

Dinner Menu Spring 2024

STARTERS

POMME PAILLASSON & TRUFFLE | Layered Yukon Gold Fries, Parmesan dust, Truffle Aioli **\$15 (Gf)**

CRISPY CAULIFLOWER | Rice Flour Dusted Cauliflower, Spicy Gochujang Sauce & Peanuts **\$16**
Rice Bowl +3 (gf)

CHICKEN KARAAGE | Japanese Style Fried Chicken Thighs,
Maple-Tamari Sauce or Gochujang & Peanuts (Gf) **\$17** Rice Bowl +3

CHIPS | Fresh Fried Corn Tortilla, House Guacamole, Pico de Gallo (Gf) **\$8**

AHI TUNA TATAKI | Shichimi Togarashi Crust, Ponzu Gel (Gf) **\$20**

SEARED SCALLOPS | Sweet Pea Puree, Crispy Lardon, Dashi Beurre-Blanc (Gf) **\$18**

SHRIMP PROVENÇALE | Giant Herb Crusted Shrimps, Pernod Tomato Sauce, Garlic Baguette **\$18**

CLASSIC POUTINE | All Natural House Beef Gravy, Kinsey Cheese Curds (Gf) **\$12**

SCOTCH EGG | Truffle Pork Sausage, Dijon Aioli, Pickled Red Onions **\$12**

BURGERS AND SANDWICHES

THE COPPER CLIFF SMASH | 3oz Fresh Ground Chuck Seared Crisp, American Cheese, Smoky Mayo,
Tomato, Raw Onions & Pickles, Brioche Bun -Single **\$14**, Double **\$16**, Triple **\$20**, Add Bacon **\$3**

FALAFEL PITA SANDWICH | House falafel, Tahini sauce, Cucumbers, Onions & Tomatoes **\$14**

CHICKEN, BACON AND AVOCADO CLUB | Sourdough Bread, Tomatoes, Lettuce, Mayo & Scallions **\$16**

TONKATSU BURGER | Panko Pork Cutlet, Tonkatsu Sauce, Mayo, Hot Mustard, Napa Cabbage, Pickled
Daikon, Brioche Bun **\$16**

Sides

FRIES | Sm. **\$4** Lg. **\$8**

ONION RINGS | Sm. **\$6** Lg. **\$10**

CEASAR SALAD | House Dressing, Parmigiano, Crispy Bacon & Croutons Sm. **\$6** Lg. **\$12**

GREEN SALAD | House Miso Vinaigrette, Tuscan Greens, Sunflower Seeds, Fresh Vegetables Sm. **\$4** Lg. **\$10**

Gravy **\$3**

Garlic Sourdough Toast **\$4**

Seared Chicken Breast **\$8**

NOODLES AND PASTAS

PAD THAI | Tofu, Chicken or Shrimps, Rolled Omelet, Peppers & Onions, Bean Sprouts, Peanuts & cilantro \$18 / \$22 / \$24 (Gf)

BEEF GOCHUJANG FUSSILONI | Sirloin Strips, Peppers & Onions, Gochujang Cream Sauce, Parmigiano, Garlic Sourdough \$24

SUNDRIED TOMATO LINGUINE | Asparagus Spears, Roasted Garlic, Evoo, White Wine, Parmigiano, Garlic Sourdough \$20

MAIN COURSES

STICKY FINGER RIBS | Whole Rack Pork Back Ribs, Gochujang Sesame & Miso Glaze, Calrose Rice, Broccoli Slaw \$28

LAMB TAGINE | Moroccan Spiced Braise Lamb, Dried Apricots, Candied Ginger, Vegetable Couscous \$32

8 OZ SIRLOIN STEAK | AAA Angus Sirloin, Pomme Paillason, Fresh Green Vegetable, Bordelaise Sauce \$28

TONKATSU RICE BOWL | Panko Pork Cutlet, Tonkatsu Sauce, Mayo, Hot Mustard, Napa Cabbage, Pickled Daikon, Calrose rice \$18

Kids

KARATE CHICKEN | Japanese Style Fried Chicken Thighs, Fries or Salad & Plum Sauce \$10

GRILLED CHEESE | Sourdough Bread, Cheddar Cheese, Fries or Salad 8\$

Desserts

CHURROS \$6

CANNOLI \$8

LEMON MERINGUE CHEESECAKE \$12 (Gf)