



New Year's Eve at the Copper Beech Inn

Appetizers

- French Onion Soup- Provolone & Croutons 12
- New England Clam Chowder- Classic New England Style 12
- Crab Cakes- Pan Fried, Arugula, Remoulade 18
- Fried Calamari- Hot Cherry Peppers, Marinara, Aioli 18
- Shrimp Cocktail- 4 Jumbo Shrimp, Cocktail Sauce 18

Salads

- Antipasto- Selection of Cheeses, Cured Meats, Olives, Marinated Artichokes, Roasted Red Peppers 16
- Winter Salad- Mixed Greens, Cranberries, Apples, Walnuts, Goat Cheese, White Balsamic Vinaigrette 15
- Caesar Salad- Romaine, Parmigiano Reggiano, Creamy Dressing, Croutons 14

Entrées

- Baked Stuffed Shrimp- Scallop Stuffing, Seasonal Vegetables, Lobster Cream Sauce 35
- Crab Cod- Crab topping, Seasonal Vegetables, Cherry Tomato Cream Sauce 35
- Faroe Island Salmon- Wild Rice, Seasonal Vegetables, Dijon Cream Sauce 35
- 12 oz. NY Strip Steak- Grilled, Pommes Purée, Seasonal Vegetables, Brandy Peppercorn Cream Sauce 36
- 14 oz. Prime Rib- Pommes Purée, Seasonal Vegetables, Au Jus 38
- Stuffed Pork Loin- Apple Pecan Corn Bread Stuffing, Pommes Purée, Seasonal Vegetables 30
- Chicken and Broccoli Rigatoni- Grilled Chicken, Broccoli, Lemon Cream Sauce 28
- Rigatoni Bolognese- Traditional Bolognese served over Rigatoni Pasta 28

Desserts

- Flourless Chocolate Truffle Torte- Caramel Sauce, Almonds, Crème Chantilly 14
- Cheesecake- Chocolate Drizzle, Crème Chantilly 14
- Sticky Toffee Pudding- Butterscotch Sauce, Crème Chantilly 14

*** A 22% Holiday Gratuity Charge will automatically be applied to each table. ***

*Beef and egg items may be cooked to order upon request. Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.
A 22% gratuity will automatically be added to parties of 6 or more.