

IN-ROOM LUNCH MENU

CC
COPPER CHIMNEY
INDIAN GRILL & BAR

ALL DAY MENU

FROM THE STREET

V SQUASH FRITTERS, blue cheese raita, tamarind dipping...\$8

COPPER CHIMNEY POUTINE, choice of pulled lamb or butter chicken topping...\$9

GF/DF JEERA CHICKEN WINGS, oven-baked, cumin, turmeric, jalapeno raita dip...\$14

CRAB CAKE, coconut sauce, kachumber slaw...\$16

DF CALAMARI PAKORA, jalapeno-cumin raita dip...\$15

COCONUT SPICED JUMBO PRAWNS, horseradish marmalade...\$17

HANDMADE SAMOSA, tandoori vegetables, tandoori beef and butter chicken, mango chutney, tomato kalonji...\$14

V/DF MANCHURIAN CAULIFLOWER, an indian-Chinese favorite, crispy, sweet and sour cauliflower...\$12

GF TIGER PRAWN TANDOORI, sambal, garlic, lemon juice, cilantro, sea salt...\$17

ON THE SIDE

GF/V/DF SPINACH-KALE BHAJI CURRY...\$10

GF/V RED KIDNEY BEAN CURRY...\$10

GF/V/DF SPICED BENGALI POTATOES...\$8

GF/V/DF COCONUT GREEN BEANS...\$8

GF/V/DF CUMIN FRIES, tomato chutney...\$8

GF/V/DF ZUCCHINI CURRY...\$10

GF/V/DF COCONUT VEGETABLE CURRY...\$11

GF/DF CASSAVA FRIES, creamy cilantro aioli, tomato chutney...\$8

GF/V/DF SAFFRON BASMATI RICE...\$8

FROM THE GARDEN & SANDWICH BOARD

CC CAESAR, romaine, shaved parmesan, cumin dusted crostini ...\$15 (add chicken \$5, add prawns \$5, add tenderloin medallion \$8)

GOAN BEET SALAD, red and gold beets, grapefruit segments, goat cheese, arugula, citrus vinaigrette...\$16 (add chicken \$5, add prawns \$5, add tenderloin medallion \$8)

CHICKEN TIKKA WRAP, wheat roti, choice of mixed green salad, fries or soup...\$17

TANDOORI CHICKEN BRUSSELS SPROUT, brussel sprouts, red pepper, cherry tomato, pomegranate seed, tandoori chicken, poppy seed, toasted sesame dressing...\$16

V BOMBAY SANDWICH, pressed cheese sandwich, beets, chaat masala, cilantro chutney, tomato soup dip...\$17

V VEGETABLE WRAP, wheat roti, seasonal vegetables, choice of mixed green salad, fries or soup...\$16

CURRY SPICED FISH TACOS, avocado raita, choice of mixed green salad, fries or soup...\$17

GF/DF SEAFOOD SALAD, romaine lettuce, tomato, avocado, crabmeat, citrus vinaigrette with a grilled prawn, salmon and scallop skewer...\$22

DF MASALA FISH & CHIPS, atlantic cod, masala beer batter, cumin fries, tartar sauce...\$17

FROM THE POT

GF/V/DF TOMATO SOUP, cumin crouton...\$6/\$9

GF BUTTER CHICKEN, basmati rice, kachumber slaw...\$21

BRAISED LAMB SHANK, slow cooked in cinnamon, cardamom, cloves, ginger and garlic with mashed potatoes, coconut green beans...\$26

GF/DF LAMB CURRY, basmati rice, kachumber slaw...\$25

GF SEAFOOD CURRY, basmati rice, kachumber slaw...\$28

MUMBAI SPICED LAMB MEATBALLS, potato dumplings, tomato fondue, mozzarella cheese...\$22

BOMBAY BRAISED BEEF SHORT RIBS, coconut green beans, Bengali potatoes...\$28

FROM THE GRILL & CLAY OVEN

GF YOGURT MARINATED SALMON, coconut greens beans, saffron basmati rice...\$26

DF STEAK & FRITES, 6oz beef tenderloin, cumin dusted fries, slow roasted black garlic, pear salsa...\$34

GF KEBABS THREE WAYS, minced lamb, chicken tikka, tandoori salmon, coconut curry sauce, saffron basmati rice, kachumber slaw...\$25

CC BEEF BURGER, signature 1/3 lb grass fed beef patty, lettuce, tomato, red onion, pickle. Choice of cumin fries or green salad...\$19 (add cheese, bacon or mushroom +\$2 each)

GF INDIAN SPICED CORNISH HEN, Balti-kale, Bengali potatoes, tomato-butter sauce...\$24

GF LAMB CHOPS, fenugreek cream curry, Bengali potatoes 3 pc...\$19/6 pc...\$32

GF = Gluten Free

V = Vegetarian

DF = Dairy Free

PLEASE ASK YOUR SERVER
FOR ADDITIONAL SELECTIONS

CopperChimney.ca

 /CopperChimneyRestaurantBar

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