

Welcome to Copa de Oro

Appetizers

- Corona steamed mussels with spicy broth and garlic toast. \$9
Chipotle corn chowder with potatoes, peppers, celery and onions. \$6
Jumbo seared scallop with lemon butter over organic wilted spinach. \$8
Roasted beets with endive, arugula, goat cheese and balsamic reduction. \$8
Organic arugula salad with goat cheese, tomatoes, onions, roasted pecans and balsamic vinaigrette. \$7
Organic heirloom tomato and onion salad with balsamic reduction. \$8
Caesar salad with organic baby red romaine and shaved parmesan. \$8

Entrees

- Grilled elk tenderloin with a cabernet demi-glace and a poblano potato gratin. \$19.50
12 Hour pot roast with ancho chile gravy and roasted shallot mashed potatoes. \$14
Crispy duck tostadas, with frijoles, rice, lettuce tomato and crema. \$12
Seared center cut beef filet with a brandy peppercorn cream reduction wilted organic arugula and seared summer squash. \$21.50
Achiote basted natural chicken breast with sautéed summer squash and green rice. \$11
Seared 21 day aged rib-eye with red chile cheddar potatoes and poblano rajas. \$19.50
Grilled salmon with pineapple salsa bierre blanc, sautéed summer squash and green rice. \$14
Vegetable enchiladas with summer squash, onions, crimini mushrooms, cheese and red or green chile. \$12
Char grilled smoked pork loin with balsamic onion marmalade, green chile cheddar grits, vegetables, and honey chipotle barbeque. \$14
Kobe burger with cheese, French fries, lettuce tomato and onions. \$12

Feel free to take this menu!! Reservations: 466-8668