

# Copper Canyon

## LUNCH MENU Chef Brian Inaba

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### SOUPS

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Served with fresh baked bread

SMOKED SALMON CHOWDER...\$5.95 Bowl \$4.95 Cup  
Leave it to a Northwest chef to improve on a New England tradition.

SOUP DU JOUR...\$4.95 Bowl \$3.95 Cup  
Cup of soup & salad...\$7.95  
Made daily with the freshest ingredients. Inquire with your server.

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### SALADS

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Served with fresh baked bread

CLASSIC CAESAR SALAD...\$7.95  
Grated Parmesan, garlic croutons and romaine tossed with Brian's Caesar dressing.  
With grilled chicken...\$8.95 With shrimp...\$9.95

ORIENTAL CHICKEN SALAD...\$8.95  
Grilled chicken, shitake mushrooms, red peppers and scallions over spinach.  
Served with a spicy peanut and soy vinaigrette.

MEDITERRANEAN SALAD...\$7.95  
Olives, feta cheese, tomato and cucumber served on crisp romaine spears.  
Accented with a creamy roasted red pepper dressing.  
With grilled chicken...\$8.50 With shrimp...\$9.95 With Ahi tuna...\$10.95

CHICKEN COBB SALAD...\$8.95  
Grilled chicken, tomatoes, blue cheese, smoky bacon, avocado on a bed of spring mix.

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### SANDWICHES

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All sandwiches are served with fresh seasonal fruit

SANTA FE ROLL UP...\$8.50  
Grilled chicken, tomato, avocado, roasted red pepper and tomato wrap.

AHI TUNA FOCACCIA...\$11.95  
Grilled Ahi Tuna and roasted red peppers served on Italian flat bread.  
Accented by an herbed tomato and basil vinaigrette.

CLASSIC STEAK SANDWICH...\$9.95  
6 oz New York steak served open faced on Italian flat bread with a creamy horseradish.

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### VEGETARIAN

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Served with fresh baked bread

TOFU DELIGHT...\$8.95 With chicken...\$9.95  
Crispy tofu stir-fried with garden vegetables in a ginger soy sauce served over rice pilaf.

GRILLED PORTABELLO POLENTA...\$9.50  
Creamy Polenta, sautéed Portabella mushrooms, topped with a marinara sauce.

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## PASTAS

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Served with fresh baked bread

### CHICKEN AND BROCCOLI FETTUCINE...\$9.50

Chicken, broccoli and Parmesan cheese in a creamy Alfredo sauce.

### BASQUE STYLE PENNE...\$8.95

Grilled chicken, chorizo, peppers, mushrooms and spinach sautéed with penne pasta.

### SHELLFISH LINGUINE...\$10.95

Shrimp, scallops and clams sautéed in tomato, garlic, white wine and butter; tossed with Parmesan.

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## SPECIALTIES

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Served with fresh baked bread

### CHICKEN POLENTA...\$8.95

Marinated chicken breast, mushrooms and spinach with a marinara sauce.

### HALIBUT HAZELNUT CRUST...\$12.95

Served with a perfect citrus honey glaze.

### NORTHWEST SALMON...\$9.95

Oven broiled Chinook filet complemented by a citrus buerre blanc.

### FIVE SPICE PORK TENDERLOIN...\$9.95

Marinated in a ginger honey and broiled to perfection.

### CHICKEN MARSALA...\$9.50

Chicken breast, sautéed mushrooms, Marsala and cream served over rice pilaf.

### 6 OZ NEW YORK STEAK...\$9.95

With a creamy garlic mushroom sauté.

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## BEVERAGES

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Coffee, Hot Tea, Iced Tea, Soft Drinks...\$2.00

Strawberry Lemonade and Sparkling Water...\$3.50

### DOMESTIC BEER...\$3.00

Coors  
Coors Light

Budweiser  
Bud Light

Miller Genuine Draft  
Miller Lite

### NORTHWEST MICROBREWRIES...\$4.00

Fat Tire  
Corona

Widmer Hefeweizen  
Alaskan Amber Ale

Red Hook ESB  
Deschutes Black Butte Porter

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## WINE BY THE GLASS

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WHITE ZINFANDEL...\$5.00

REISLING...\$5.00

SAUVIGNON BLANC...\$5.50

CHARDONNAY...\$5.50

SYRAH...\$6.50

MERLOT, WA...\$6.50

CABERNET SAUVIGNON, CA...\$6.75

PORT, Fonseca, Portugal...\$7.00