



SCRATCH KITCHEN

HAND CUT PREMIUM STEAKS

HOUSEMADE BRASS EXTRUDED
DURUM WHEAT PASTA

FRESH OVERNIGHTED FISH

EXTENSIVE BEVERAGE PROGRAM

2.5% credit card fee may be applied

Coppermill

Steakhouse

*Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

**Gluten free

STARTERS

Rockets **	20	Tallow Candle	13
Handmade bacon wrapped jalapenos stuffed with housemade pimento cheese and brisket burnt ends		House aged tallow, butter, herbs, grilled bread, salt	
Spinach & Artichoke Dip**	15	Nebraska Cheese Fries **	17
Artichoke heart, spinach, herbs, spices, creamy cheese blend, corn chips		House cut fries, blackened chopped prime rib, housemade cheese sauce, BBQ, bacon, scallions	
Lobster Mushrooms	20	Cactus Straws	13
Large mushrooms stuffed with lobster, cheese, herbs, citrus, and spices		Fried onion slices with chipotle aioli	
Cheesy Bread	15		
Soft roll, gorgonzola bechamel sauce, cheese blend, bacon, herbs, red sauce			

SANDWICHES & BURGERS*

All sandwiches & burgers are served with house cut potato fries
Substitutions to sides may require an upcharge

BBQ Bacon Burger	18	Rocket Burger	19	Cooks Burger	19
8oz house grind steak burger, bacon, BBQ sauce, cheddar, fried onions, local brioche bun		8oz house grind steak burger, housemade bacon wrapped pimento cheese and brisket stuffed jalapeno, local brioche bun, house fries		8oz house grind steak burger, gouda cheese, house bacon sauce, truffle aioli, lettuce, local brioche roll, house fries	
Steak Sandwich	20	French Dip	18	Prime Rib Sandwich	26
Grilled strip steak, bacon jam, sauteed mushrooms, melted swiss, chimichurri aioli, local hoagie		Thinly shaved prime rib, swiss cheese, house jus, local hoagie <small>Add creamy horseradish for +1</small>		Stockyards Angus house prime rib grilled over open flame, local grilled hoagie roll, house jus, house cut fries	

SALADS

Grilled Chicken Breast* +7 | Grilled Steak* +12 | Fresh Salmon* +13 | Butter Poached Shrimp* +14

Strawberry**	19	Wedge	13	Loaded Salad	16
Butter lettuce, strawberries, toasted almonds, peppered bacon, miso vinaigrette		Iceberg steak, house gorgonzola dressing, gorgonzola cheese, bacon, tomato, crouton, cracked pepper		Fresh greens, cheddar, bacon, egg, tomato, onion, crouton, housemade dressing of choice	

DESSERT

Creme Brulee	12	Cheesecake	16	Snickerdoodle	14
House vanilla bean creme brulee with raw sugar crust		Housemade NY style cheesecake with strawberry		Half baked snickerdoodle with cinnamon and brown sugar ice cream	

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MAINS & PASTA

Salmon *	40	Smoked Salmon Pasta	29
Grilled fresh salmon, dry hung and cured, housemade fresh toasted black pepper infused casarecce pasta, calabrese, sweet pea, leek, roasted garlic, citrus asparagus		House made fresh fusilli pasta, smoked salmon, cream, caper, leek, garlic, shallot, white wine, and herbs	
Lobster Ravioli	37	Stroganoff	29
Housemade fresh local egg pasta, lobster, cheese, herbs, tossed in cream, leeks, fried caper, lemon, parmesan, parsley		Housemade fresh linguini pasta, mushroom, onion, red wine, cream, cut beef, herbs, crème fresh, and rosemary	
Spaghetti Pesto	20	Tuscan Pasta	23
Housemade fresh spaghetti pasta, basil pesto, wine roasted tomato Grilled Chicken Breast* +7 Grilled Steak* +12 Fresh Salmon* +13 Butter Poached Shrimp* +14		Housemade fresh casarecce pasta, garlic, shallot, white wine, infused oil, cream, parmesan, spinach, and tomato Grilled Chicken Breast* +7 Grilled Steak* +12 Fresh Salmon* +13 Butter Poached Shrimp* +14	
Surf N Turf **	50	Ricotta Gnocchi	25
10oz strip steak, garlic butter poached shrimp, whipped potatoes, asparagus		House made ricotta gnocchi, pistachio cream, bacon, parsley, cracked pepper	

BUTCHER BLOCK * **

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 Choice Stockyards Angus Beef.

NY Strip	Ribeye	Sirloin
10oz Stockyards Angus 38	14oz Stockyards Angus 49	8oz USDA Prime Sirloin 27
Prime Rib	Filet	
Slow roasted Stockyards Angus 10oz - 36 16oz - 57 Tues- Sat	Stockyards Angus 6oz filet 50	

All steaks are served with house whipped potatoes or baked potato and a house salad with dressing of choice. Substitutions to sides may require an upcharge.

SIDES

Asparagus Bacon Wrap +3 **	8
Brussel Sprouts **	7
Whipped Potatoes Loaded +2 **	6
Cheesy Pasta	8
House Cut Fries **	6
Broccolini **	8
Sauteed Button Mushrooms **	9
Baked Potato Loaded +2 **	5

STEAK TOPPINGS

Tallow Candle	13
Blackening Seasoning **	4
Sauteed Mushrooms **	5
Sauteed Onion **	4
Poached Shrimp **	14
Pittsburgh Blue Extra Rare **	7
House Jus **	3
Seared Gorgonzola **	5



KIDS MENU

SERVED WITH CHOICE OF DRINK AND ONE SIDE

MAIN

Hamburger	12
Cheeseburger	13
Grilled Cheese	10
Macaroni & Cheese	10
Chicken Strips	13
6 oz. Sirloin Steak	16

SIDES

Mashed Potatoes
Asparagus
Macaroni & Cheese
House Fries
Loaded Baked Potato
Loaded Mashed
Potatoes

DESSERT

Two scoops of ice cream with
chocolate sauce **5**

DRINKS

Coke
Diet Coke
Sprite
Lemonade
Root Beer
Dr. Pepper
Mello Yello
Iced Tea
Milk