

Gluten Free Options



APPETIZERS

Artichoke, Spinach & Cheese Dip

Cotija cheese, artichokes and spinach served with made to order tortilla chips. 9.99

Flash Seared Ahi Tuna*

Seared rare, with spring mix tossed with wasabi vinaigrette. Served with cilantro ponzu sauce. 11.99

Honey BBQ Wings

Tossed in our scratch made honey BBQ sauce. 7.99

Ahi Tuna & Crab Roll*

Crab and cucumber rolled tightly in nori and rice. Topped with fresh ahi tuna and garnished with kawame. 11.99

STARTER SALADS

Caesar Salad

Crisp romaine, grated and shredded parmesan cheese. Tossed in our creamy Caesar dressing. 6.99

Wedge Salad

Crisp iceberg lettuce covered with smoked bacon, red onions, roma tomatoes, bleu cheese crumbles and scratch made creamy bleu cheese dressing. 7.99

House Salad

Spring mix, romaine, tomatoes, cucumbers, dried cherries, toasted sunflower seeds and cotija cheese, all tossed in our raspberry vinaigrette dressing. 5.99

Caprese Salad

Fresh heirloom tomatoes, basil and mozzarella cheese, drizzled with olive oil and a balsamic glaze. 8.99

ENTREE SALADS

Seared Ahi Salad*

Seared rare, with spring mix tossed with wasabi vinaigrette. Topped with red peppers and cucumbers. 14.99

Strawberry, Pear & Apple Salad**

Wild organic arugula tossed with our lemon vinaigrette dressing. Topped with strawberries, pears, apples, grapes, Gorgonzola cheese, candied walnuts and a char-grilled chicken breast. 12.99

Tuscan Kale Salad**

Fresh kale tossed with lemon vinaigrette and topped with almonds, sun dried blueberries, fresh pomegranate and Parmesan cheese. Char-grilled Chicken. 12.99 / Northwest Salmon. 14.99

Northwest Steelhead Salad*

Northwest char-grilled steelhead and baby heirloom tomatoes, drizzled with a balsamic glaze, on top of a spring mix tossed in our lemon vinaigrette dressing. 15.99

SPECIALTIES

Fish Tacos

Your choice of bronzed salmon or pacific cod, topped with chipotle ranch dressed cabbage and pico de gallo on white corn tortillas. Served with wild rice pilaf. Pacific Cod 10.99 / Bronzed Salmon 13.99

Steak Tacos*

Grilled tenderloin steak with sautéed onions and chipotle peppers. Served on soft corn tortillas with chipotle ranch dressed cabbage, Cotija cheese and pico de gallo. Served with wild rice pilaf. 13.99

Stuffed Salmon

Northwest Salmon filet stuffed with crab, shrimp, Brie and finished with a beurre blanc sauce. Served with wild rice pilaf and seasonal vegetables. 19.99

BURGERS & SANDWICHES

All burgers are a half pound of USDA choice fresh ground chuck. Burgers and sandwiches served with your choice of fresh hand cut fries, scratch made coleslaw or a small house salad.

Cheese Burger*

Half pound fresh ground chuck, topped with your choice of cheddar, Swiss or pepper jack cheese. Served with lettuce, tomato, Bermuda onion and our scratch made sauce. 12.99

Stuffed Gorgonzola Burger*

Half pound fresh ground chuck, stuffed with Gorgonzola cheese and topped with white cheddar, wild organic arugula, maple pepper bacon, grilled onion and a creamy horseradish sauce. 14.99

Pulled BBQ Pork Sandwich

Pulled pork smothered in scratch made BBQ sauce and topped with our house-made coleslaw. 12.99

Char-Grilled Chicken Sandwich

Seasoned grilled chicken breast, topped with Monterey Jack cheese, smoked bacon, lettuce, tomato, Bermuda onion and garlic aioli. 12.99

Barbeque Bacon Cheeseburger*

Half pound fresh ground chuck, topped with our house-made BBQ sauce, cheddar cheese, smoked bacon and garlic aioli. 13.99

Grass Fed Bison Burger*

America's original red meat. An extra lean, more flavorful alternative to beef or chicken. Half pound topped with cheddar cheese, lettuce, tomato, Bermuda onion and our scratch made sauce. 15.99

Bourbon Apple Burger*

Half pound fresh ground chuck with grilled apple slices, topped with cheddar cheese, scratch made bourbon bacon marmalade, lettuce, tomato and Bermuda onion. 12.99

THE GRILL

Top Sirloin Steak*

Char-grilled sirloin, topped with garlic sautéed mushrooms. Served with buttermilk mashed potatoes and seasonal vegetables. 21.99

Filet Mignon*

28 day aged center cut tenderloin, wrapped in smoked bacon. Served with buttermilk mashed potatoes and seasonal vegetables. 29.99

Slow Roasted Pork Ribs*

Hand rubbed with our spicy seasoning, braised for four hours and then finished on the grill with our scratch made BBQ sauce. Served with fresh hand cut fries and coleslaw. 15.99

Miso Salmon*

Northwest salmon filet marinated in our scratch made miso. Garnished with our beurre blanc and tangy soy glaze. Served with white rice and roasted glazed carrots. 17.99

Oregon Wild King Salmon*

Char-grilled Oregon wild king salmon. Served with wild rice pilaf and seasonal vegetables. 19.99

DESSERT

Crème Brulee

Crème brulee caramelized to perfection sprinkled with fresh in-season berries. 5.99

Bob Farrell's Banana Split

In honor of my mentor of Farrell's Ice Cream Parlor fame. Vanilla ice cream, chocolate, caramel, marionberries, bananas and more! Served in a specially designed glass. WOW!! 6.99

*Ahi raw or seared rare. Burgers, steaks and salmon cooked to order. Consuming raw or under cooked meats or seafood may increase your risk of food borne illness. **Recipes may contain nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes. ***Copper River is not a gluten free environment. While we do make every effort to produce these items gluten free, they are still in an environment that has gluten present.