

DINING, DRINKS & COMPANY

Copper Nickel

PUBLIC HOUSE

Our menu offers vegetarian & gluten-free options.

STARTERS

BAVARIAN PRETZEL STICKS 12.00
Authentic soft Bavarian pretzel sticks served with Kosher salt & warm nacho cheese.

CHEESE CURDS 13.00
White cheese curds lightly fried & served with house marinara sauce.

SOUTHWEST EGG ROLLS 15.00
Enjoy golden corn, black beans, red bell peppers, jalapenos, shredded cheese & tender spicy chicken in an egg roll wrapper.

CRISPY SHRIMP WRAPS 13.00
Whole shrimp hand-wrapped in a delicate rice paper and fried to a crisp golden hue. Served with a sweet & savory chili sauce.

DUCK, BACON, & SWEET CORN WONTONS 13.00
A flavorsome blend of duck, bacon, & sweet corn nestled in a light cream cheese blend & wrapped in a thin sheet of dough. Served with a sweet chili dipping sauce.

FRENCH FRIES Half Order \$4.50 Full Order \$9.00
A generous portion of classic golden french fries.

VEGAS FRIES 12.00
Crispy french fries tossed in hot buffalo sauce & topped with blue cheese crumbles.

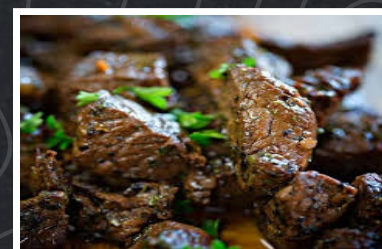
CHICKEN STRIPS 14.00
Five tender chicken strips breaded & deep-fried to a golden brown. Served with house ranch.

MOZZARELLA STICKS 12.00
Breaded mozzarella sticks served with house marinara sauce or house ranch.

NACHO SUPREME 18.00
Freshly fried tortilla chips topped with beef, lettuce, tomatoes, black olives, onions, jalapenos, shredded cheese, sour cream & house salsa.

ONION RINGS 14.00
Golden fried & served with our house onion ring sauce.

STEAK BITES 15.00
Tender sirloin bites fired in bourbon & served with garlic butter sauce & house ranch or house blue cheese for your dipping pleasure.



WINGS
Bone-In > 1 lb - 12.00 | 2 lbs - 24.00 | 3 lbs - 34.00
Boneless > 1/2 lb -12.00 | 1 lb -24.00 | 1 1/2 lbs - 34.00

Crispy chicken shaken in your favorite wing sauce or rub & served with your choice of dipping sauce.

Wing Sauce & Rubs
Mild buffalo, hot buffalo, BBQ, honey BBQ, garlic butter, garlic Parmesan, Cajun butter, sweet chili, garlic butter & jerk spice rub, Jameson Orange glazed, smokehouse rub, or naked

Dipping Sauces
House ranch, house spicy ranch or house blue cheese

BURGERS

All of our one-third pound burgers are served with french fries. Substitute onion rings, sweet potato fries, or waffle fries for \$3. Substitute a cup of soup or a side salad for \$4.50. Add fried or raw onions, sauteed mushrooms, or jalapenos for \$1.75 each. Change the beef patty to an Impossible Burger for an additional \$3. Gluten-free bun add \$3.

PEPPER JAM BURGER 16.00
Applewood smoked bacon, provolone cheese, & lettuce layered atop a char-grilled beef patty with a sweet & spicy peach pepper jam marrying all of the incredible flavors together.

BACON CHEESEBURGER 15.50
Juicy beef patty topped with crisp applewood smoked bacon & American cheese.

CALIFORNIA BURGER 15.50
Beef patty topped with American cheese, lettuce, tomato, onion & mayo. Add two strips of bacon for \$2.25.

MUSHROOM & SWISS 15.50
Our one-third pound char-grilled burger is smothered with mushrooms & topped with a slice of Swiss cheese.



DOUBLE DECKER 20.00
Two beef patties, three strips of bacon, two slices of American cheese, lettuce, tomatoes, onions, pickles & mayo.

QUESADILLA BURGER 16.00
Wrapped in a toasted garlic herb tortilla, enjoy a beef patty stacked with pepper jack cheese, our house spicy ranch, crisp bacon, pico de gallo & shredded lettuce.

PATTY MELT 15.50
Beef patty with grilled onions, Swiss cheese, American cheese & 1,000 island dressing on grilled marble rye bread.

PLAIN OL' BURGER 11.00
One-third pound juicy burger char-grilled & served up plain. Add American cheese for \$1.50.

SANDWICHES

Sandwiches are served with french fries. Substitute onion rings, sweet potato fries, or waffle fries for \$3. Substitute a cup of soup or a side salad for \$4.50. All of our sandwiches can be served as a wrap for an additional \$2. Gluten-free bun add \$3.

BUFFALO CHICKEN SANDWICH 16.00

Grilled or breaded chicken breast drenched in buffalo sauce & topped with lettuce & tomatoes on a brioche bun. Served with a side of house blue cheese or house ranch dressing.

CHICKEN SANDWICH 15.00

Grilled or breaded chicken breast topped with lettuce, tomatoes, mayo & served on a brioche bun.

CLASSIC BLT 15.00

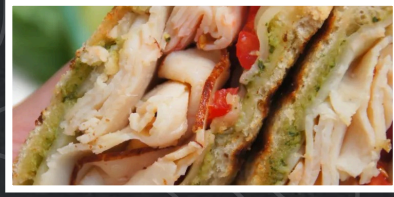
Four strips of bacon, lettuce, tomato, mayo & served on Texas toast. Add avocado for \$2.00.

FRENCH DIP 16.50

Thinly sliced roast beef stacked on a toasted hoagie roll with provolone cheese & served with a side of au jus.

PHILLY CHEESESTEAK 17.50

Sliced roast beef topped with caramelized onions, green peppers, & Swiss cheese on a grilled hoagie roll.



CLUB MELT OR COLD CLUB 17.00

Ham, turkey, crisp bacon, American & Swiss cheese stacked on Texas toast with lettuce, tomato & mayo.

CRISPY CHICKEN MELT 17.00

Breaded chicken breast with crisp applewood smoked bacon & pepper jack cheese served on grilled Texas toast.

TURKEY PESTO SANDWICH 15.00

Tender turkey piled on Texas toast with provolone cheese, pesto sauce & tomatoes. Add avocado for \$2.00.

SALADS & SOUPS

Salads & soups are served with a garlic breadstick. All of our salads can be served as a wrap for an additional \$2.

House French, house ranch, house spicy ranch, house blue cheese, honey mustard, Italian, Caesar, raspberry vinaigrette, balsamic vinaigrette, 1,000 island

SOUP Cup - 5.50 Bowl - 7.50

House-crafted wild rice soup served daily. Ask your server for today's selection of additional soup choices.

SOUP FLIGHT 12.00

Cannot decide on just one soup to enjoy? If so, our soup flights are for you! The flight includes your choice of three house-crafted 5 oz cups of soup & a garlic breadstick.

SOUP, SALAD, & GARLIC BREAD STICK 12.00

Enjoy a cup of our house-crafted soup, a crisp side salad & garlic breadstick.

TACO SALAD 17.00

Seasoned beef, shredded cheese, lettuce, tomatoes, onions & black olives. Served with salsa & sour cream in a freshly fried tortilla bowl.

CHICKEN BACON RANCH SALAD 17.00

Grilled or breaded chicken breast, bacon, shredded cheese, house ranch, lettuce & tomato.

CHEF SALAD 17.00

Ham, turkey, lettuce, tomato, hard-boiled egg, croutons, Swiss cheese & American cheese.

STEAK Sirloin - 24.00

SALAD Ribeye - Market Price

Your choice of tender steak cut in thin strips served over a bed of crisp greens topped with tomatoes & red onion. Add blue cheese crumbles for \$1.



PASTA, SEAFOOD, & STEAK

Pasta entrees are served with a side salad or garlic breadstick. Substitute gluten-free fettuccine noodles or gluten-free tortellini for \$5.00.

SPAGHETTI & MEATBALLS 18.00

Classic spaghetti noodles smothered in house marinara sauce, topped with shredded Parmesan cheese & savory meatballs.

Suggested wine pairing - Montepulciano, Magnolia

JERK SHRIMP ALFREDO 20.00

Fettuccine noodles smothered in our house crafted Alfredo sauce & topped with spice rubbed grilled shrimp.

Suggested wine pairing - Ribeiro, Antonio Montero 'Colleita'

FETTUCCINE ALFREDO 16.00

Fettuccine noodles tossed in real cream & butter house Alfredo sauce & topped with shredded Parmesan cheese. Add chicken for \$6 or grilled shrimp for \$9.

Suggested wine pairing - Pinot Grigo, Colle Corviano



GLUTEN-FREE GARLIC BUTTER TORTELLINI 17.00

Delicious gluten-free tortellini served in a garlic butter sauce. Add chicken for \$6 or grilled shrimp for \$9.

Suggested wine pairing - Chardonnay, Sand Point

BLACK & BLUE Sirloin - 26.00

STEAK ALFREDO Ribeye - Market Price

Smokehouse rubbed steak grilled to your liking atop Cajun Alfredo pasta.

Suggested wine pairing - Toscana Rosso, Poggio Del Moro

Steak, walleye, & shrimp entrees are available daily after 4:00 pm. Served with soup or salad, dinner roll, fresh vegetable, & garlic butter baby red potatoes. Add 5 jumbo butterfly or coconut shrimp to any meal for \$9.

RUM MUSHROOM STEAK Sirloin - 26.00 Ribeye - Market Price

Char grilled garlic pepper steak on a bed of baby red potatoes & topped with a creamy rum mushroom sauce.

Suggested wine pairing - Shiraz Cabernet Blend, Serafino

WALLEYE DINNER 28.00

A generous twelve-ounce walleye fillet broiled to perfection. Served with coleslaw.

Suggested wine pairing - Chardonnay, David Finlayson

TRADITIONAL STEAK Sirloin - 24.00 Ribeye - Market Price

Tender cuts of steak char-grilled to your liking. Add mushrooms or grilled onions for \$1.75.

Suggested wine pairing - Red Blend, David Finlayson Cab et. al

SHRIMP DINNER 22.00

Eight crisp jumbo butterfly or coconut shrimp served with a side of coleslaw.

Suggested wine pairing - Dry Riesling, Pfeffingen Estate

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 4% surcharge is applied to credit card transactions.