



Copper Blues Snow Globe LUNCH MENU

APPETIZER

WILD MUSHROOM SALAD

with goat cheese & lemon dressing over arugula

FRENCH ONION SOUP

topped with gruyere and crostini

LOBSTER CRAB CAKE

served with lemon mayo

CRISPY CHICKEN HANDHELD

truffle aioli & smoked white cheddar

COPPER BURGER

American cheddar, tomato, lettuce & pickle

ENTREE

BUTTERNUT SQUASH RAVIOLI

Thyme infused butter, arugula, leeks, and pear. Topped with candied walnuts & goat cheese

STIR FRIED KOREAN BEEF BOWL BULGOGI

soy, garlic, ginger, Asian peas, peppers, mushrooms & sesame oil

\$49 per person plus taxes and gratuity