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**Copper Club**  
*Grill & Lounge*

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## **STARTER**

### **Spinach, ricotta, sundried tomato ravioloni**

Butter Chardonnay sauce, truffle oil & chilli oil, fried basil 7  
Add black tiger shrimps 5

### **Prawn Saganaki**

Greek style tangy prawns, feta cheese 11

### **Copper Club salad bowl**

Mesculin & micro greens, red oak leaf lettuce, tomato champagne vinaigrette,  
Seasonal berries, walnuts, cucumbers, tomatoes 7

### **Baked, sweet & spicy chilli chicken**

Chicken breast chunks, Executive sweet & spicy chilli sauce, green onion 9

### **BC shrimp-Dungeness crab cake**

Dungeness crab - shrimp cake, corn - pepper relish 11

### **Traditional Cobb salad**

The original recipe from the "Brown Derby" 10

### **Caesar salad**

Prepared with a tangy dressing, focaccia croutons  
Reggiano parmesan 7

### **Pacific North West seafood chowder**

Local salmon, clams, shrimp 7

### **Soup of the day**

Chef's creation for today 6

Add shrimp, salmon or chicken to any salad 6

## **ENTRÉES**

### **Spinach, ricotta, sundried tomato ravioloni**

Butter Chardonnay sauce, truffle oil & chilli oil, fried basil 10  
Add black tiger shrimps 9

### **Fraser Valley chicken breast**

Spinach, Salt Spring island goat cheese purée, garlic mashed potatoes,  
Roasted shallot jus 23

### **Butter chicken**

Chicken breast, cream tomato sauce, basmati rice, kachumber, naan 23

### **St. Louis barbecue pork ribs**

Pork back ribs, Jack Daniels BBQ sauce,  
Mashed Yukon Gold potatoes 23

### **Executive linguine**

Chicken & bacon or shrimp-salmon & crab,  
Bell peppers, mushrooms, scallion, chili,  
Tomato, Pesto cream, Rose or Aglio e olio sauce 14

### **Certified Angus Beef® New York steak**

Certified Angus Beef ® centre cut strip loin, full bodied texture  
Mashed Yukon Gold potatoes, spring vegetables, bourbon peppercorn sauce  
8oz - 24, 10oz - 29

### **Copper Club Szechwan bowl**

Chicken or shrimp & crab, Chinese vegetables, egg noodles, Szechwan sauce 22

### **Vancouver's daily market fish a la spetsiota**

Greek style pan fried rock fish, cherry tomato, capers, bell pepper, kalamata olives 24

### **Rack of Lamb**

Virgin olive oil seared, Herb crusted rack of lamb, Cassoulet of beans, Asparagus,  
Rosemary jus 35

### **Lemon Chicken**

Crispy fried tempura chicken breast, Rice noodles,  
Chilliwack honey, Lemon sauce 22

### **Ocean wise, Lois Lake steelhead salmon**

Orzo pasta, roasted red pepper puree, wilted pea shoot, chimi churi sauce 23

## DESSERT

### Warm Okanagan apple Tart Tatin

A la mode  
7

### Molten chocolate cake

Liquid chocolate centre, raspberry coulis, vanilla ice crème  
7

### Farmhouse, flavor of the day cheesecake

“Unbaked” in house, blackberry coulis  
7

### Parfait pyramids

Pistachio parfait, crème anglaise, berry coulis,  
White chocolate cigar  
7

### Duo of vanilla beans, ginger crème brulee

And flavor of the day  
7

### Selection of ice creams

7

## HOT BEVERAGES

### Executive blend gourmet coffee 3

Cappuccino 4

Espresso 4

Café Latte 4

Ice Café 6

Assorted herbal & fruit teas 3