

DINNER ENTRÉES

Pan Seared Halibut – seared to perfection with citrus sauce, white Tuscan beans and vegetables 29

Chili Lime Tiger Prawns – roasted tomato and mint salsa with potatoes and vegetables 28

Daily pasta special – please consult your server 24

Crab Cakes – hand made crab cakes served with vegetables, saffron rice and fresh fruit salsa 25

Pistachio Crusted Salmon – served on a bed of wilted greens with red wine sauce 30

Seafood Vol au Vent – clams, mussels, salmon, halibut, scallops and prawns in a béchamel sauce served on a puff pastry 28

Stuffed Pork Chop – Chop on the bone stuffed with roasted peppers and mushrooms, served with a balsamic reduction and crisp potato latkes 26

Rack of Lamb – served how you like it with elephant garlic and rosemary demi-glaze with baby potatoes and seasonal vegetables 32

Butter Chicken – tandoori style chicken in a tomato masala sauce, served with rice and naan bread 26

Eggplant Parmesan – breaded eggplant layered with seasoned vegetables, mozzarella, ricotta and parmesan 24

N.Y. Black Angus Steak – 10oz steak cooked to your liking, served with potato and seasonal vegetables and rosemary demi-glaze 33

Madras Lamb Curry – served with rice, vegetables and naan bread 28

Seafood Salad – halibut, prawns, scallops and salmon pan fried in a zesty lemon and white wine sauce 24



**COPPER
CHIMNEY**
INDIAN FUSION

Menu