



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	16
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	11
Large mushrooms stuffed with lobster, cheese, herbs, citrus, and spices		Fried onion slices with chipotle aioli	
Baked Feta	15	Bacon Belly	16
Baked feta, olive oil, roasted tomato, balsamic reduction, sea salt, cracked pepper, herbs, grilled bread		6oz pork belly bacon, dressed greens, roasted peanuts	

SANDWICHES & BURGERS*

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

BBQ Bacon Burger	18	Cheese Burger	14	Cooks Burger	19
8oz house grind steak burger, bacon, BBQ sauce, cheddar, fried onions, local brioche bun		8oz house grind steak burger, cheddar cheese, lettuce, onion, pickle, local brioche bun		8oz house grind steak burger, gouda cheese, house bacon sauce, truffle aioli, lettuce, local brioche roll	
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 Loaded with Mushrooms & Onions +5</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 Salad **	17	Wedge	13	Loaded Salad	16
Butter lettuce, strawberries, toasted almonds, peppered bacon, house balsamic 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	13	Snickerdoodle	15
House vanilla bean creme brulee with raw sugar crust		Housemade NY style cheesecake with strawberry		Half baked snickerdoodle with cinnamon and pecan praline ice cream, caramel sauce	



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MAINS & PASTA

<p>Beef Bolognese 20</p> <p>Homemade fresh fusilli pasta, beef, sausage, carrot, onion, celery, garlic, white wine, milk, tomato, parmesan cheese</p> <p>Lobster Ravioli 37</p> <p>Housemade fresh local egg pasta, lobster, cheese, herbs, tossed in cream, leeks, fried caper, lemon, parmesan, parsley</p> <p>Salmon * 39</p> <p>Grilled fresh salmon, dry hung and cured, walnut, cranet, basmati rice, charred broccolini</p> <p>Beef Ravioli 29</p> <p>House made fresh local egg pasta, beer braised beef, smoked gouda, roasted red pepper, green peppercorn, mushroom, marsala wine, cream, fried arugula</p>	<p>Crab Spaghetti 25</p> <p>House made fresh spaghetti pasta, lump crab, lemon, garlic, leek, tomato, almonds, herbs</p> <p>Stroganoff 28</p> <p>Housemade fresh linguini pasta, mushroom, onion, red wine, cream, cut beef, herbs, crème fresh, and rosemary</p> <p>Roasted Tomato 22</p> <p>Housemade fresh casarecce pasta, preserved lemon, garlic, shallot, white wine, infused oil, cream, parmesan, spinach, ginger, and tomato Grilled Chicken Breast* +7 Grilled Steak* +12 Fresh Salmon* +13 Butter Poached Shrimp* +14</p> <p>Oscar ** 41</p> <p>8oz sirloin steak, lump crab, asparagus, whipped potatoes, bearnaise sauce</p>
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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 Certified Angus Beef.

<p>NY Strip 10oz 38</p> <p>Prime Rib Slow roasted 10oz - 36 16oz - 57 Tues- Sat</p>	<p>Ribeye 14oz 49</p> <p>Filet 6oz filet 50 Bacon wrap +4</p>	<p>Sirloin 8oz Prime Sirloin 27</p> <p>Bison Central Nebraska Buffalo See server for available cuts Local Family Quality Product</p>
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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	7
House Cut Fries **	6
Broccolini **	9
Baked Potato Loaded +2 **	5

STEAK TOPPINGS

Blackening Seasoning **	4
Sauteed Mushrooms **	5
Sauteed Onion **	4
Poached Shrimp **	14
Pittsburgh Blue Extra Rare **	9
House Jus **	3
Seared Gorgonzola **	5



KIDS MENU

SERVED WITH CHOICE OF DRINK AND ONE SIDE

MAIN

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

SIDES

Mashed or Baked Potato
Asparagus
Macaroni & Cheese
House Fries

DESSERT

Two scoops of ice cream with chocolate sauce	5
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DRINKS

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