

Lunch Menu

Appetizers

Daily Soup
A Fresh Homemade Creation
Cup - \$4
Bowl - \$6

West Coast Chowder
A Medley of Fresh Seafood in a Herb Cream
Cup - \$5 Bowl - \$7

Copper Creek Greens
Spring Mix Tossed with Candied Pecans, Crumbled Blue
Cheese and Sun-dried Cranberries with a Maple Balsamic
Dressing
\$8

Caesar Salad
Hearts of Romaine Drizzled with a Roasted
Garlic Aioli
\$7

Greek Salad
Fresh summer classic
\$7

Dippin' for Two
Hummus, tzatziki and salsa, with veggies, tortilla
chips and pita
\$12

Add Chicken or Prawns to any Salad for \$3.50

Lunch Menu

Entrées

Cajun Chicken Quesadilla
Served with peppers, onions and
cheese
\$12

Beef Burger
Served with fried onions, mushrooms,
cheese and a grainy Dijon mayo
\$14

Grilled Portabella Burger
Served with caramelized onions and blue
cheese
\$12

BLT Wrap
Bacon, lettuce, cheese wrapped with a spicy
aoli
\$9

All lunch entrées served with
daily soup or salad.

Dinner Menu

Appetizers

Chef's Daily Soup
Homemade Fresh Creations

Cup - \$5

Bowl - \$7

West Coast Chowder
A Medley of Fresh Seafood in a Herb Cream

Cup - \$6

Bowl - \$8

Caesar Salad
Romaine Hearts with a Roasted Garlic Aioli
\$8

Copper Creek Greens
Spring Mix Tossed with Candied Pecans, Crumbled Blue Cheese
and Sun-dried Cranberries with a Maple Balsamic Dressing
\$9

Pernod Prawns
Four prawns in a Pernod cream sauce, served with a
salad roll
\$11

Chicken Skewers
Skewered chicken served with peanut sauce
\$7

Dinner Menu

Entrees

Prime Rib

Slow roasted and served with Yorkshire Pudding, jus
and daily vegetable and potato

\$22

Cedar Plank Salmon

Maple and soy glazed salmon baked on a cedar plank
and served with daily vegetable and rice

\$21

Smoked Salmon Linguini

Smoked salmon and capers, lightly tossed with a herb-scented cream sauce

\$18

Lamb Chops

Three chops served with a tomato mint salsa, daily potato and vegetable

\$22

Pork Ribs

Slowly braised pork ribs baked in our house BBQ sauce
served with daily potato and vegetable

Full rack \$25

Half rack \$14.00