



STARTERS

Gyoza \$7

Pork stuffed pot stickers with Korean BBQ sauce, green onion and sesame seeds.

Egg Rolls \$6

Fried egg rolls filled with shredded cabbage, carrots, celery and bamboo shoots with a sweet Thai chili sauce.

Chicken Tenders \$9

Hand battered chicken tenders served with a house made Copper's sauce.

Ultimate Nachos \$10

Tri-colored tortilla chips piled high and topped with spicy tomato cheese dip, pico de gallo, black beans and jalapeños. Add chicken \$2 Add beef \$4

Queso Dip \$9

Spicy tomato cheese dip served with flour tortillas and chips.

Copper's Wings \$10

Ten chicken wings tossed in your choice of our signature sauces. Buffalo, BBQ or Sweet thai chili. Served with ranch or blue cheese and celery.

Lobster Fritters \$9

Lobster meat rolled with blue cheese crumbles, cream cheese and green onions. Fried and served with horseradish creme.

Bruschetta Flatbread \$13

Our house made tomato basil spread, mozzarella cheese and a balsamic glaze on Focaccia bread.

BBQ Chicken Flatbread \$14

Grilled chicken, caramelized onions, bacon, cheddar and mozzarella cheese on Focaccia bread.

SANDWICHES

Substitute a side salad or soup for any side item for \$3

BYOB (build your own burger) \$10

Our house ground beef comes on a toasted brioche bun with lettuce, tomato, red onion and pickles. Served with a side of steak fries. Add any of the following to create your own masterpiece for \$1 each.

Applewood smoked bacon, Monterey jack cheese, Blue cheese crumbles, Pico de gallo, Fried egg, Mushrooms, Cheddar cheese, Pepper jack cheese, Avocado, Jalapeños

Stillwaters Club \$10

Ham, turkey, applewood smoked bacon, lettuce, tomato, mayo, cheddar & monterey jack cheeses on texas toast. Served with a side of coleslaw.

Prime Rib Sandwich \$12

Shaved prime rib topped with monterey jack cheese and sautéed onions, on a cajun buttered French roll.

Served with a side of steak fries.

Crab Cake Sandwich \$12

Two Maryland style crab cakes, lettuce, tomato and Copper's sauce on a brioche bun. Served with our vegetable of the day.

ENTREES

Substitute a side salad or soup for any side item for \$3

Fried Rice Bowl

Fried rice with peas, carrots, bell peppers and onions. Topped with avocado, cilantro, green onions and a fried egg. With grilled chicken **\$14** With shrimp **\$16** With shaved steak **\$18**

Grilled Salmon \$23

Seasoned with lemon pepper and grilled to medium rare. Served with smashed potatoes and our vegetable of the day.

Fish Tacos \$16

Blackened grouper served on a combination of soft & hard shells with pepper jack cheese, shredded lettuce, pico de gallo and avocado ranch. Served with black beans and spanish rice.

Catfish Dinner \$16

Grilled or fried catfish filet over cheese grits, hush puppies and our vegetable of the day.

Crusted Snapper \$20

Grilled snapper filet topped with a sun-dried tomato and basil crust. Served with a lemon caper cream sauce over smashed potatoes and our vegetable of the day.

Shrimp-N-Grits \$19

Cheese grits topped with sautéed shrimp, bacon, peppers and onions. Finished with smoked tomato marinara.

Cajun Chicken Pasta \$16

Grilled chicken, sautéed onions and peppers tossed with cajun sauce and linguini pasta.

Penne Pasta \$14

Penne pasta tossed with diced tomatoes and basil with your choice of alfredo sauce or smoked tomato marinara. Add grilled chicken \$2 Add fried chicken \$3 Add sautéed shrimp \$4

Chopped Steak \$17

Our 10 oz. house ground beef topped with sautéed onions, mushrooms and rosemary gravy. Served with roasted fingerling potatoes.

Ribeye \$28

A 12 oz. ribeye grilled with salt and pepper. Served with steak fries and our vegetable of the day.

Filet \$30

Porcini mushroom and truffle dusted filet over smashed potatoes and our vegetable of the day.

Topped with a rosemary mushroom gravy and onion straws.

Prime Rib Special

Cooked low and slow for three hours in our signature herb rub. Served with au jus, horseradish cream sauce and roasted fingerling potatoes. (Available Friday - Sunday at 5pm.)

16 oz. \$30 12 oz. \$25 8 oz. \$20

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

SALADS AND SOUP

Soup of the Day \$3.50 cup, **\$5** bowl

House

Fresh lettuce blend, shredded carrots, golden raisins, tomatoes, sunflower seeds, cucumbers and hard boiled eggs. Served with your choice of dressing. ENTREE \$10 SIDE \$5

Wedge \$5

Wedge of iceberg lettuce topped with chopped bacon, grape tomatoes and blue cheese dressing.

Caesar

Romaine lettuce tossed with our house made caesar dressing topped with radish, croûtons and Parmesan cheese. ENTREE \$10 SIDE \$5

Blackened Chicken \$12

Blackened chicken over lettuce mix, tomatoes, carrots, cucumbers, raisins, sunflower seeds, egg, croûtons and crumbled blue cheese. Served with house made balsamic vinaigrette.

Classic Cobb \$12

Fresh lettuce blend topped with rows of chopped bacon, tomatoes, grilled chicken, blue cheese crumbles, diced egg and croûtons. Served with your choice of dressing.

Southwest Chicken \$12

Lettuce mix topped with cheddar jack cheese, corn and black bean salsa, pico de gallo, fried or grilled chicken and tortilla chips.

Steak Salad \$14

Crisp romaine lettuce, grape tomatoes, hard boiled eggs, radish, shaved steak and home fries. Served with your choice of dressing.

House Made Dressings:

Balsamic vinaigrette, Blue cheese, Caesar, Cilantro lime, Avocado ranch, Honey mustard, Ranch, Chipotle ranch

SIDES

Spanish Rice

Black Beans

Steak Fries

Fingerling Potatoes

Hushpuppies

Coleslaw

Smashed Potatoes

Cheese Grits

DESSERTS

Bread Pudding \$7

House made bread pudding topped with a whiskey sauce.

Molten Chocolate Lava Cake \$8

Chocolate cake filled with a warm, dark chocolate truffle with whipped cream.

Cheesecake Brownie \$6

Raspberry, chocolate or caramel drizzle.

NON-ALCOHOLIC BEVERAGES

\$2

Coke

Diet Coke

Sprite

Mr. Pibb

Arnold Palmer

Iced Tea

Hot Tea

Coffee

Decaf. Coffee

SPECIALTY BEVERAGES

\$3

Raspberry Iced Tea

Lemonade

Mango Iced Tea

Peach Iced Tea

Let Copper's Grill cater your next event. We have menu packages for you to choose from our create your own. On site catering or pick up available,

Our Magnolia Room is available year round for private parties, corporate meetings, luncheons or holiday parties.

Call 256-373-3536 for more details.

If you are interested in becoming a member of Stillwaters Golf, ask your server for a membership form or contact the Pro Shop at 256-825-7021.



797 Moonbrook Drive
Dadeville, AL 36853
www.coppersgrill.com