

COCKTAILS

Handcrafted Martinis and Highballs

Mandarin Blossom

Fruit and flower infused Hangar One Mandarin Blossom Vodka with fresh squeezed Orange Juice 10

Uptown Old Fashioned

Our take on a classic high ball made with muddled orange, sugar, and Angostura bitters, topped with ice and Bulleit Bourbon whiskey. Garnished with a cherry and an orange slice 9

The Duke

An old favorite inspired by a rich history of a classic martini with Hendrick's Gin or Belvedere Vodka 10

Peartini

The vibrant taste of Grey Goose La Poire is deliciously balanced with subtly sweet, crisp flavors 10

Elite Margarita

A refreshing blend of Cointreau, Grand Marnier and Milagro Tequila. Made with fresh Agave nectar 10

Fleur De Lis

A beautiful balance of Chopin Vodka and St. Germain Elderflower Liqueur which brings out the fresh flavors of tropical fruit 10

SOUP OF THE DAY

Soup of the Day 7

Tortilla Soup 7

STARTERS

House or Caesar Salad 7

Spinach Artichoke Dip 13

Calamari 14

Fiesta Eggrolls 14

Coconut Shrimp 15

Iron Skillet Cornbread 6

Smoked Salmon 15

Asian Spare Ribs 15

SIDES

Mac, Bacon & Cheese 7

Seasonal Vegetable 4

Mashed Potatoes 5

French Fries 5

DESSERTS

Chocolate Uprising 8

Key Lime 8

Bread Pudding 8

Seasonal Ice Cream and Sorbet 4

Pineapple Upside Down 8



Proper Attire Required



Chef Prepared, Always Fresh.
Only Certified Green Restaurant in Gaithersburg, MD

SALADS

Rotisserie Chicken Salad

Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, Monterey Jack, chipotle-bleu dressing, avocado, & BBQ sauce 17

Wood Grilled Steak Salad*

Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked gouda and honey-sesame vinaigrette dressing 21 Petite 17

Seared Ahi Tuna Salad* (Copper Canyon Grill follows the Monterey Bay Aquarium sustainable fish practice)

Sesame crusted seared ahi tuna accompanied by fresh field greens, mango, avocado, red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette. Garnished with pickled ginger and wasabi 22

California Cobb Salad

Iceberg lettuce tossed in a creamy avocado ranch dressing and topped with rotisserie chicken, chopped bacon, cornbread croutons, bleu cheese crumbles, hard boiled eggs, and tomatoes 16

ENTRÉE PLATES

"Our Specialties"

Wood-Fired Rotisserie Chicken (Fresh from MD Eastern Shore farmers)

Slow-roasted to bring you maximum flavor. Served with redskin mashed potatoes & green beans 21

Barbeque Ribs

Slow cooked St. Louis cut ribs topped with BBQ sauce. Served with julienne fries & coleslaw Full Rack 28

Chicken Pot Pie

Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 16

Fresh Fish of the Day* (Copper Canyon Grill follows the Monterey Bay Aquarium sustainable fish practice)

Our chefs search the local fish markets for the best catch of the day. Uniquely prepared each day. Availability is limited to ensure freshness. MKT

Eastern Shore Style Crabcakes

Half pound of jumbo lump crab in two cakes seared to a golden brown. Served with french fries and cole slaw 30

Big Meatloaf Stack

Ground beef tenderloin, spicy pork sausage & mixed cheeses. Slow-cooked and topped with fire roasted tomato-brown sauce. Served with mashed potatoes & green beans 17

Prime Rib*

Slow-roasted, deeply seasoned, served au jus & horseradish sauce. Served with redskin mashed potatoes & green beans 32

Hickory Grilled Tenderloin Filet*

9 oz. tenderloin steak, gorgonzola bleu cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 34

Fresh Vegetable Platter

Bleu cheese balsamic vinaigrette over a beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 15

Rattlesnake Pasta

Fresh rotisserie chicken with garlic, tri bell peppers, mushrooms, & lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked mozzarella cheese & chopped cilantro 16

Short Smoked Atlantic Salmon (Copper Canyon Grill follows the Monterey Bay Aquarium sustainable fish practice)

Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with sauté spinach and orzo rice 26

BURGERS & SANDWICHES

"The Stanford" Cheeseburger*

Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, bacon, lettuce, tomato, onion, bread and butter pickles, mustard, and mayonnaise on a toasted sesame seed bun 17

Veggie Burger

Spiced brown rice, black beans and oat bran with melted pepper jack cheese, tomato, lettuce, onions, mayonnaise, and mustard on a toasted sesame seed bun 16

Famous French Dip Sandwich*

Thinly sliced slow roasted prime rib on a toasted fresh baguette, with a creamy horseradish sauce. Served au jus and french fries. 19

Chicken & Avocado Club Sandwich

Grilled chicken breast, avocado, crispy applewood bacon, tomato, sprouts, Swiss cheese, & honey mustard on grilled wheat bread 17

Cloak and Dagger Sandwich

Thinly sliced prime rib, fresh cut black forest ham and sharp cheddar cheese with dill pickles and spicy brown mustard on a toasted baguette. Served au jus and french fries 18

18% gratuity will be added to parties of 8 or more.

Asterisk (*) marked items may be cooked to order. Consuming raw or under cooked meats & seafood may increase your risk of food-borne illness. Please inform your server of any food allergies.

Dinner