



## *Appetizers*

### **Roast Beet and Chevre**

Served on arugula with walnuts and oranges...7

### **Warm Brie in Puff Pastry**

With fresh raspberry coulis, dried fruit & walnuts ... 8

### **Shrimp Kristine**

Large shrimp sautéed in butter, garlic & red pepper flakes ... 9

### **Crawfish Crepe**

Crawfish tails in a thin pancake with tasso cream ... 8

### **Smoked Salmon**

With sun dried tomato cream cheese, capers, onion & crostini ... 12

### **Oyster/Shrimp Shooters**

\*Choice of shooter served with cocktail sauce & house-made crackers ... 1 each

### **Caviar**

Ask your server for today's selection ... per ounce market value

### **Crab Cake**

Pan seared with roasted corn in shallot cream ... 12

### **Braised Pork Belly**

Moroccan spice-rubbed pork belly cooked sous vide with watercress, molasses and plum glaze, topped with red bell pepper and onion relish ... 9

### **Escargot Bourguignons**

Helix snails in parsley & garlic butter with puff pastry ... 8

## *Soup*

Wild Mushroom Bisque with Madeira, cream, & brie... 5.5

Soup Du Jour ... 5

## *Salads*

### **Tusquittee Salad**

Belgian endive, mixed greens, candied nut, mandarin orange, goat cheese & raspberry vinaigrette  
small ... 6, entrée ... 12

### **Grilled Caesar Salad**

Half heart of romaine, parmesan, croutons & classic dressing ... 7

### **Grilled Caesar with chicken or salmon**

add 6oz Chicken or Salmon ... 14

### **Wedge Salad**

With concassé tomato, crispy bacon & blue cheese dressing ... 9

### **Spring Mix Salad**

Assorted fresh greens, radish & alfalfa sprouts  
small ... 5, entrée ... 10

### **Spinach Salad**

With sesame crunch, goat cheese, fresh berries & house made honey lavender dressing  
small ... 6, entrée ... 12

Dressings: Blue Cheese, Honey Mustard, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette & Honey Lavender

Add a cup of Soup Du Jour to any entree salad - \$3

# Entrées

## Grilled Chipotle Chicken

Chicken breast marinated in a Chipotle sauce with garlic mashed potato & vegetable ... 17

## Atlantic Salmon

Hand trimmed fillet grilled, blackened or sautéed with skillet potatoes & vegetable ... 23

## Scallops Casino

Sautéed diver sea scallops finished with a red bell pepper cream sauce, bacon & parsley. Served on linguine & fresh spinach with vegetable ... 30

## Aubergine Ada

Roasted eggplant topped with polenta cake, tomato slices, parmesan, sautéed mushrooms and onion, basil, mozzarella, and capped with red bell pepper...18

## Lentils CJ

Lentils, kale, roasted beets, and timbale of quinoa...16

## Shrimp Creole

With Andouille sausage, bell peppers, onions, celery & tomato, served on bacon chipotle grits ... 22

## Shrimp Pasta

Linguini, pesto cream sauce, sautéed shrimp, garnished with chopped walnuts & Sriracha ... 22

## Crawfish Tortellini

Cheese-filled tortellini tossed with crawfish tails in tasso cream sauce ... 20

## Fruits de Mer

Sautéed salmon, sea scallops, mussels & shrimp in a leek, garlic, tomato, saffron & Pernod broth with linguini ... 24

## Salmon Amber

Grilled Atlantic Salmon with sautéed peppers, onions, and ravigote served on spinach ... 23

# Steaks

## 8 oz. Beef Tenderloin Filet

\*Tender corn-fed Midwestern beef with choice of potatoes or rice & vegetable ... 35

## Tenderloin and Scallop

\*Midwestern beef with seared scallop and choice of potatoes or rice & vegetable ... 39

## Tenderloin and Crabmeat

\*Midwestern beef with lump crabmeat and choice of potatoes or rice & vegetable ... 39

## Tenderloin and Foie Gras

\*Midwestern beef with seared foie gras and choice of potatoes or rice & vegetable ... 40

## Tenderloin and Lobster

\*Midwestern beef with lobster claw and knuckle meat in sherry cream sauce and choice of potatoes or rice & vegetable...43

## 16 oz. Bone-in Ribeye

Well-marbled, generous cut best grilled to medium with your choice of potatoes or rice & vegetable ... 41

# Specialties

## Grilled Pork Rib Chop

12oz grilled till just done, topped with mint jalapeno glaze with choice of potato or rice & vegetable... 27

## Sautéed Veal Chop

Bone-in rib chop, pan seared then roasted till just done with choice of potato or rice & vegetable ... 41

## Roast Rack of Lamb

\*Marinated lamb prepared medium rare with choice of potato & vegetable ... 40

## Duck Breast

Pan seared and oven roasted duck served over berry-infused demi glaze with choice of potato or rice & vegetable ... 26

## Catch of the Day

-ask your server for details-

# Sides ... 4

Garlic Mashed Potatoes  
Mashed Sweet Potatoes  
Skillet Potatoes

Chipotle Bacon Grits  
Baked Potato  
Rice Pilaf



**Open Monday - Saturday, 5 - 10 p.m.**

**2 Sullivan St - Hayesville, NC - 28904**

**828-389-8460**

**[thecopperdoor.com](http://thecopperdoor.com)**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if have certain medical conditions