

View The *at* Copper Point

Soup & Salads

Daily Soup (GF)

Bowl 7 Cup 3.5

Chef's selection of homemade soup

Ahi Tuna Salad (GF) 18

Yellow fin tuna, frisee, green onion, pickled red onion, lotus root, kalamata olives, sweet peppers, tossed in a maple ponzu dressing.

Summer Salad (GF, V) 14

Mesclun greens tossed in citrus honey vinaigrette, avocado, red onion, cucumber, sweet peppers, pickled carrot & goat cheese

Caesar Salad (*GF) 12

Romaine hearts, bacon bits, seasoned croutons & parmesan cheese.

House Salad (GF, V) 12

Mesclun greens, tomato, red onion, sun dried tomatoes, candied pumpkin seeds & white wine vinaigrette

Add a protein to your Salad

Chicken 5 Prawns 8 Steak 10

Starters

Fried Goat Cheese (V) 12

Panko crusted goat cheese served with a salsa fresca

Chicken Wings (CA, GF) 16

~ Hot ~ Salt & Pepper ~ Maple Ponzu ~ BBQ ~ Honey Garlic ~

Chicken Fingers 12

Tender chicken strips served with plum sauce & your choice of side

Calamari 14

Charred cherry tomatoes, red onion, spring onion, arugula, served with tzatziki

Shrimp Gyoza 14

Pan fried Gyoza, spring onions, sesame seeds, served with Maple Ponzu sauce

Deep Fried Pickles (V) 8

Group Platter 45

~nachos ~ deep fried pickles ~ shrimp gyoza ~ calamari ~ wings~

Nachos (CA, V, GF)

Full 18 Half Order 11

add chicken 5 add beef 5 add sausage 6

Monterey jack & cheddar cheese, cherry tomatoes, spring onion, & banana peppers.
Served with salsa & sour cream

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Entrees

Red Snapper (GF) 27

BC Pacific Snapper served with a corn mint quinoa salad and topped with chipotle lime butter
Gehring, Dry Riesling

Fillet Mignon (GF) 30

Served with seasonal vegetables, smoked cheddar scalloped potato, and a sour cherry demi glaze
Root 1, Cabernet Sauvignon

Pork Chop (GF) 28

Served with seasonal vegetables, roasted red potatoes, and a bacon demi glaze
Dirty Laundry, Unoaked Chardonnay

Vegetable Kebab (GF, V) 22

Fresh seasonal vegetables, warm potato salad, and topped with a chimichurri sauce
Alamos, Malbec

White Truffle and Chicken Fettuccine Alfredo (*V) 19

Spinach, red onion, mushrooms, roasted garlic & parmesan cheese
Dirty Laundry, Unoaked Chardonnay

Steak Sandwich (*GF) 19

7oz Sirloin with caramelized onions & balsamic reduction with your choice of side
Shot in the Dark, Cabernet Shiraz

Burger (*GF) 17

Chicken or Beef

Bacon, apple wood smoked cheddar, lettuce, tomato, onion
& roasted garlic aioli with your choice of side
Hester Creek, Cabernet Merlot

Fish and Chips

1 Piece 17

2 Piece 23

Panko baked Haddock served with tartar sauce & coleslaw with your choice of side
Hester Creek, Pinot Gris

Build Your Own Pasta (*V) 16

Add another protein for \$5

Pasta:

Linguine
Penne
Pappardelle

Protein:

Chicken
Prawns
Meatballs
Sausage

Sauce:

Marinara
Garlic Cream Sauce
White Wine Sauce

Vegetables:

Mushrooms
Spinach
Red Onion
Cherry Tomato
Pepper Seeds
Red Peppers
Green Onion

General Wine Pairing: Red Meat = Red Wine ~ White Meat/Fish = White Wine