

COPPER DOOR®

SNACKS*

WARM CRAB DIP

Claw & Lump Meat, Artichoke Heart, Cream Cheese,
Roasted Red Pepper, Parmesan, Scallion,
Cajun & Herb-Buttered Naan 18.5

CHILI CRISP SHRIMP

Seared Shrimp, Chili Crisp Fried Rice,
Mushroom, Bok Choy, Roasted Red Pepper,
Sweet & Sour Sauce, Scallion 15

FRIED BRUSSELS SPROUT

Honey-Shallot Vinaigrette, Dried Cranberry,
Parmesan, Balsamic Glaze 14.75

CALAMARI

Cherry Pepper, Ranch Aioli, Fresh Greens,
Parmesan, Fines Herbes, Marinara Sauce, Lemon 19

CHICKEN RANGOON

Ginger, Bok Choy, Carrot, Mushroom,
Sriracha, Chicken, Cream Cheese, Wonton,
Ponzu, Fines Herbes, Asian Slaw 15

CRISPY TUSCAN MEATBALLS

Panko Crusted, Marinara, Parmesan, Fines Herbes 15.5

STEAK & CHEESE SPRING ROLL

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli,
Crispy Onion Straw 16.75

CHARCUTERIE

Prosciutto, Genoa Salami, Picante Salami, Brie, Smoked Gouda,
Cheddar Curd & Hot Honey, Marinated Artichoke Heart, Apple,
Pepperoncini, Mustard, Sugared Cashew, Fresh Berries 21

TUNA POKE STACK

Sushi Rice, Yellowfin Tuna, Ponzu, Sesame,
Cucumber, Radish, Wasabi Aioli 16

CRISPY CAULIFLOWER

(choose one)

Sweet Chili Ginger: Scallion, Sesame Seed,
Arugula, Ponzu 14.75

Buffalo & Bleu: Buffalo Sauce, Gorgonzola Crumble,
Scallion, Arugula, Bleu Cheese Dressing 14.75

MUSSELS

(choose one)

Harborside: Garlic, Bacon, Leek, Butter, Lemon,
Wine, Grilled Sourdough 17

Tropical Heat: Mango Nectar, Jalapeño, Tomato,
Grilled Sourdough 17

WINGS

(choose one)

Lemon Parmesan Garlic: Lemon Zest, Parmesan,
Garlic, Oregano, Arugula 16

Sweet Chili Ginger: Sweet Chili Ginger Sauce,
Scallion, Sesame Seed, Arugula 16

SOUPS*

RUSTIC TOMATO BASIL SOUP

Roasted Tomato, Sweet Onion, Cream, Basil 9.5

FIVE ONION GRATINÉE

Caramelized Onion, Thyme, Sherry, Swiss Cheese,
Provolone, Brioche Crouton 11

PORTUGUESE SEAFOOD STEW

Salmon, Haddock, Scallop, Shrimp, Chorizo,
Onion, Pepper, Celery, Tomato, Black Bean, Corn,
Cilantro, Scallion 12

STARTER SALADS*

GREEN GODDESS

Baby Spinach, Arugula, Green Pea, Cucumber,
Shaved Celery, Asparagus, Avocado, Goat Cheese,
Pistachio, Green Goddess Dressing 10.75

CLASSIC WEDGE

Crisp Iceberg Lettuce, Tomato, Pickled Red Onion,
Bacon Lardons, Scallion, Bleu Cheese Dressing 10.75

BOSC PEAR SALAD

Arugula, Bosc Pear, Sugared Cashew, Endive,
Pineland Farms Sharp Cheddar,
Maple-Cranberry Vinaigrette 10.75

GRILLED CAESAR SALAD

Baby Romaine Hearts, Grilled Sourdough,
Shaved Parmesan Cheese 10.75
(Traditional Caesar also available)

CITRUS BEET SALAD

Spinach, Arugula, Orange Segment, Cucumber,
Pickled Onion, Tomato Medley, Sugared Cashew,
Gorgonzola, Honey Shallot Dressing 10.75

SPECIAL THANKS TO ALL OF OUR LOCAL SOURCES:

DONABEDIAN BROTHERS PRODUCE, Salem, NH

NORTH COUNTRY SMOKEHOUSE, Claremont, NH

PINELAND FARMS, New Gloucester, ME

WINDSWEPT MAPLES FARM, Loudon, NH

ROBIE FARM, Piermont, NH

VERMONT FARMSTEAD CHEESE CO., South Woodstock, VT

NORTH COAST SEAFOODS, Boston, MA

ALLERGY INFORMATION

Before placing your order, please inform your server if a person in your party has a food allergy. Your safety is of the utmost importance to us. Please be aware that our made-from-scratch recipes involve shared cooking and preparation areas, including but not limited to common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be free of common food allergens. We can provide the most current ingredient information from our food suppliers with proper notice. Note that their stated absence of allergens within these items are not inclusive of every ingredient and may leave out trace elements.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.





BUTCHER CUTS*

Upper Choice Midwestern Black Angus Beef

Butcher Cut Upgrades

SAUCES: Truffled Cream Sauce 4 | Bearnaise 4
SURF & TURF: Garlic-Parmesan Shrimp 12 | Cedar Planked Salmon 13

BEEF TENDERLOIN, 8 OZ.

Sliced, Center-Cut Tenderloin,
Garlic & Herb Rub, Roasted Garlic Smashed Potato,
Parmesan Broccolini, Port Wine Sauce 46



BOURBON BACON BEEF TIPS

Fingerling Potato, Broccolini, Bacon-Onion Jam,
Bourbon BBQ Sauce 41

LAMB LOIN CHOPS

Bone-In Lamb Chops, Crispy Potato Croquette,
Greek Salsa, Green Beans, Creamy Feta Sauce 48

RIBEYE, 16 OZ.

Roasted Garlic Smashed Potato,
Green Bean, Maitre d' Butter, Port Wine Sauce 54

FILET MIGNON

Fingerling Potato, Asparagus, Maitre d' Butter, Port Wine Sauce
6oz Filet 43 | 9oz Filet 53

NEW YORK STRIP, 14 OZ.

Bacon-Jam Smashed Red Bliss Potato,
Glazed Carrot, Maitre d' Butter, Port Wine Sauce 54

BRAISED SHORT RIB

Roasted Garlic Smashed Potato, Braising Jus,
Glazed Carrot, Micro Greens 48

PORK PORTERHOUSE, 14 OZ.

Roasted Garlic Mashed Potato, Parmesan Broccolini 39

STONE OVEN FLATBREADS & PIZZAS*

MARGHERITA

Fresh Tomato, Fresh Mozzarella, Basil
Flatbread 17.5 | Pizza 19.5
Cauliflower Flatbread 21.25

PROSCIUTTO & RICOTTA

Balsamic Onion, Sweet Garlic, Prosciutto,
Ricotta, Mozzarella, Arugula, Parmesan, Oregano
Flatbread 19.5 | Pizza 21.5
Cauliflower Flatbread 23.25

HOT HONEY SAUSAGE & PEPPER

Hot Honey Sausage, Vidalia Onion, Red Pepper,
Mozzarella, Basil, Honey, Chili Flake
Flatbread 19.5 | Pizza 21.5
Cauliflower Flatbread 23.25

CLASSIC CHEESE

San Marzano Tomato, Mozzarella
Flatbread 16 | Pizza 18
Cauliflower Flatbread 19.75

CLASSIC PEPPERONI

San Marzano Tomato, Mozzarella, Pepperoni
Flatbread 18 | Pizza 20
Cauliflower Flatbread 21.75

PRIME SEAFOOD*

SEAFOOD CASSEROLE

Haddock, Crab, Scallop, Shrimp, Tomato Medley, Baby
Spinach, Herbed Butter, Lemon, White Wine, Garlic Cream,
Parmesan Panko Crumb, Roasted Garlic Smashed Potato 41

CEDAR PLANKED SALMON

Mediterranean Quinoa, Asparagus, Balsamic Glaze,
Sun-Dried Tomato Pesto, Micro Greens 35

CHIPOTLE HADDOCK

Cedar Planked Haddock, Chipotle Seasoning, Prosciutto Smashed
Potato, Sautéed Corn, Chermoula Sauce, Micro Greens 34

MEDITERRANEAN SHRIMP BOWL

Garlic Parmesan Shrimp, Shallot, Farro, Artichoke, Tomato, Spinach,
Roasted Red Pepper, Feta, Oregano, Fines Herbes 31.5

SEAFOOD STUFFED HADDOCK

Shrimp, Scallop & Crab Stuffing, Artichoke, Onion, Celery,
Roasted Corn, Béarnaise, Roasted Garlic Smashed Potato 39

COPPER CLASSICS*

COPPER DOOR MEATLOAF

Roasted Garlic Smashed Potato, Broccolini,
Bacon-Onion Jam, Tomato Glaze,
Crispy Onion Straws 29.5



RAVIOLI & SHORT RIB

Cheese Ravioli, Garlic, Shallot, Mushroom, Asparagus, Tomato,
Roasted Garlic Cream, Parmesan, Crispy Onion Straw 38

LEMON CREAM PASTA

Linguine, Asparagus, Snap Pea, Roasted Red Pepper, Leek,
Shiitake Mushroom, Lemon, Cream, Crushed Red Pepper 24
Shrimp 29 | Chicken 29

TENDERLOIN SHEPHERD'S PIE

Sweet Corn, Green Pea, Roasted Mushroom, Shallot, Prosciutto,
Port Wine Gravy, Roasted Garlic Smashed Potato 30.5

BBQ PORK SKEWER

Pork Tenderloin, Pineapple, Red Pepper, Basmati Rice Pilaf, Seasoned
Corn, Green Bean, Scallion, Cherry-Chipotle BBQ Sauce 26

BUTTERMILK FRIED CHICKEN

Roasted Garlic Smashed Potato,
Pancetta Asparagus, Roast Chicken Gravy 29.5

CHICKEN PARMESAN

Crispy Chicken, House Made Marinara Sauce, Parmesan,
Mozzarella, Linguine, Basil, Grilled Ciabatta 30

SIDES

BASMATI RICE 8

ARTISAN MAC N' CHEESE 10

HOUSE FRIES 9

SWEET POTATO FRIES 9.5

TRUFFLE FRIES 11

PANCETTA ASPARAGUS 8.5

GLAZED CARROTS 8

GREEN BEANS 8

BROCCOLINI 8

BRUSSELS SPROUTS 8.25

CHILI CRISP RICE 8.5

CHIPOTLE ONION
STRAWES 8

GARLICKY SPINACH &
MUSHROOMS 8.75

FINGERLING
POTATOES 8

ROASTED GARLIC
SMASHED POTATO 8

Indicates Vegetarian Items

