



# COPPERHORSE STEAKHOUSE

## TO START | SALAD | SHARING

RUSTIC BREAD	steakhouse butter	\$8
SOUP DU JOUR	inspired daily   bread	\$11
LOBSTER BISQUE	creamy lobster velouté   chantilly cream   lobster ravioli   italian parsley oil	\$19
STEAKHOUSE SALAD	kale   mixed greens   dried cranberries   sunflower & poppy seeds   roasted pear & local honey dressing	\$14
SALAD NICOISE	seared albacore tuna   quail egg   salsa verde   french beans   olive tapenade   heirloom tomato confit   lettuce   truffled potato   parmesan crisp	\$21
STEAK TARTAR	beef tenderloin   capers   onions   parmesan   chimichurri   truffled gherkins	\$19
JUMBO SHRIMP COCKTAIL	pickled garlic confit   micro greens   fresh horseradish sauce	\$21
COQUILLE ST-JAQUES	seared scallop   lobster potato purée   seafood velouté   cheese	\$22
FRESH SHUCKED OYSTERS	subject to market availability   steakhouse mignonette   caesar dip	6/\$20 12/\$38
TRIDENT PLATTER	fresh oysters   lobster tail   jumbo shrimp   tuna tartar   mussels   tobiko   scallop ceviche   steakhouse mignonette   seaweed salad	\$88
VALLEY PLATTER	beet tartar   hummus   apple braised black beans   asian slaw   bruschetta   roasted tomatoes   tapenade crostini   rustic bread	sm \$21 lg \$29

## CHEF'S PICK

BISON SHORT RIBS	root vegetables   braised cabbage   herb gnocchi   mulled wine braised	\$35
LAMB SHANK	rogan josh braised   raita   tabbouleh   orange cardamom reduction   naan crisps	\$28
WILD SOCKEYE SALMON	truffle potato purée   grilled rapini   asian slaw   maple bacon infused ponzu	\$38
WILD BOAR RACK	herb spätzle   baby beets   french beans almondine   italian parsley   mustard & melon gastrique	\$37
CHICKEN SUPREME	goat cheese, basil & roasted red pepper stuffed   prosciutto wrapped   wild mushroom risotto   baby beets   asparagus   basquaise sauce	\$25
CATCH OF THE DAY	freshest fish available   see your server	mp
ROOT VEGETABLE STRUDEL	parsnip   sweet potato   celery root   purple potato   baby beets   spinach   goat cheese   hummus   crispy chick peas   roasted red pepper	\$24



# COPPERHORSE STEAKHOUSE

## STEAK À LA CARTE

ALBERTA LAMB SIRLOIN			10 OZ	\$35
VENISON DOUBLE RACK STEAK			14 OZ	\$50
CANADIAN BISON RIBEYE			8 OZ	\$47
MOUNTAIN CREEK ELK TENDERLOIN	5 OZ	\$44	7 OZ	\$52
STERLING SILVER BEEF STRIPLOIN   DRY AGED 35 DAYS	8 OZ	\$40	10 OZ	\$46
AAA ALBERTA BEEF TENDERLOIN	6 OZ	\$37	8 OZ	\$42
RANGELAND ALBERTA BISON STRIPLOIN	6 OZ	\$46	8 OZ	\$53
AAA ALBERTA BEEF TOMAHAWK   SERVES 2 OR MORE			60 OZ	\$145

## SHARED SIDES | ENHANCEMENTS

WILD MUSHROOM CASSEROLE	\$8	LOBSTER TAIL	\$25
MAPLE BACON BRAISED BRUSSEL SPROUTS	\$7	JUMBO GARLIC SHRIMP	\$15
GRILLED RAPINI	\$7	CHEESE PLATE- four artisan cheese tasters	\$12
GRILLED ASPARAGUS	\$7	LOBSTER MASHED POTATOES	\$8
RATATOUILLE SOUS VIDE	\$6	GERMAN STYLE SPÄTZLE	\$6
BRAISED CABBAGE	\$5	HERB GNOCCHI	\$6
BABY BEETS	\$8	ASIAN SLAW	\$8

## SAUCES \$5

CONFIT GARLIC & ROSEMARY JUS	SAUCE AU POIVRE
BÉARNAISE	WILD MUSHROOM SAUCE
BORDELAISE	WILD BERRY DEMI GLACE

MENU ITEMS & PRICES ARE SUBJECT TO CHANGE BASED ON AVAILABILITY | TAXES & GRATUITIES NOT INCLUDED  
 1587 CACHE CLOSE @ KHMR | RESERVATIONS RECOMMENDED | 250 344-6201 | TAKE OUT AVAILABLE