



COPPER RIVER

RESTAURANT & BAR

APPETIZERS

California Roll

Crab, avocado, cucumber, rolled tightly in nori and rice. Topped with toasted sesame seeds. 8.99

Ahi Tuna & Crab Roll*

Crab and cucumber rolled tightly in nori and rice. Topped with fresh ahi tuna and garnished with kawame. 11.99

Bruschetta Flatbread

House-made flatbread baked and topped with mozzarella, provolone cheese, a medley of heirloom cherry tomatoes, fresh basil, spinach and drizzled with a balsamic reduction. 9.99

Flash Seared Ahi Tuna*

Seared rare, with spring mix tossed with wasabi vinaigrette. Served with cilantro ponzu sauce and wontons. 11.99

Artichoke, Spinach & Cheese Dip

Cotija cheese, artichokes and spinach served with made to order tortilla chips. 9.99

Colossal Jalapeño Onion Petals

Jalapeño marinated and hand-breaded onion petals with chipotle buttermilk dipping sauce. 7.99

Salt & Pepper Calamari

Hand cut calamari, tossed with onions and served with Sriracha aioli. 10.99

Crispy Golden Fried Pickles & Asparagus

Marinated, hand-breaded Kosher dill pickles and asparagus. Served with chipotle buttermilk dipping sauce. 8.99

Scratch Made Corn Fritters

Traditional savory treats. Scratch made mixture of corn, eggs, flour, milk and melted butter. Served with house-made honey butter. 6.99

Sautéed Brussels Sprouts

Brussels sprouts sautéed with smoked bacon, onions, olive oil and Parmesan cheese. 7.99

SALADS & SOUPS

BLT Salad

Crispy smoked bacon tossed with romaine, a medley of cherry tomatoes, house-made croutons and peppercorn ranch dressing. Topped with avocado. 12.99

Caprese Salad

Fresh heirloom tomatoes, basil and mozzarella cheese, drizzled with olive oil and a balsamic glaze. 8.99

Strawberry, Pear & Apple Salad**

Wild organic arugula tossed with our lemon vinaigrette dressing. Topped with strawberries, pears, apples, grapes, Gorgonzola cheese, candied walnuts and a char-grilled chicken breast. 12.99

Tuscan Kale Salad**

Fresh kale tossed with lemon vinaigrette and topped with almonds, sun dried blueberries, fresh pomegranate and Parmesan cheese. Char-grilled Chicken. 12.99 / Northwest Salmon. 14.99

Northwest Steelhead Salad

Northwest char-grilled steelhead and baby heirloom tomatoes, drizzled with a balsamic glaze, on top of a spring mix tossed in our lemon vinaigrette dressing. 15.99

Grilled Chicken Caesar

Crisp romaine, grated and shredded Parmesan cheese, home-made croutons, char-grilled chicken and our creamy Caesar dressing. 12.99

SANDWICHES

Bánh Mì

Pulled pork, pickled carrots, Sriracha aioli, jalapeño peppers and cilantro. Served on a french baguette. 11.99

Char-Grilled Chicken Sandwich

Seasoned grilled chicken breast, topped with Monterey Jack cheese, smoked bacon, lettuce, tomato, Bermuda onion and garlic aioli. Served on a ciabatta bun. 11.99

Cuban Pulled Pork Sandwich

Pulled pork topped with Swiss cheese, smoked ham, pickles and mustard aioli. Served on a ciabatta bun with a side of scratch made smoked ketchup. 11.99

Roasted Turkey Club

Roasted turkey breast, ham, smoked bacon, Monterey Jack, cheddar, lettuce, tomato and mayonnaise. Served on a ciabatta bun. 10.99

French Dip

Thinly sliced roasted beef and melted white cheddar cheese on a French baguette served with au jus. 13.99

Caprese Chicken Sandwich

Char-grilled chicken on a toasted ciabatta bun with a scratch made pesto aioli, fresh tomatoes, wild organic arugula and mozzarella. Topped with our balsamic glaze. 12.99

Pulled BBQ Pork Sandwich

Pulled pork smothered in scratch made BBQ sauce and topped with our house-made coleslaw. Served on a ciabatta bun. 11.99

Pastrami on Pretzel Roll

Pastrami, sauerkraut, Swiss cheese, and Thousand Island dressing. Served on a pretzel roll. 13.99

Buttermilk Battered Crispy Fried Chicken Sandwich

Crispy fried buttermilk battered chicken breast, scratch made country gravy, lettuce, tomato and Bermuda onion. Served on a ciabatta bun. 11.99

Pulled Pork Sliders

Smoked pork shoulder topped with scratch made BBQ sauce and coleslaw. 8.99

Char-Grilled Burger Sliders*

Fresh ground chuck sliders topped with cheddar, lettuce, tomato and our scratch made sauce. 9.99

Hot Scratch Made Donuts

Scratch made ricotta cheese and vanilla donuts, rolled in cinnamon sugar and dusted with powdered sugar. Served with house-made caramel sauce. 4.99

Soft Baked Pretzels

Served with scratch-made Red Ale beer cheese fondue. 9.99

Buttermilk Battered Crispy Fried Chicken Tenderloins

Crispy fried buttermilk battered chicken, hand breaded and served with scratch made gravy and house-made BBQ sauce. 9.99

Beer Battered Sidewinder Fries

Large twist fries with bacon, chives and a Sriracha aioli. 8.99

Italian Sausage Flatbread

House-made flatbread grilled and topped with scratch made tomato sauce, mozzarella, sautéed onions, Italian sausage and bacon. 9.99

Honey BBQ Wings

Tossed in our scratch made honey BBQ sauce. 7.99

Ahi Tuna Poke*

Layers of Ahi Tuna, white rice, crispy wontons, crab salad and avocado garnished with sesame seeds and green onions. 12.99

Traditional Fried Chicken Tender Salad

Crispy fried buttermilk battered chicken tenders served over spring mix and romaine. Tossed with a medley of heirloom cherry tomatoes, cucumbers, house-made croutons and our buttermilk ranch dressing. 12.99

Seared Ahi Salad*

Seared rare with spring mix tossed with Wasabi vinaigrette. Topped with red peppers, cucumbers and wontons. 14.99

Grilled BBQ Chicken Salad

Char-grilled romaine hearts tossed in a cilantro avocado dressing. Topped with grilled vegetables, char-grilled BBQ chicken breast and tortilla strips. 12.99

Tenderloin Steak Salad*

Marinated tenderloin steak tossed with sliced mango, egg noodles, avocados and lettuce, with our honey chili sesame dressing. 15.99

Grilled Hearts of Romaine Salad

Four black tiger prawns breaded in coconut and panko crumbs, served over char-grilled romaine hearts and flash fried brussels sprouts. Topped with heirloom cherry tomatoes, Parmesan cheese and lemon Caesar dressing. 14.99

Starter Salads & Soups

Your choice of House Salad 5.99, Caesar Salad 6.99, Wedge Salad 7.99, Tuscan Kale Salad 7.99 or Pear & Gorgonzola Salad 7.99
Your choice of scratch made soups. Cup 4.99 / Bowl 6.99

THE GRILL

Oregon Wild King Salmon*

Char-grilled Oregon wild king salmon. Served with wild rice pilaf and seasonal vegetables. 19.99

Miso Salmon

Northwest salmon filet marinated in our scratch made miso. Garnished with our beurre blanc and tangy soy glaze. Served with white rice and roasted glazed carrots. 17.99

Slow Roasted Pork Ribs*

Hand rubbed with our spicy seasoning, braised for four hours and then finished on the grill with our scratch made BBQ sauce. Served with fresh hand cut fries and coleslaw. 15.99

Top Sirloin Steak*

Char-grilled sirloin, topped with garlic sautéed mushrooms. Served with buttermilk mashed potatoes and seasonal vegetables. 21.99

Flat Iron Steak*

Char-grilled flat iron steak, marinated in soy molasses and topped with house-made onion strings and our demi-glace. Served with buttermilk mashed potatoes and seasonal vegetables. 19.99

Filet Mignon*

28 day aged center cut tenderloin, wrapped in smoked bacon with our demi-glace sauce. Served with buttermilk mashed potatoes and seasonal vegetables. 29.99

Northwest Steelhead

Char-grilled Northwest steelhead topped with a Parmesan bacon crust and finished with our basil cream sauce. Served with wild rice pilaf and seasonal vegetables. 19.99

SPECIALTIES

Stuffed Salmon

Northwest Salmon filet stuffed with crab, shrimp, Brie and finished with a beurre blanc sauce. Served with wild rice pilaf and seasonal vegetables. 19.99

Fish Tacos

Your choice of bronzed salmon or pacific cod, topped with chipotle ranch dressed cabbage and pico de gallo on white corn tortillas. Served with wild rice pilaf. Pacific Cod 10.99 / Bronzed Salmon 13.99

Steak Tacos*

Grilled tenderloin steak with sautéed onions and chipotle peppers. Served on soft corn tortillas with chipotle ranch dressed cabbage, Cotija cheese and pico de gallo. Served with wild rice pilaf. 13.99

Cabernet Tenderloin Tips*

Beef tenderloin tips sautéed with Yamhill mushrooms and finished with Cabernet balsamic demi-glace. Served with buttermilk mashed potatoes and seasonal vegetables. 20.99

Cornelius Pass Pasta

Linguini pasta sautéed in a white wine sauce with blackened chicken, garlic, tomatoes, fresh basil, spinach, feta and Parmesan cheese. 15.99

Thai Prawn Linguini

Black tiger prawns simmered in a spicy coconut cream peanut sauce with julienne red peppers, shiitake mushrooms, roasted carrots, shaved coconut and linguini. 16.29

Beer Battered Fish & Chips

Served with fresh hand cut fries and house-made coleslaw. 14.99

BURGERS

All burgers are a half pound of USDA Choice fresh ground chuck.

Burgers and sandwiches served with your choice of fresh hand cut fries, scratch made coleslaw or a small house salad. Rolls baked fresh from Portland French Bakery.

Cheese Burger*

Half pound fresh ground chuck, topped with your choice of cheddar, Swiss or pepper jack cheese. Served with lettuce, tomato, Bermuda onion and our scratch made sauce. 11.99

Country Burger*

Half pound fresh ground chuck, topped with smoked ham, fried egg, scratch made country gravy, mustard aioli, lettuce, tomato and Bermuda onion. 12.99

BBQ Bacon Cheese Burger*

Half pound fresh ground chuck, topped with our house-made BBQ sauce, cheddar cheese, smoked bacon and garlic aioli. 12.99

Stuffed Gorgonzola Burger*

Half pound fresh ground chuck, stuffed with gorgonzola and topped with white cheddar, wild organic arugula, maple pepper bacon, grilled onion and a creamy horseradish sauce. 13.99

Bourbon Apple Burger*

Half pound fresh ground chuck with grilled apple slices, topped with cheddar cheese, scratch made bourbon bacon marmalade, lettuce, tomato and Bermuda onion. 11.99

Bourbon Onion Cheese Burger*

Half pound fresh ground chuck, topped with our spicy flash fried onions, Swiss cheese and bourbon bacon marmalade on a ciabatta bun. 11.99

PB&J Burger*

Half pound fresh ground chuck, served with America's traditional flavors of peanut butter and jelly. Smooth rich peanut butter, jalapeño grape jelly, cheddar and crispy onions. 12.99

Grass Fed Bison Burger*

America's original red meat. An extra lean, more flavorful alternative to beef or chicken. Half pound topped with cheddar cheese, lettuce, tomato, Bermuda onion and our scratch made sauce. 14.99

House-made Veggie Burger**

Our scratch made veggie patty is a mixture of brown rice, black beans, red beets, oats, sautéed poblano and onions. Served with mustard aioli and garlic aioli, Monterey Jack Cheese, avocado, lettuce and tomato. 11.99

ANDREW TINLING, GENERAL MANAGER

GENARO ZURITA, CULINARY EXECUTIVE | ERIK TELLEZ, EXECUTIVE CHEF

CR = Our Signature Items

*Items are served raw or undercooked. Burgers, steak and salmon cooked to order. Consuming raw or undercooked meats, seafood, shell fish, eggs or poultry may increase your risk of foodborne illness. **Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.