

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

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

WHIPPED FETA DIP

Creamy feta cheese topped with blistered tomatoes, oven roasted olives and garlic, fresh herbs, and olive oil. Served with toasted bread 15

TIPS

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

SPINACH & ARTICHOKE DIP

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

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

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

SANDWICHES

Served with choice of potato side or for additional cost sub salad or soup

PRIME RIB SANDWICH

8oz prime rib on an open-faced hoagie roll 25
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 CAESAR SANDWICH

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

CHICKEN BACON RANCH

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

OPHELIA'S SANDWICH

Fried chicken breast, whipped feta and cherry pepper cheese, bacon and hot honey on a kaiser roll 15

*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 potato side or for additional cost sub salad or soup
Gluten Free Bun +2

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

RONIN'S BURGER

8oz house grind topped with whipped feta cherry pepper cheese, bacon and hot honey 17

SIDES

STEAK FRIES

HOUSE FRIES

BAKED POTATO

LOADED BAKED POTATO

BROWN BUTTER MASHED POTATOES

SWEET 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

SAUTEED BUTTERNUT SQUASH +5

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

PUB GRUB

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

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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

WINTER SALAD

Field greens, roasted beets, sautéed butternut squash, Feta cheese, toasted walnuts, and croutons. Best served with Steakhouse 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 house salad. For additional cost upgrade your 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

BEER CHEESE PASTA

Creamy beer cheese sauce with sliced blackened prime rib, tossed with orecchiette noodles 26

TROUT

Oven baked trout with lemon herb sauce, asparagus, and butternut squash 25

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

SHRIMP OREGANATA

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

BATTERED SHRIMP

Six large shrimp hand battered and fried in beef tallow, served with house-made cocktail sauce and choice of potato side 26

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SMOKED PRIME RIB

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 35 / 14oz 49

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 43

T-BONE 20oz 40

RIBEYE 14oz 49

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 36 / 14oz 50 / 20oz 70

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

CHARLOTTE'S CUT

12oz Heritage Breed pork ribeye, topped with dijon bacon sauce 25

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

BLEU CHEESE 4
GORGONZOLA CREAM SAUCE 4
SAUTEED MUSHROOMS 4

CHARRED SCALLIONS 4
PULLED LOBSTER AND CRAB MEAT 13
CHIMICHURRI 3

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