



## The Copperfield Inn Take Out Menu

Orders are accepted Wednesday through Sunday 3:30 pm to 7:30 pm

No touch curbside pick-up available from 4 pm to 7 pm

Please have your credit card ready at time of order along with the make and model of vehicle you will driving when picking up your order.

### Chef's Specials

Cheesesteak Eggrolls - \$10

Black n' Blue NY Strip

Blackened NY Strip Steak finished with Steakhouse Blue Cheese Sauce served with Chef's choice of Starch and Vegetable - \$25

Scallops Macchiato

Sautéed Scallops, Extra Virgin Olive Oil, Garlic, Fresh Baby Spinach and a Kiss of Marinara tossed with Bowtie Pasta - \$25

### Appetizers

#### Potato Skins

Filled with Bacon, Cheddar Cheese, topped with Scallions and served with Sour Cream - \$8

#### Southwest Chicken Spring Rolls

Filled with Chicken, Black Beans, Corn, Cheddar Jack Cheese drizzled with Jack Daniels Barbeque Sauce - \$9

#### Chicken Wings - Bone In or Boneless

Tossed in your choice of Teriyaki, Jack Daniels Barbeque, Mild, Hot, Garlic Parmesan, Mango Habanero or Bee Sting - \$9

#### Coconut Shrimp

Served with Raspberry Dipping Sauce - \$11

#### Firecracker Shrimp

Tempura Batter Shrimp tossed with Sweet and Spicy Bistro Sauce - \$12

#### Zucchini Coins

Lightly Battered Zucchini Slices served with Horseradish Dipping Sauce - \$8

#### Quesadilla

Crispy Tortilla with Melted Cheddar and Jack Cheese. Topped with Scallions served with Salsa, Guacamole and Sour Cream. \$7 - with Chicken \$10 - with Shrimp - \$12

### Salads

#### Garden Salad

Baby Mixed Greens with Homemade Croutons, Grape Tomatoes and Cucumbers Side - \$3 Full - \$7

#### Asian Salad

Mixed Baby Greens with Cabbage, Red Onions, Grape Tomatoes, Cucumbers, Crispy Noodles and Mandarin Oranges topped with Sesame Crusted Chicken served with Asian Sesame Dressing. - \$13

#### Steakhouse Salad

Mixed Greens with Cheddar Jack Cheese, Tomato, Red Onion, Cucumbers, Avocado and Roasted Red Peppers topped with Grilled Steak Tenderloin served with Horseradish Ranch Dressing - \$15

#### Caesar Salad

with Pecorino Romano Cheese and Homemade Croutons

Side \$3 - Full - \$8

#### Copperfield Cobb

Romaine Lettuce, Bacon, Sliced Hard Boiled Egg, Tomatoes, Red Onion, Cucumbers, Crumbled Blue Cheese and Grilled Chicken with your Choice of Dressing - \$13

#### Blue Cheese Walnut Salad

Baby Mixed Greens, Crumbled Blue Cheese, Candied Walnuts and Sun-dried Cranberries tossed in our Balsamic Vinaigrette - Side \$5 - Full \$10

Add Chicken + 4, Shrimp + 8, Steak + 8, Salmon + 10

Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, 1000 Island, French, Honey Mustard, Horseradish Ranch

### Soup

Baked French Onion - \$7

Italian Wedding Soup - \$3

## Entrees

All Entrees Served with House Salad, Bread and Butter

Upgrade to Caesar - \$2 or Blue Cheese Walnut - \$3

### Manhattan Steak

Beef Tenderloin grilled to your liking topped with Steakhouse Blue Cheese Sauce served with Chef's choice of Starch and Vegetable - \$20

### Center Cut Filet

8 oz Grilled Filet served over Frizzled Onions topped with Bearnaise Sauce served with Chef's Choice of Starch and Vegetable - \$30

### Mahi Mahi

Bronzed Mahi Mahi topped with Frizzled Onions and Chili Lime Sauce served with Chef's Choice of Starch and Vegetable - \$19

### Signature Crab Cake

Our Signature Crab Cake served with Chef's Choice of Starch and Vegetable finished with Roasted Red Pepper Coulis  
Single - \$17 - Double - \$27

### Lemon Pepper Salmon

Fresh Atlantic Salmon seasoned with Lemon Pepper served with Chef's Choice of Starch and Vegetable - \$21

### Parmesan

Tender Veal or Chicken Breaded and smothered in Marinara Sauce and Melted Mozzarella Cheese served over Pasta  
Chicken - \$15 - Veal \$19

### Marsala

Tender Veal or Chicken sautéed with Wild Mushrooms in a Marsala Demi served with Chef's Choice of Starch and Vegetable - Chicken \$15 - Veal - \$19

### Picatta

Tender Veal or Chicken sautéed in a White Wine and Lemon Butter Sauce with Capers served with Chef's Choice of Starch and Vegetable - Chicken \$15 - Veal - \$19

### Penne Vodka

Penne Pasta with Caramelized Prosciutto and Fresh Asparagus tossed in Vodka Blush Sauce - \$14

Add - Chicken +4 - Shrimp + 8

### Chicken Pot Pie

Homemade Chicken Pot Pie served with a Puff Pastry Shell - \$14

### Homemade Meatloaf -

Grilled Homemade Meatloaf topped with Mushroom Gravy served with Chef's Choice of Starch and Vegetable - \$14

## Sandwiches

Served with your choice of Homemade Potato Chips or French Fries

### ½ Pound Angus Burger

topped with your choice of Cheese (American, Swiss, Provolone or Cheddar) Lettuce, Tomato and Onion served on a Brioche Bun - \$10

### Signature Crab Cake Sandwich

Our Homemade Crab Cake served with Lettuce and Tomato on a Brioche Bun with Fresh Lemon and a side of Tartar Sauce - \$13

### Black & Blue Chicken Sandwich

- Blackened Chicken Breast topped with Blue Cheese Sauce served on a Brioche Bun with Lettuce, Tomato and Onion - \$10

### BBQ Meatloaf Sandwich ~

Homemade Grilled Meatloaf smothered in Jack Daniels Barbeque Sauce, melted Cheddar Cheese and Bacon on a Brioche Bun. - \$8

### Filet Sandwich

Grilled to order Seasoned Filet with Caramelized Onions, sautéed Mushrooms and Cheddar Cheese served on a Brioche Bun - \$13

## Children's Menu

Served with French Fries or  
Homemade Potato Chips

\$7

Pasta with Marinara or Butter

Jr. Cheeseburger

Cheese Quesadilla

Chicken Fingers

## Dessert

NY Style Cheesecake

Triple Chocolate Cake

\$5

## Family Style Meals

Serves 4 guests

Served with Salad, Bread, Butter & Dessert

Chicken Parmesan - \$55

Veal Parmesan - \$65

Chicken Picatta - \$55

Chicken Marsala - \$55

Meatloaf - \$50

Penne Vodka - \$50

Pot Pie - \$50

## 6 Packs of Beer

Domestic - \$10

Budweiser

Yuengling Lager

Coors Light

Miller Lite

Michelob Ultra

Craft/Import - \$12

Heineken

Dog Fish 60 Minute

Corona & Corona Light

Stella

## Bottles of White Wine

\$25

Craftworks Chardonnay

The Crossings

Sauvignon Blanc

Josh Chardonnay

Shooting Star Riesling

Fleurs de Prairie Rose

Bella Sera Moscato

Villa Pozzi Pinot Grigio

Wycliff Champagne

## Bottles of Red Wine

\$25

Predator Red Zinfandel

William Hill Cabernet

J Vineyard Pinot Noir

Santa Julia Cabernet

Rhiannon Red Blend

Canyon Road Pinot Noir

Conquista Malbec