

WINES

BUBBLES

Nino Franco, "Rustico", Prosecco	9
Scharffenberger Brut Sparkling NV	12
Chartogne-Taillet Brut, Champagne NV	15
Dom Perignon, Brut, Epernay, 1999	38

WHITE

Pinot Grigio, Zenato, Venezie	8
Riesling, Columbia Winery, Washington	9
Rose, Kenwood Vineyard, Sonoma	8
Gewurztraminer, Trimbach, Alsace	12
Sauvignon Blanc. Giesen, Marlborough	8
Sauvignon Blanc, Napa Cellars, Napa	11
Blend, Caymus Vineyards, "Conundrum", Napa	15
Chardonnay, J Lohr Cypress, Central Coast	8
Chardonnay, Sonoma-Cutrer, Russian River	14

RED

Pinot Noir, Chalone Vineyard, Monterey	11
Pinot Noir, Argyle, Willamette Valley, Oregon	20
Merlot, Rock River, Napa	8
Merlot, Clos du Bois, Sonoma	13
Shiraz, Penfold's Thomas Highland, S. Australia	9
Shiraz, The Guilty, Victoria	13
Malbec, Aleph, Mendoza, Argentina	16
Cabernet Sauvignon, Montes, Chile	9
Cabernet Sauvignon, Louis Martini, Napa	12
Cabernet Sauvignon, ZD Winery, Napa	20
Zinfandel, Cosentino, The Zin, Lodi	16

BEER DRAUGHT

Coors Light	4
Sam Adams Winter Lager	4
Stella Artois	5
Blue Moon	5
Bass	5
Guinness	5

BEER BOTTLE

Bud Light	5
Miller Light	5
Coors Light	5
Amstel Light	6
Heineken Light	6
Michelob Ultra	5
Budweiser	5
Heineken	6
Corona	6
Bass Ale	6
Stella Artois	6
Samuel Adams	6
Sierra Nevada Pale Ale	6
O'Doul's (Non-Alcoholic)	5
Corsendonk Abbey Pale Ale	12
Orval Trappist Ale	12

SPECIALTY COCKTAILS

11

WET GINGER MARTINI

Beefeater Wet Gin, Muddled Fresh Ginger, Berentzen Apple Liqueur, Fresh Orange & Lemon Juice

MATA HARI (Chef's Favorite)

Cognac, Chai-infused Vermouth & Pomegranate

THE PRIMROSE MARTINI

Hendrick's Gin, Lillet Rouge Liqueur, Apple & Freshly Squeezed Lemon Juice

LYCHEE & LEMONGRASS MARTINI

Reyka Vodka, St. German Elderflower Liqueur, Lychee Liqueur, Monin Lemongrass Syrup, Lychee Fruit Juice

THAI BASIL GIMLET MARTINI

Grey Goose Le Citron, Muddled Fresh Thai Basil & Freshly Squeezed Lime Juice

COPELAND COSMOPOLITAN

Grey Goose Le Citron, Cointreau, Cranberry & Freshly Squeezed Lime Juice

APPLE MARTINI

Glacier Vodka, Berentzen Apple Liqueur, Green Apple Puree & Freshly Squeezed Lime Juice

CHOCOLATE COCONUT MARTINI

Stoli Vanil, Coconut Paste, Creme de Cocoa & Godiva White Chocolate Liqueur

STRAWBERRY & LIME CAIPIRINHA

Cachaca, Fresh Muddled Strawberries & Lime

HAVANA STYLE MOJITO

10 Cane Rum, Fresh Muddled Limes & Mint

CUCUMBER SOUTHSIDE

Hendrick's Gin, Sliced Cucumber, Muddled Mint Leaves & Freshly Squeezed Lemon Juice

WHITE MANGO SANGRIA

Casal Garcia, Mango Liqueur, Cointreau, Freshly Squeezed Lemon Juice, Mango & Fresh Fruits

BELLINI

"Rustico" Prosecco, Peach Puree & Peach Cordial

SERVING 11:30AM TO 10PM**BAR SNACKS**

MUSHROOM QUESADILLA	9
CHICKEN SCHNITZEL	12
FRIED SHRIMP AND AIOLI	13
TAMARIND & GINGER GLAZED CHICKEN NUGGETS	12
TUNA SLIDERS	12
Avocado and Spicy Mayonnaise	

SEAFOOD RAW BAR

SEAFOOD PLATTER	36
Oysters, Little Neck Clams, Jumbo Shrimp & Mussels	
DOUBLE DECKER	74
Oysters, Little Neck Clams, Jumbo Shrimp, Alaskan King Crab Legs, Mussels, Sea Bass Ceviche & Chilled Lobster	
COPELAND PLATTER (THREE TIER)	104
Oysters, Little Neck Clams, Jumbo Shrimp, Alaskan King Crab Legs, Mussels, Lobster, Ceviche & Jumbo Crab Meat Salad	
JUMBO SHRIMP COCKTAIL "TWO WAYS"	15
LITTLE NECK CLAMS ON THE HALF SHELL	11
Pink Pepper Mignonette	
ALASKAN KING CRAB LEGS	17
Cut in easy-to-eat pieces, Seaweed Salad and Soy-Mayonnaise	

OYSTER SELECTION

1/2 Dozen 17	Dozen 32
WEST COAST	EAST COAST
KUMAMOTO, WA	MALPEQUE, PEI
YAQUINA BAY, WA	BLUE ISLAND, NY
CAPE MAY, NJ	

APPETIZERS

HORSERADISH CRUSTED CRAB CAKE	16
Snow Pea Shoots and Mustard-Seed Vinaigrette	
JUMBO SHRIMP COCKTAIL "TWO WAYS"	15
CAESAR SALAD	9
Lemon Confit, White Anchovies and Parmesan	
MESCLUN GREENS	7
Fine Herbs and White Balsamic Vinaigrette	
NEW ENGLAND CLAM CHOWDER	9
PRINCE EDWARD ISLAND MUSSELS	12
Garlic, White Wine and Fine Herbs	

SANDWICH & SALAD

LOBSTER BRIOCHE	25
Sweet Corn, Tarragon and French Fries	
"TUNA FISH SANDWICH"	24
Seared Tuna Sashimi served Open-faced on Foccacia with Marinated Tomatoes, Arugula	
COPELAND BURGER	15
Ground Wagyu Kobe Beef served on a Brioche Bun with Gruyere Cheese and BLT	
Have it with Seared Foie Gras, Red Shallots and Apple Confit	24
COBB SALAD	14
Have it with lobster	23
MAIN COURSE	
SIMPLY GRILLED SALMON	25
Served with Mesclun Greens and Fine Herbs	
STEAK FRITES	28
Skirt Steak with Home Made French Fries	

SCOTCH

Glenmorangie Nectar 12yr	14
Glenmorangie Ruban 12 yr	14
Glenmorangie Lasanta 12 yr	14
Balvenie Doublewood 12 yr	12
Balvenie Doublewood 21 yr	28
Macallan 12 yr	13
Macallan 18yr	23
Dalmore 12 yr	10
Glenlivet 12 yr	13
Glenfiddich 12 yr	11
Glenfiddich 15 yr	14
Glenfiddich 18 yr	20
Glenfiddich 21 yr	27
Glenfiddich 30 yr	48
Isle of Jura 10 yr old	12
Talisker 10 yr old	14
Highland Park 12 yr	13
Highland Park 25 yr	47
Laphroaig 15 yr	16
Oban 14 yr old	18
Springbank 15 yr	18
Lagavulin 16 yr	20
Johnnie Walker Black 12 yr	9
Johnnie Walker Green 15 yr	13
Johnnie Walker Gold 18 yr	18
Johnnie Walker Blue 25 yr	45

COGNAC

Larresingle Armagnac VSOP	10
Daron Calvados <i>Fine</i>	11
Navan Vanilla Cognac	10
Courvoisier VS	12
Hennessey VS	12
Remy Martin VSOP	15
Remy Martin XO	24
Hennessey Paradis	55

GRAPPA/CORDIAL

Poli Grappa di Moscato	16
Grand Marnier 100 yr old	27
Grand Marnier 150 yr old	41

PORT/MADEIRA

Fonseca Bin 27	8
Taylor Fladgate Tawny 10 Yr old	11
Taylor Fladgate Tawny 20 Yr old	17
Blandy's Malmsey Madeira 10 Yr old	10

DESSERT WINE

Tokaji Aszu 6 Puttonyos, Diznoko '00	24
Vidal Ice Wine, Inniskillin '06	24
Auslese Cuvée, Alois Kracher '06	11
Muscat de Beaumes-de-Venise, Durban '05	9
Moscato D'Asti, Cascinetta Vietti '06	7
Banyuls, Domaine La Tour Vieille '05	9

DESSERTS

Warm Valrhona Chocolate Brioche Pudding	10
Vanilla Ice Cream	
Summer Berry Napoleon	
Orange Blossom Cream, Basil Sorbet	
Milk Chocolate-Peanut Cake	
Tanariva Milk Chocolate Chantilly, Hawaiian Sea Salt	
Copeland Cherry "Tart"	
Sicilian Pistachio Cake, Sour Cherry Coulis	
Peaches & Cream"	
Toasted Almond Ice Cream, Jersey Peaches & Tonka Bean Cream	
Selection of Homemade Ice Cream or Sorbet	
Basket of Freshly Baked Lemon Madeleines	