

# Copper Chimney

## Soups & Salads

**Chef's Soup of the Day | 8**

**Dal Mukhani Soup | 8**

*black lentils, cilantro, green chilies*

**Cherry Tomato and Avocado Salad | 10**

*artisan field greens, dried cranberries, sunflower seeds, goat cheese, lemon lime vinaigrette*

**Artisan Field Greens | 10**

*endive, cucumber, mesclun greens, mango vinaigrette*

**Caesar Salad | 12**

*romaine leaves, shaved parmesan*

**Goan Beet Salad | 12**

*toasted cardamom, caramelized red onion, goat cheese, ginger-balsamic*

**Salad Add-ons | 6**

*chicken tikka skewer, tandoori salmon skewer or tandoori tiger prawns*

**CC Cobb | 14**

*tandoori chicken, bacon, tomato, cucumber, avocado, egg, blue cheese, spring greens, romaine, watercress, house made Indian enhanced brown derby dressing*

**Seafood Salad | 19**

*salmon, black cod, scallops, tiger prawns, lemon & masala vinaigrette*

## Appetizers

**Samosas | 11**

*seasoned chicken, vegetable & beef  
marzano tomato chutney, mango chutney, kachumber slaw*

**Tiger Prawn Tandoori | 15**

*sambal, garlic, lemon juice, cilantro, sea salt*

**Tandoori Steak Flatbread | 14**

*naan bread, horseradish aioli*

**Bread Basket | 9**

*potato & onion stuffed naan, whole wheat roti,  
jalapeno & cumin yogurt raita dip*

## Naan Flatbread Sandwiches

*served with cumin fries or field greens salad or soup of the day*

**Chicken Tikka | 14**

*dried cranberry, toasted cumin, diced celery, curry aioli*

**Vegetable | 12**

*avocado, cucumber, caramelized onion, ripe plum tomato, curry aioli*

**Lamb | 14**

*caramelized onion, marzano tomato chutney*

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## Entrees

### **Seared Tandoori Salmon | 24**

*curry leaf infused coconut sauce, black mustard seeds,  
sautéed broccolini, jeera potatoes*

### **Kebabs Three Ways | 24**

*minced lamb, chicken tikka, tandoori seared salmon  
coconut curry sauce, kachumber slaw*

### **Masala Halibut Fish & Chips | 18**

*cumin fries, tartar sauce*

### **10 oz Angus Beef Rib Eye | 32**

*Indian five spice rub, cumin fries, marzano tomato chutney,  
sautéed broccolini*

### **AAA 8oz Filet Mignon | 34**

*peppercorn fenugreek sauce, pan roasted jeera potatoes,  
sautéed broccolini*

### **Tandoori Chicken | 22**

*marinated in raita, bed of dal, sautéed broccolini*

### **Linguine Pasta with Tandoori Salmon | 23**

*smoked salmon, coriander garlic cream sauce*

### **The Curries | 22**

*Lamb, Salmon or Tiger Prawn  
steamed basmati rice, Indian seasonal veg, naan bread*

### **Butter Chicken | 22**

*steamed basmati rice, Indian seasonal veg, naan bread*

### **Tandoori Roasted Eggplant | 18**

*steamed basmati rice, Indian seasonal veg, naan bread*

### **Lamb Racks | 32**

*Popsicles fenugreek curry sauce, jeera potatoes  
Or  
Lollipops fenugreek yogurt marinade, naan bread, kachumber slaw*

### **Crab Cakes | 24**

*steamed basmati rice, sautéed broccolini,  
mango and pineapple relish, coconut ginger lime dressing*

### **Angus Beef Burger | 16**

*red onion, lettuce, tomato, cheddar cheese, cumin fries  
Add bacon or mushrooms | 2 each*

### **Side Dishes | 7**

*Pan Roasted Brussel Sprouts  
Cumin Fries with tomato chutney  
Chick Pea Battered Onion Rings with tomato chutney  
Palak Paneer Sautéed Spinach  
Pan Roasted Jeera Potatoes  
Steamed Basmati Rice  
Garlic Naan Bread*