



https://menulist.menu

3000 Prairie AvelN 46614, South Bend, United States

+18664946371 - https://fourwindscasino.com/southbend/dining/copper-rock-steakhouse









1	The Contract of

			16.7
Pasta		Beverages	
SHRIMP AND LOBSTER PASTA	\$40.0	GRAND MARNIER	\$11.0
Vegetarian		For The Table	
SPINACH TART	\$10.0	LOBSTER MAC 'N ' CHEESE	\$18.0
Seafood		Fish & Shellfish	
CRAB CAKES		COLD WATER LOBSTER TAIL (100	Z)
Sweets		Featured Items	
CHOCOLATE CAKE	\$10.0	SALT CRUSTED BAKED POTATO	\$10.0
<b>Drinks</b>		Plates	
DRINKS		HERB ROASTED CHICKEN	\$40.0
Chicken		<b>Port</b>	
BUFFALO CHICKEN		SANDEMAN, RAINWATER, MADEIRA, PORTUGAL	\$8.0
Vegetarian Dishes		<b>0 0</b>	
CARROT CAKE	\$10.0	Raw Bar SEAFOOD TOWER	
Beef Dishes			
FILET MIGNON		Amuse Bouche FRENCH PRESS	\$6.0
Chops			Ψ0.0
MEDITERRANEAN PORK CHOP	\$45.0	Brandy & Cognac	<b>\$40.0</b>
Ribs		HENNESSY X.O.	\$46.0
PRIME RIB		Steaks & Chops*	4
Whisky		NEW YORK STRIP 160Z	\$78.0
HENNESSY VS	\$12 N	From The Waters	

\$12.0

**COLOSSAL KING CRAB LEGS** 

**HENNESSY VS** 

<b>Boiled Seafood</b> 2 POUND LOBSTER		Liqueurs & Schnapps METAXA OUZO	\$11.0
Cocktail		SteAAAkhouse	
MARGARITA		FILET MIGNON 70Z	
Straters		Sides	
SWEET ROASTED BEETS	\$18.0	LOBSTER MASHED POTATOES	\$18.0
Specialty Coffee		Burgers Add On	
AMERICANO	\$5.0	CARMELIZED ONIONS	\$6.0
Two Handers		Bar Menu – Appetizers	
TRUFFLE CHEESEBURGER	\$29.0	OYSTERS ROCKEFELLER	\$23.0
Cognac & Armagnac		Prime 42 Day Dry Aged	!
MARTELL CORDON BLEU	\$31.0	BONE-IN RIBEYE 26OZ	\$89.0
Meat And Poultry		Signature Prime 55 Day	ı Dry
PRIME RIB OF BEEF		Aged	,
French		BONE-IN RIBEYE STEAK 260Z	\$95.0
FRENCH ONION SOUP		Soups	
Allanm Creations		ROASTED LOBSTER BISQUE	\$15.0
Warm Creations		LOBSTER BISQUE	
FRIED CALAMARI 'BARI STYLE '	\$16.0	Annation	
Steakhouse Cuts		Appetizer	
	ф <b>7</b> 4 О	BURRATA CAPRESE	\$18.0
DELMONICO 16OZ	\$74.0	CRISPY BUFFALO SHRIMP	\$24.0
Additional Entrées		Steaks	

\$45.0

**RIBEYE STEAK** 

**ORA KING SALMON** 

	52 +
700	

PORTERHOUSE		STEAKHOUSE	
Rum		Salads	
PYRAT XO	\$11.0	SEARED AHI TUNA	\$22.0
RON ZACAPA XO	\$21.0	COPPER ROCK HOUSE	\$10.0
Hot Drinks		HOUSE SALAD	
TEA		Coffee	
COFFEE		DOUBLE ESPRESSO	\$4.0
		CAPPUCCINO	\$5.0
Liqueurs		LATTE	\$5.0
CHAMBORD	\$13.0		
TIA MARIA	\$10.0	Classic Cuts	
Cordials		AUSTRALIAN WAGYU STRIP 16 OZ	\$142.0
ABSENTE	\$12.0	DRY AGED BONE-IN BISON RIBEYE	\$75.0
ROMANA SAMUCA	\$11.0	COPPER ROCK SURF TURF	\$80.0
After Dinner Drinks		Trio #1	
BAILEY'S	\$11.0	STARTER J PINOT GRIS, CALIFORNIA	
B&B	\$11.0	ENTRÉE FREI BROTHERS MERLO CREEK VALLEY, SONOMA COUNT CALIFORNIA	-
Hand Selected Filets		DESSERT CHATEAU GRAND TRAV	/EDSE
KAGOSHIMA A5 WAGYU FILET 50Z	\$82.0	LATE HARVEST RIESLING, OLD MISS PENINSULA, MICHIGAN	
GRASS-FED FILET MIGNON 70Z	\$56.0	<i>(</i> 7. 40)	
A A. 10 1.		Trio #2	
Leaves And Bowls		STARTER SONOMA CUTRER CHARDONNAY, SONOMA COAST,	
THE WEDGE	\$10.0	CALIFORNIA COAST,	
CLASSIC CAESAR	\$10.0	ENTRÉE QUILT CABERNET SAUVI NAPA COUNTY, CALIFORNIA	GNON,
Restaurant Category		DESSERT BANFI ROSA REGALE SPARKLING, PIEDMONT, ITALY	

**DESSERT** 

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Barrell of
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Appetiz	ers		TRUFFLE PARMESAN FRIES	\$11.0
	THE HOT STONE LOBSTER FRITTER PORTERHOUSE 260Z	\$25.0 \$24.0	These Types Of Dishes Ar Being Served	e
SHRIMP C	OCKTAIL		SOUP	
			APPETIZER	
Spirits			LOBSTER	
	AMARETTO DISARONNO	\$11.0	DESSERTS PORK CHOP	
DESIGNA	FRANGELICO	\$10.0	FISH	
	KAHLUA	\$11.0	1 1311	
REMY MAI	RTIN VSOP	\$31.0	Starters	
Cognac	•		HIMALAYAN TENDERLOIN	\$19.0
•		<b>0100</b>	NUESKE'S SIZZLING BACON	\$17.0
COURVOIS		\$10.0	COLOSSAL SHRIMP COCKTAIL	\$25.0
HENNESS		\$16.0	SEASONAL BOUTIQUE OYSTERS	\$19.0
MARTELL		\$13.0	JUMBO LUMP CRAB CAKES	\$25.0
REMY MAI	RTIN LOUIS XIII	\$305.0	SAUTÉED DOVER SOLE MEUNIERE	\$52.0
Dessert			MARKET CATCH	\$44.0
CHEESEC	AKE	\$10.0		
BREAD PU	JDDING	\$9.0	After Dinner Selection	
CREME BE	RULEE	\$10.0	HARVEYS BRISTOL CREAM,	4400
GELATO A	ND SORBETTO	\$9.0	ORIGINAL SUPERIOR SHERRY, SPAIN	\$16.0
CHOCOLA	TE TRUFFLE DOME		WARRE'S, VINTAGE PORTO, PORTUGAL	\$20.0
Side Di	shes		GRAHAM'S, 20 YEAR TAWNY PORT, PORTUGAL	\$30.0
MASHED F	POTATOES	\$10.0	GRGICH HILLS ESTATE,	
CINNAMOI POTATO	N BAKED SWEET	\$10.0	VIOLETTA, LATE HARVEST, NAPA VALLEY, CALIFORNIA	\$125.0
MASHED S	SWEET POTATOES	\$10.0	SUSANA BALBO, LATE HARVEST,	\$45.0
ASPARAG	US OR BROCCOLINI	\$10.0	MALBEC, MENDOZA, ARGENTINA	

SAUTÉED WILD MUSHROOMS \$14.0

\$150.0



DOLCE, LATE HARVEST,	
SEMILLON, NAPA VALLEY,	
CALIFORNIA	

MICHELE CHIARLO NIVOLE, MOSCATO D'ASTI, ITALY \$32.0

BRUSSEL SPROUTS
SHRIMPS
CHOCOLATE

**VEGETABLES** 

**SHRIMP** 

**POTATOES** 

**PORK MEAT** 

#### Ingredients Used

FRENCH ONION \$10.0

**VEGETABLES** 



#### Copper Rock Steakhouse South Bend

3000 Prairie AvelN 46614, South Bend, United States

Opening Hours: Monday 17:00-21:00 Thursday 17:00-21:00 Sunday 17:00-21:00 Friday 17:00-22:00 Saturday 17:00-22:00 gallery image

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