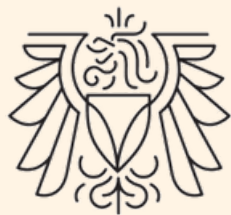


# THE COPPER MUG BAR & GRILLE



## LANDOLL'S MOHICAN CASTLE

### SOUPS

#### FRENCH ONION | \$10

There's nothing quite like this traditional soup. Caramelized onions and sherry round out our recipe and we top it with a crouton and melted provolone cheese.

#### LOBSTER BISQUE | \$14

Who doesn't like lobster? This creamy soup is served tableside on top of lobster meat and a dollop of crème fraiche with fresh chive.

### SALADS

#### SIGNATURE SALAD | \$10

This one is what we're known for. Given to us by a special visitor we had a few years back, it includes candied pecans, dried cranberries, shaved parmesan and our house made white balsamic.

#### DEEP BLUE CHEESE | \$11

This one is for the blue cheese fans out there... we see you. We take romaine and top it with bacon, blue cheese, cherry tomatoes, dried cranberries and chunky blue cheese dressing.

#### CAESAR | \$10

All hail this salad! This is a classic caesar with romaine, croutons, shaved parmesan and creamy caesar dressing.

#### ADD CHICKEN \$6 | SHRIMP \$6

### STARTERS

#### CRISPY CHICKEN WINGS | \$13

6 wings- buffalo, BBQ, spicy garlic, or sweet & spicy soy

#### BIER CHEESE FRIES | \$10

shoestring fries, housemade bier cheese, bacon, chives

#### STUFFED MUSHROOMS | \$10

mushroom caps, boursin, panko

#### LOBSTER MAC & CHEESE | \$14

cavatappi pasta & lobster cheese sauce

#### SPRING ROLLS | \$12

sweet & spicy soy dipping sauce

### ENTREES

All served with hand cut shoestring potatoes unless noted otherwise | Substitute a side salad for \$2

#### OPEN FACED BEEF SANDWICH | \$13

sourdough, boursin mash, shredded short ribs, & demi (not served with fries)

#### THE FIREBIRD | \$13

breaded or grilled chicken, spicy garlic sauce, creamy slaw, pickles, & ranch

#### THE CASTLE BURGER | \$15

half-pound angus beef patty, bacon, cheddar cheese, romaine lettuce, pickles, tomatoes, & Cuban mustard aioli. Sub Beyond Burger | \$2

#### THE G.O.A.T. BURGER | \$16

half-pound angus beef patty, bacon jam, goat cheese, romaine lettuce, roasted red pepper & onion marmalade  
Sub Beyond Burger | \$2

#### KOREAN CAULIFLOWER "WINGS" | \$10

fried in a paper-thin batter and glazed with sweet & spicy soy

#### BLACKENED BALSAMIC BRUSSELS | \$10

brussel sprouts, bacon with balsamic aioli

#### GOAT CHEESE CROSTINI | \$10

crostini, goat cheese, roasted red pepper & onion marmalade

#### BRUSCHETTA | \$9

tomato basil bruschetta with balsamic glaze

#### BAKED BRIE | \$12

crostinis, oven baked brie cheese, granny smith apple slices, honey, toasted walnuts

#### BAUERN SCHNITZEL SANDWICH | \$14

breaded pork, prosciutto, provolone, & bier cheese

#### FISH AND CHIPS | \$15

battered haddock, slaw, & tartar

#### BLT | \$12

smoked bacon, romaine lettuce, tomatoes, & chipotle aioli, on sourdough

#### THE CHICK FILET | \$12

breaded or grilled chicken, pickles, mayo, & lettuce

#### THE FRENCH DIP | \$13

roast beef, provolone cheese, horseradish sauce, on a hoagie with au jus



### OUR STORY

During a two-year tour in Europe, now retired Army Veteran Jim Landoll vowed to himself that, should he ever have enough money, he would build a castle in America. Originally, the castle was going to be an elaborate barn; however, in late 1999, they decided to turn the castle into a hotel. With no floor plans or blueprints, Landoll's Mohican Castle was created one room at a time. The Castle opened in 2002. Its 30 acres sit at 1,200 feet in elevation. As you look around the restaurant tonight, you will notice that many items are directly related to the Landoll Family or The Castle. From family photos to Jim's collection of antique books, this room tells the story of Jim & Marta's dream and it's realization.