN BACON RANCH

Fried chicken breast, melted cheese,  
pecan smoked bacon, tomato, ranch sauce  
and lettuce on a soft bun 14

## CHICKEN CAESAR SANDWICH

Fried chicken breast, melted cheese,  
house made Caesar dressing, crisp romaine lettuce  
and parmesan cheese on a croissant 15  
Have it Buffalo Style +1

*18% gratuity will be added to tables of 8 or larger and we will only do a max of 4 separate checks.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions.*

# BURGERS

*Served with choice of one potato side or substitute salad or soup*

## ROCKETMAN BURGER

8oz house grind topped with cheddar cheese and jalapeno rocket, (jalapeno stuffed with smoked brisket burnt ends, pimento cheese, BBQ sauce and wrapped in bacon) 17

## CHEESEBURGER

8oz house grind, cheddar cheese, lettuce, onion and tomato 15

## COPPERMILL BURGER

8oz house grind, bacon, gouda, caramelized onions and truffle aioli 16

## KEN'S JAMMIN BACON BURGER

8oz house grind topped with candied bacon, bacon jam, garlic aioli and cheddar cheese 17

## COOK'S BURGER

*The fusion of two burgers, this is the cooks and bosses favorite over the top burger!*

8oz. House grind topped with bacon jam, mushrooms, melted gouda cheese and truffle aioli 17

Gluten Free Bun +2

# SIDES

**STEAK FRIES**

**HOUSE FRIES**

**BAKED POTATO**

**LOADED BAKED POTATO**

**BROWN BUTTER MASHED POTATOES**

**SWEET FRIES +2**

**BATTERED FRIES +2**

**TRUFFLE FRIES +3**

**FRIED BRUSSELS SPROUTS +3**

**MARINATED ASPARAGUS +4**

**SAUTÉED MUSHROOMS +4**

**BACON WRAPPED ASPARAGUS +5**

**MAC & CHEESE +7**

**LOADED BRISKET POTATO +10**

We are proud to use only premium beef tallow in all of our fryers

# PUB GRUB

## FRENCH ONION SOUP

Savory broth of caramelized onions, house made beef stock, topped with bread and melted cheese 8

## FARMERS BOWL

Mashed potatoes, topped with fried chicken breast, sautéed corn, cheddar cheese and homemade white bacon gravy 15

## CHICKEN STRIPS

Hand breaded chicken strips served with BBQ sauce and one potato side 13

# KIDS' MEALS

*All kids meals are served with house fries*

**THREE CHICKEN STRIPS 7**

**GRILLED CHEESE 6**

18% gratuity will be added to tables of 8 or larger and we will only do a max of 4 separate checks.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# SALADS

## ICEBERG WEDGE

Cherry tomatoes, fried pork belly, blue cheese crumbles, garlic croutons, drizzle of balsamic glaze and bleu cheese dressing 12  
Add to an Entree +6

## CLASSIC CAESAR

Romaine, parmesan, croutons and Caesar dressing 10  
Add to an Entree +5  
Add Anchovies +2

## MILL SALAD

Field greens, cherry tomatoes, red onions, cucumbers, croutons and cheddar cheese 9

## SUMMER SALAD

Field greens, shaved brussels sprouts, feta cheese, toasted walnuts, peas, and bacon. Best served with steak house vinaigrette 15  
Add to an Entree +8

## SCRATCH DRESSINGS

RANCH, BLEU CHEESE, THOUSAND ISLAND, PEPPERCORN & LEMON, BALSAMIC, STEAKHOUSE VINAIGRETTE, CAESAR, BALSAMIC POPPY SEED, CHIPOTLE HONEY VINAIGRETTE

## NOT SCRATCH BUT STILL GOOD

DOROTHY LYNCH, HONEY MUSTARD, ITALIAN

## ADD PROTEIN TO ANY SALAD

CRISPY CHICKEN +6

GRILLED SALMON +13

6 OZ. NEW YORK STEAK +15

GRILLED CHICKEN +6

# MAINS

*Served with choice of soup or salad*

## HONEY SALMON

Fresh roasted salmon with a honey spice glaze, topped with pistachio crumble with feta and dates. Served with mashed potatoes and marinated asparagus 33

## STEAK GORGONZOLA

Tender cuts of steak, fresh spinach, sundried tomatoes, fresh herbs and gorgonzola crumbles, tossed with pappardelle noodles 26

## SHRIMP OREGANATA

Shrimp baked in butter, white wine, lemon and garlic, tossed with seasoned breadcrumbs 30

## GARDEN CHICKEN

Tender chicken breast stuffed with mozzarella and basil, finished in a pan with bruschetta tomatoes and white wine. Served with mashed potatoes and marinated asparagus 26

*18% gratuity will be added to tables of 8 or larger and we will only do a max of 4 separate checks.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

# SMOKED PRIME RIB

(served Tuesday through Saturday)

High choice *Certified Angus Beef®* Ribeyes aged on the bone to maximize flavor.

Seasoned with Adam's signature rub and slow smoked with Hickory wood.

Served with one potato side, au jus and soup or garden salad 10oz 34 / 14oz 48

## STEAKS



Served with one potato side and soup or garden salad. All of our steaks are aged in house for a minimum of 30 days and cut by hand daily using only the finest Prime and *Certified Angus Beef®*.

**FILET** 6oz 39 | 8oz 52

**K.C. STRIP** 12oz 42

**RIBEYE** 14oz 48

**PRIME SIRLOIN** 10oz 30

### FILET OSCAR

8oz. filet bacon wrapped and topped with lobster, crab meat, and béarnaise sauce 68

### ADAM'S CUT

Slow smoked prime rib seasoned with our signature Black Seasoning, grilled on a char broiler and topped with dry-aged marrow butter, served with chimichurri cream sauce and au jus

10oz 35 / 14oz 49 / 20oz 69

Not served on Mondays

### CHET'S CUT

The old 96er comes to the Coppermill.

Our family style 96oz *Certified Angus Beef®* Strip is served with chimichurri, bearnaise, and charred scallions to make sure everyone sharing this beast gets their favorite signature sauce. Sides served family style.

Cut table side to feed one or eight. Please allow 45 minutes to grill and roast 265

### RACK OF LAMB

14oz French cut whole rack of New Zealand Lamb, marinated in garlic, rosemary and thyme.

Roasted in the oven and finished with a balsamic reduction 58

## TOPPINGS

**BACON WRAPPED** 4

**BEARNAISE SAUCE** 3

**BLACKENING SEASONING** 2

**BLUE CHEESE** 4

**GORGONZOLA CREAM SAUCE** 4

**SAUTEED MUSHROOMS** 4

**CHARRED SCALLIONS** 4

**PULLED LOBSTER AND CRAB MEAT** 13

**CHIMICHURRI** 3

18% gratuity will be added to tables of 8 or larger and we will only do a max of 4 separate checks.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.