

# Copper Canyon Grill

928 Ellsworth Dr 20910-4401 · +13015891330 · Updated: Jan 14, 2026

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## STARTERS 7

|                          |         |
|--------------------------|---------|
| Iron Skillet Cornbread   | \$10.00 |
| Today's Featured Soup    | \$10.00 |
| House** or Caesar Salad  | \$11.00 |
| Roasted Brussels Sprouts | \$13.00 |
| Spinach & Artichoke Dip  | \$16.00 |
| Calamari                 | \$16.00 |
| Fiesta Eggrolls          | \$17.00 |

## SALADS 4

|                                                                                                                                                                              |         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Club Salad                                                                                                                                                                   | \$20.90 |
| Crispy chicken, mixed greens, tomato, avocado, smokehouse bacon, Monterey Jack and cheddar cheese, cornbread croutons, and honey chipotle dressing                           |         |
| Rotisserie Chicken Salad                                                                                                                                                     | \$20.90 |
| Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, carrots, Monterey Jack, avocado, corn tortilla strips, chipotle-blue dressing, BBQ sauce and cilantro |         |
| Seared Ahi Tuna Salad*                                                                                                                                                       | \$23.90 |
| Seared sesame-crusted ahi tuna accompanied with baby fresh field greens, mango, avocado, red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette   |         |
| Marinated Filet Salad*                                                                                                                                                       | \$23.90 |
| Seared filet mignon over mixed greens, red onion, tomatoes, Asian pear, smoked Gouda, cornbread croutons and honey-sesame vinaigrette dressing                               |         |

## ENTRÉE PLATES 11

|                                                                                                                                                                                      |         |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Chicken Pot Pie                                                                                                                                                                      | \$19.90 |
| Traditional pastry crust filled with rotisserie chicken, carrots, peas, and potatoes                                                                                                 |         |
| Meatloaf                                                                                                                                                                             | \$22.50 |
| Fresh ground chuck, spicy pork sausage, smoked cheddar, and Monterey Jack cheese. Slow-cooked and topped with fire-roasted tomato sauce. Served with mashed potatoes and green beans |         |

|                                                                                                                                                                                     |                          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Rattlesnake Pasta</b>                                                                                                                                                            | <b>\$23.50</b>           |
| Linguini pasta with fresh rotisserie chicken, tri-bell peppers, button mushrooms and lime juice tossed with a cajun alfredo sauce. Topped with smoked provolone cheese and cilantro |                          |
| <b>Chicken Parmesan</b>                                                                                                                                                             | <b>\$24.50</b>           |
| Hand breaded, pan-fried chicken breast topped with homemade marinara and mozzarella. Served with linguine pasta and sautéed spinach                                                 |                          |
| <b>Prime Rib*</b>                                                                                                                                                                   | <b>AVAILABLE OPTIONS</b> |
| Slow-roasted and deeply seasoned. Accompanied by au jus and horseradish sauce. Served with mashed potatoes                                                                          | 10oz: \$31.90            |
|                                                                                                                                                                                     | 16oz: \$39.90            |
| <b>Short Smoked Atlantic Salmon*</b>                                                                                                                                                | <b>\$33.50</b>           |
| Marinated, quickly smoked and finish on the grill, topped with mustard sauce. Served with mashed potatoes and sautéed spinach                                                       |                          |
| <b>Grilled Rainbow Trout</b>                                                                                                                                                        | <b>\$32.90</b>           |
| Fresh Rainbow trout, hardwood grilled and topped with our house made lemon butter. Served with mashed potatoes and sautéed spinach                                                  |                          |
| <b>Crispy Pork Shank</b>                                                                                                                                                            | <b>\$34.90</b>           |
| Roasted brussels sprouts, mashed potatoes and pork gravy                                                                                                                            |                          |
| <b>Eastern Shore Style Crabcakes</b>                                                                                                                                                | <b>\$41.90</b>           |
| Half pound of jumbo lump crab in two cakes seared to a golden brown. Served with french fries and cole slaw                                                                         |                          |
| <b>Hickory Grilled Tenderloin Filet*</b>                                                                                                                                            | <b>\$42.90</b>           |
| Hand-cut tenderloin steak, gorgonzola bleu cheese butter and cabernet sauce. Served with mashed potatoes and sautéed spinach                                                        |                          |
| <b>Chef's Fresh Fish Feature of the Day</b>                                                                                                                                         |                          |
| Our chefs search the local fish markets for the best catch of the day. Uniquely prepared each day. Availability is limited to ensure freshness                                      |                          |

ENTRÉE PLATES - OUR SPECIALTIES 2

|                                                                                       |                |
|---------------------------------------------------------------------------------------|----------------|
| <b>Wood-Fired Rotisserie Chicken</b>                                                  | <b>\$24.50</b> |
| Slow-roasted to bring you maximum flavor. Served with mashed potatoes and green beans |                |
| <b>Barbeque Pork Ribs</b>                                                             | <b>\$34.90</b> |
| Slow cooked and fall-off-the-bone tender, with french fries and coleslaw              |                |

BURGERS & SANDWICHES 4

|                                                                                                                                                                                      |                |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>"The Stanford" Cheeseburger*</b>                                                                                                                                                  | <b>\$19.50</b> |
| Grilled Angus beef topped with Monterey Jack and cheddar cheese, lettuce, tomato, onions, bread & butter pickles, mustard, and mayonnaise on a toasted bun. Served with French fries |                |
| <b>Crispy Chicken</b>                                                                                                                                                                | <b>\$18.90</b> |
| Lightly breaded chicken breast, topped with coleslaw, Swiss cheese, tomatoes, and mayonnaise on a brioche baguette. Served with French fries                                         |                |

|                                                                                                                                                                                |                |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>The Impossible Burger</b>                                                                                                                                                   | <b>\$20.50</b> |
| Grilled plant-based patty, topped with pepper Jack cheese, mustard, mayonnaise, lettuce, tomato, onions, and bread & butter pickles on a toasted bun. Served with French fries |                |

|                                                                                                                                                            |                |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Crab Cake Sandwich</b>                                                                                                                                  | <b>\$24.50</b> |
| Our jumbo lump crab cake is seared to golden brown on a toasted bun with Chef's dressing, lettuce, tomato, and sliced red onions. Served with French fries |                |

SIDES 5

|                               |                |
|-------------------------------|----------------|
| <b>Cole Slaw</b>              | <b>\$8.00</b>  |
| <b>Green Beans</b>            | <b>\$8.00</b>  |
| <b>Spinach</b>                | <b>\$8.00</b>  |
| <b>Mashed Potatoes</b>        | <b>\$8.00</b>  |
| <b>Bacon Mac &amp; Cheese</b> | <b>\$11.00</b> |

DESSERTS 4

|                             |                |
|-----------------------------|----------------|
| <b>Key Lime Pie**</b>       | <b>\$13.00</b> |
| <b>Bread Pudding</b>        | <b>\$14.00</b> |
| <b>Chocolate Uprising**</b> | <b>\$14.00</b> |
| <b>Seasonal Feature</b>     | <b>\$14.00</b> |

COCKTAILS 8

|                                                                                                                                              |                |
|----------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Seasonal Sangria</b>                                                                                                                      | <b>\$13.00</b> |
| Our featured in-house blend of wine, liqueurs and fresh seasonal fruit                                                                       |                |
| <b>Uptown Old Fashioned</b>                                                                                                                  | <b>\$14.00</b> |
| Made the classic way with Bulleit Bourbon, Angostura Bitters, and sugar. Served on the rocks                                                 |                |
| <b>Peartini</b>                                                                                                                              | <b>\$14.00</b> |
| The vibrant taste of Grey Goose Pear Vodka deliciously balanced with subtly sweet amaretto and house made sour mix                           |                |
| <b>Elite Margarita</b>                                                                                                                       | <b>\$14.00</b> |
| A refreshing blend of Milagro Silver tequila, Grand Marnier, and Cointreau with fresh citrus and agave nectar                                |                |
| <b>Fleur de Lis</b>                                                                                                                          | <b>\$14.00</b> |
| A beautiful, floral balance of gluten free Tito's Vodka, St. Germain Elderflower Liquor, house-made sour mix and Angostura Bitter            |                |
| <b>Flowering Peach</b>                                                                                                                       | <b>\$14.00</b> |
| A cocktail featuring bright floral citrus notes with Cognac, Peach Brandy, St. Germaine Elderflower Liqueur, with a touch of honey and lemon |                |

|                                                                                                                      |                |
|----------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Pineapple Mule</b>                                                                                                | <b>\$13.00</b> |
| A play on a traditional mule with Stoli Vodka, Licor 43, Ginger beer and fresh pineapple                             |                |
| <b>Blood Orange Margarita</b>                                                                                        | <b>\$13.00</b> |
| Milagro Silver tequila, Solerno Blood Orange liqueur, Chile Ancho Reyes, house made sour mix. Served with a salt rim |                |

**SPARKLING WINE & CHAMPAGNE** 6

|                                                                         |                          |
|-------------------------------------------------------------------------|--------------------------|
| <b>Domaine St. Michele, Cuvee Brut, Columbia, WA</b>                    | <b>AVAILABLE OPTIONS</b> |
|                                                                         | Glass: \$13.00           |
|                                                                         | Bottle: \$43.00          |
| <b>La Marca, Prosecco, Italy, 187ml</b>                                 | <b>\$16.00</b>           |
| <b>Moet &amp; Chandon "Imperial", Champagne, Epernay, France, 187ml</b> | <b>\$24.00</b>           |
| <b>Korbel, Sweet Rose Champagne, California</b>                         | <b>\$48.00</b>           |
| <b>Taittinger, Champagne, Reims, France</b>                             | <b>\$125.00</b>          |
| <b>Veuve Cliquot, Yellow Label, Champagne, Reims, France</b>            | <b>\$160.00</b>          |

**CHARDONNAY** 7

|                                                 |                          |
|-------------------------------------------------|--------------------------|
| <b>Carmel Road "Unoaked", Monterey, CA</b>      | <b>AVAILABLE OPTIONS</b> |
|                                                 | Glass: \$12.00           |
|                                                 | Bottle: \$40.00          |
| <b>J. Lohr, Monterey, CA</b>                    | <b>AVAILABLE OPTIONS</b> |
|                                                 | Glass: \$13.00           |
|                                                 | Bottle: \$43.00          |
| <b>Sonoma Cutrer, Russian River Valley, CA</b>  | <b>AVAILABLE OPTIONS</b> |
|                                                 | Glass: \$19.00           |
|                                                 | Bottle: \$64.00          |
| <b>Duckhorn, Napa Valley, CA</b>                | <b>AVAILABLE OPTIONS</b> |
|                                                 | Glass: \$25.00           |
|                                                 | Bottle: \$80.00          |
| <b>Hartford Court, Russian River Valley, CA</b> | <b>\$70.00</b>           |
| <b>Rombauer, Carneros, CA</b>                   | <b>\$82.00</b>           |
| <b>Far Niente, Oakville, CA</b>                 | <b>\$100.00</b>          |

**SAUVIGNON BLANC** 5

|                                           |                          |
|-------------------------------------------|--------------------------|
| <b>Prophecy, Marlborough, New Zealand</b> | <b>AVAILABLE OPTIONS</b> |
|                                           | Glass: \$11.00           |
|                                           | Bottle: \$37.00          |

|                                        |                   |
|----------------------------------------|-------------------|
| Kim Crawford, Marlborough, New Zealand | AVAILABLE OPTIONS |
|                                        | Glass: \$15.00    |
|                                        | Bottle: \$50.00   |
| Duckhorn, Napa Valley, CA              | AVAILABLE OPTIONS |
|                                        | Glass: \$23.00    |
|                                        | Bottle: \$66.00   |
| The Prisoner "Unshackled", California  | \$55.00           |
| Cloudy Bay, Marlborough, New Zealand   | \$73.00           |

OTHER INTERESTING WHITES 6

|                                                   |                   |
|---------------------------------------------------|-------------------|
| Mirassou, Moscato, California                     | AVAILABLE OPTIONS |
|                                                   | Glass: \$11.00    |
|                                                   | Bottle: \$37.00   |
| Dr. Loosen "Dr L", Riesling, Mosel, Germany       | AVAILABLE OPTIONS |
|                                                   | Glass: \$13.00    |
|                                                   | Bottle: \$42.00   |
| Chloe, Rose, Central Coast, CA                    | AVAILABLE OPTIONS |
|                                                   | Glass: \$12.00    |
|                                                   | Bottle: \$40.00   |
| Fleur de Mer, Rose, Cotes de Provence, France     | AVAILABLE OPTIONS |
|                                                   | Glass: \$16.00    |
|                                                   | Bottle: \$54.00   |
| Ecco Domani, Pinot Grigio, Frulli, Italy          | AVAILABLE OPTIONS |
|                                                   | Glass: \$12.00    |
|                                                   | Bottle: \$40.00   |
| Santa Margherita, Pinot Grigio, Alto Adige, Italy | AVAILABLE OPTIONS |
|                                                   | Glass: \$19.00    |
|                                                   | Bottle: \$63.00   |

CABERNET SAUVINGNON 11

|                                         |                   |
|-----------------------------------------|-------------------|
| Franciscan, Estate, Monterey County, CA | AVAILABLE OPTIONS |
|                                         | Glass: \$12.00    |
|                                         | Bottle: \$40.00   |
| Silver Palm, California                 | AVAILABLE OPTIONS |
|                                         | Glass: \$15.00    |
|                                         | Bottle: \$49.00   |
| Black Stallion, Napa Valley, CA         | AVAILABLE OPTIONS |
|                                         | Glass: \$21.00    |
|                                         | Bottle: \$67.00   |

|                                                      |                          |
|------------------------------------------------------|--------------------------|
| <b>Austin Hope, Paso Robles, CA</b>                  | <b>AVAILABLE OPTIONS</b> |
|                                                      | Glass: \$28.00           |
|                                                      | Bottle: \$84.00          |
| <b>Beringer "Knights Valley", Knights Valley, CA</b> | <b>\$73.00</b>           |
| <b>St. Supery, Napa Valley, CA</b>                   | <b>\$95.00</b>           |
| <b>Markham, Napa Valley, CA</b>                      | <b>\$100.00</b>          |
| <b>Sequoia Grove, Napa Valley, CA</b>                | <b>\$100.00</b>          |
| <b>Robert Mondavi "Oakville", Napa Valley, CA</b>    | <b>\$115.00</b>          |
| <b>Caymus, Napa Valley, CA</b>                       | <b>\$120.00</b>          |
| <b>Silver Oak, Alexander Valley, CA</b>              | <b>\$140.00</b>          |

**MERLOT** 5

|                                                   |                          |
|---------------------------------------------------|--------------------------|
| <b>Chateau Ste. Michelle, Columbia Valley, WA</b> | <b>AVAILABLE OPTIONS</b> |
|                                                   | Glass: \$13.00           |
|                                                   | Bottle: \$43.00          |
| <b>Decoy, Sonoma County, CA</b>                   | <b>AVAILABLE OPTIONS</b> |
|                                                   | Glass: \$18.00           |
|                                                   | Bottle: \$58.00          |
| <b>Rutherford Hill, Napa Valley, CA</b>           | <b>\$68.00</b>           |
| <b>Freemark Abbey, Oakville, CA</b>               | <b>\$90.00</b>           |
| <b>Duckhorn, Napa Valley, CA</b>                  | <b>\$100.00</b>          |

**RED BLENDS** 6

|                                                    |                          |
|----------------------------------------------------|--------------------------|
| <b>Josh Cellars "Legacy", California</b>           | <b>AVAILABLE OPTIONS</b> |
|                                                    | Glass: \$14.00           |
|                                                    | Bottle: \$46.00          |
| <b>Freakshow, Lodi, CA</b>                         | <b>AVAILABLE OPTIONS</b> |
|                                                    | Glass: \$18.00           |
|                                                    | Bottle: \$58.00          |
| <b>Daou "The Pessimist", Paso Robles, CA</b>       | <b>\$62.00</b>           |
| <b>Orin Swift "Abstract", California</b>           | <b>\$80.00</b>           |
| <b>The Prisoner, California</b>                    | <b>\$100.00</b>          |
| <b>Paraduxx "Proprietary Red", Napa Valley, CA</b> | <b>\$100.00</b>          |

**PINOT NOIR** 6

|                                                     |                   |
|-----------------------------------------------------|-------------------|
| Angeline, California                                | AVAILABLE OPTIONS |
|                                                     | Glass: \$13.00    |
|                                                     | Bottle: \$43.00   |
| Meomi, Central Coast, CA                            | AVAILABLE OPTIONS |
|                                                     | Glass: \$17.00    |
|                                                     | Bottle: \$55.00   |
| Siduri, Willamette Valley, OR                       | AVAILABLE OPTIONS |
|                                                     | Glass: \$23.00    |
|                                                     | Bottle: \$73.00   |
| Elouan, Willamette Valley, OR                       | \$58.00           |
| La Crema, Russian River Valley, CA                  | \$72.00           |
| Belle Glos "Clark and Telephone", Santa Barbara, CA | \$100.00          |

OTHER INTERESTING REDS 8

|                                                          |                   |
|----------------------------------------------------------|-------------------|
| Alamos, Melbec, Mendoza, Argentina                       | AVAILABLE OPTIONS |
|                                                          | Glass: \$12.00    |
|                                                          | Bottle: \$37.00   |
| Catena, Malbec, Mendoza, Argentina                       | \$58.00           |
| Plungerhead, Zinfandel, Lodi, CA                         | AVAILABLE OPTIONS |
|                                                          | Glass: \$16.00    |
|                                                          | Bottle: \$52.00   |
| Seghesio Family Vineyards, Zinfandel, Sonoma County, CA  | \$62.00           |
| The Prisoner "Saldo", Zinfandel, Napa Valley, CA         | \$65.00           |
| Robert Biale "Black Chicken", Zinfandel, Napa Valley, CA | \$100.00          |
| Campo Viejo "Gran Reserva", Tempranillo, Rioja, Spain    | \$52.00           |
| Mollydooker "The Boxer", Shiraz, McLaren Vale, Australia | \$85.00           |

STARTERS & SALADS 6

|                                                                                     |                     |
|-------------------------------------------------------------------------------------|---------------------|
| House Salad**                                                                       | AVAILABLE OPTIONS   |
| Mixed greens with goat cheese, carrots, spiced pecans, tomatoes, and Adobe dressing | \$13.00             |
|                                                                                     | Petite: \$11.00     |
| Caesar Salad                                                                        | AVAILABLE OPTIONS   |
| Romaine with fresh parmesan, red peppers, and housemade Caesar dressing             | \$13.00             |
|                                                                                     | Petite: \$11.00     |
|                                                                                     | Add Chicken: \$5.00 |
|                                                                                     | Add Shrimp: \$15.00 |

|                                                                                                                                                             |                |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Roasted Brussels Sprouts</b>                                                                                                                             | <b>\$13.00</b> |
| Shallots, pancetta, and lemon                                                                                                                               |                |
| <hr/>                                                                                                                                                       |                |
| <b>Rotisserie Chicken Salad</b>                                                                                                                             | <b>\$20.90</b> |
| Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, carrots, Monterey Jack, avocado, chipotle-blue dressing, BBQ sauce and cilantro      |                |
| <hr/>                                                                                                                                                       |                |
| <b>Marinated Filet Salad*</b>                                                                                                                               | <b>\$23.90</b> |
| Seared filet mignon over mixed greens, red onion, tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette dressing                                  |                |
| <hr/>                                                                                                                                                       |                |
| <b>Seared Ahi Tuna Salad*</b>                                                                                                                               | <b>\$23.90</b> |
| Seared sesame-crusted ahi tuna accompanied with baby fresh field greens, mango, avocado, red peppers, and red onions tossed in our honey sesame vinaigrette |                |

**DESSERT** 1

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**Ice Cream or Sorbet**

Ask your server for selections