

COPPER KETTLE

RESTAURANT & BAR

APPETIZERS & LIGHT FARE

Wings

7 for half dozen 13 for dozen

Tossed in your choice of sauce or rub and served with bleu cheese or ranch. *Wing Sauces: Buffalo, Barbecue, Mango Habanero, Korean Barbecue, Chili-infused Honey*

Bavarian Pretzel 10

Jumbo Bavarian soft pretzel served with beer cheese and spicy Dijon.

Brie Brulée 12

Creamy baked brie, bruleed with turbinado, drizzled with balsamic reduction and served with sourdough wedges.

Hummus 11

Traditional hummus dip served with pretzel pieces and cucumber slices.

Buffalo Cauliflower 9

Cauliflower florets fried tempura-style and lightly tossed in buffalo sauce and served with ranch dip.

Beer & Brat Mac & Cheese 10

Macaroni and cheese featuring German bratwurst and beer cheese, topped with crispy onion straws.

French Onion Bread Boule 12

French onion soup served with melted Swiss in a sourdough bread boule.

Soup du Jour 7

A bowl of made from scratch soup, prepared daily. Enjoy our homemade soup out of one of our sourdough bread boules 3.

SALADS

Add grilled chicken 5 | Add salmon or steak* 7

Side Salad 5

Mixed greens, shredded carrots, tomatoes, cucumbers, onions, and croutons.

Bryce Chef 15 Half Size 9

Fresh Arcadian greens topped with hickory ham, smoked turkey breast, shredded cheese, hard-boiled egg, tomatoes, cucumbers, onions, carrots, and croutons.

Tossed Caesar Salad 11

Chopped Romaine tossed with Caesar dressing, shaved Parmesan, and croutons.

Wedge Salad 14

Baby iceberg lettuce drizzled with bleu cheese dressing and topped with crispy pancetta, shredded carrots, and bleu cheese crumbles.

Warm Kale & Beet Salad 14

Fresh kale tossed with warm maple vinaigrette, roasted beets, and pecans.

Winter on the Mountain Salad 14

Grilled hearts of romaine topped with dried cranberries, pecans, and feta cheese, drizzled with blood orange shallot vinaigrette.

Dressings: Buttermilk Ranch, Bleu Cheese, Blood Orange Shallot Vinaigrette, Thousand Island, Honey Mustard, Caesar, Warm Maple Vinaigrette.

ENTRÉES

NY Strip* 24

Hand-carved angus strip loin grilled to order. Served with vegetable and potato of the day. Herb & Onion - 2. Top your steak with fried onion straws and a garlic and herb butter. Black & Bleu - 2. Blackened steak topped with melted bleu cheese.

Filet Mignon* 26

Center-cut angus beef tenderloin grilled to order. Served with vegetables and potato of the day. Herb & Onion - 2. Top your steak with fried onion straws and garlic and herb butter. Black & Bleu - 2. Blackened steak and topped with melted bleu cheese.

Cider Brined Pork Chop 18

Apple cider and maple syrup brined pork chop grilled to order. Served with vegetables and potato of the day.

Chicken Piccata 18

Seared chicken breast with a lemon, caper, and white wine butter sauce. Served with rice and vegetables.

Creamy Parmesan Garlic Mushroom Chicken 17

Pan seared chicken served over pappardelle pasta with a Parmesan, garlic, and mushroom cream sauce.

Broiled Salmon 20

Fresh salmon broiled with white wine and fresh lemon. Served with rice and vegetables.

Filet & Kale Pasta 19

Beef tenderloin and fresh kale tossed with pappardelle pasta in a garlic and olive oil sauce.

Butternut Squash Ravioli 18

Tossed with a crispy pancetta and roasted red pepper cream sauce.

SANDWICHES

Served with your choice of fries or coleslaw. Substitute onion rings, sweet potato fries, or side salad for 2.

The Cheryl 11

A classic club sandwich made with hickory ham, smoked turkey, crispy bacon, cheddar, Swiss, lettuce, tomato, and mayo on white or wheat toast.

BLT 10

Thick cut apple-wood smoked bacon on toasted jalapeño cornmeal bread with lettuce, tomato, and mayo.

Roasted Red Pepper Hummus Chicken Sandwich 15

Grilled chicken breast topped with roasted red peppers, fresh kale, and hummus, served on a telera roll.

Bryce Dip 15

Shaved prime rib with caramelized onions and melted Swiss on a Milano roll. Served with au jus for dipping.

Blackened Salmon Sandwich 15

Blackened salmon served on a telera roll with lettuce, tomato, onion, and a drizzle of chili-infused honey.

SIGNATURE BURGERS

Half pound of all natural angus ground chuck, *cooked to order and served on a brioche bun with your choice of fries or coleslaw. Substitute onion rings, sweet potato fries, or a side salad for 2. Cheeses: American, Cheddar, and Swiss.

Bryce Burger* 10

Grilled to order with all the fixings. Add cheese, sautéed mushrooms, or sautéed onions for 1. Add bacon for 2.

White Lightning* 15

Jalapeño jelly, apple-wood smoked bacon, Swiss Cheese, and horseradish sauce.

Brie Burger* 14

Topped with melted brie and drizzled with balsamic glaze.

Southwest Barbecue Burger* 14

Topped with melted cheddar, fried onion straws, bacon, and barbecue sauce.

Black Bean Burger 14

Black bean burger served with hummus spread on a telera roll with lettuce, tomato, and onion.

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

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PERSONAL PIZZAS & BRICK OVEN SPECIALTIES

White Pizza 13

Garlic, herb ricotta, and mozzarella.

Kale & Balsamic 13

Tomato sauce, mozzarella, fresh kale, and a balsamic drizzle.

Margherita 15

Tomato sauce, sliced tomatoes, fresh basil, and fresh mozzarella.

The Big Meat Pizza 15

Tomato sauce and mozzarella loaded with pepperoni, sausage, and bacon.

Stromboli 10

Filled with mozzarella, pepperoni, sausage, and served with marinara for dipping.

Calzone 12

Filled with ricotta cheese, pepperoni, and sausage, served with marinara for dipping.

TAKE-OUT ONLY

16" Cheese Pizza 13

Each Additional Topping 1.50

*Toppings – Pepperoni, Sausage, Onions, Peppers, Banana Peppers,
Pineapple, Olives, Mushrooms, Ham, Salami, Bacon*