



Egg Specialties

Square Breakfast

Two Eggs Any Style, Choice of Smoked Applewood Bacon, Sausage or Smoked Ham, Choice of Potato and Toast 10

Sierra Country Scramble

Applewood Bacon, Smoked Ham, Bell Peppers and Onions with Two Scrambled Eggs and Cheddar Cheese, Served over Yukon Gold Home Fries, and choice of Toast 11

Egg White Frittata

Fresh Mushrooms, Baby Spinach, Peppers, Onions and Fresh Tomato, Served over Yukon Gold Home Fries, and choice of Toast 11

Copper Valley Scramble

Two Scrambled Eggs with Smoked Ham and Cheddar Cheese, Yukon Gold Home Fries and Toast 9

Baby Spinach Scramble

Two Scrambled Eggs with Fresh Spinach, Yukon Gold Home Fries and Toast 8

One Egg Any Style

Yukon Gold Home Fries or Fruit, and Toast 7

Omelette Your Way

Made to Order with your choice of 3 items, Toast and Choice of Potato or Fruit, 11

Selections Include: Cheddar Cheese, Swiss Cheese, Jack Cheese, Bacon, Ham, Sausage Tomatoes, Spinach, Onion, Bell Peppers, and Mushrooms. Each additional item .50 Egg Whites Add 1.25

Add Avocado: 1.00

Eggs Benedicts

Two Poached Eggs Topped with our Fresh Hollandaise Sauce Made From Scratch to Order. Served with Yukon Gold Home Fries or Fresh Fruit

Classic with Canadian Bacon 12

Veggie with Sautéed Spinach and Tomato Slices 11

California with Crabmeat and Avocado 14

Side Orders

Applewood Smoked Bacon, Grilled Ham or Sausage Links 4

Short Stack (2 Cakes) 5.5

French Toast (2 Slices) 6

Two Biscuits and Gravy 6

Fresh Cut Fruit Cup 4 Bowl 6

Yukon Gold Home Fries 3

Hash Browns 4

Toast, Whole Wheat, Rye, Sourdough, English Muffin 2

Bagel with Cream Cheese 3

Breakfast Sweets

Original Recipe Pancakes

Three Pancakes Served With Warm Syrup 8

Cakes and Eggs

Two Pancakes, Two Eggs Any Style and your choice of Bacon, Sausage or Ham 10

Saddle Creek French Toast

Four Slices of our "Famous French Baguette" Served with Warm Syrup 8

French Toast and Eggs

Two Slices of French Toast, Two Eggs Any Style and your choice of Bacon, Sausage or Ham 10

Waffle

One Waffle with butter and warm syrup 6

Waffle and Eggs

One Waffle with butter and syrup, Two Eggs Any Style and your choice of Bacon, Sausage or Ham 10

~ Add berries or Chocolate chips 2

Try Our Locally Famous

Bloody Mary 7.5

Our Grille Favorites

Prime Rib Hash

Chunks of Certified Angus Beef® Prime Rib, Caramelized Onions, Yukon Gold Home Fries And Bell Peppers, Topped With Two Eggs any Style 11

Biscuits and Gravy

Two Hot Buttermilk Biscuits, Smothered with Our Home Made Sausage Gravy, Served With Two Eggs any Style 9

Chicken Fried Steak

Certified Angus Beef® Chicken Fried Steak Smothered in our Home Made Sausage Gravy With Two Eggs Any Style and your Choice of Potato 11

San Francisco BLT

Applewood Smoked Bacon, Tomato, Avocado, Jack Cheese, Lettuce and a Fried Egg on Toasted Sourdough 9

House-Made Granola and Yogurt

Served with Honey and Seasonal Fruit 7

Whole Grain Oatmeal

Cooked to Order with Brown Sugar, Dried Cherries and Pecans 6



LUNCH MENU

Appetizers

Copper Poppers Roasted Fresh Jalapenos filled with Bacon, Green Onions and Cheddar- Cream Cheese 8

Calamari Fries with Lemon-Caper Aioli 9.5

Mini Pork Shanks Smothered in a Rosemary Honey Mustard Glaze 8

Artisan Flatbread Pizza Roasted Garlic Oil, Spinach, Prosciutto, Fresh Mozzarella and Pear 9

Vietnamese Spring Rolls Avocado, Cucumber, Carrots, Fresh Herbs and Lettuce, Sweet Chili Sauce 9

Chicken Potstickers Soy Sauce and Scallions 8

Saddle Wings Choice of Buffalo, Sweet Chili or BBQ **6 Wings** 7 **12 Wings** 13

Soups & Salads

Soup of the Day Cup 4 Bowl 6

Saddle Creek Cobb Grilled Chicken, Applewood Bacon, Tomatoes, Bleu Cheese, Scallions, Egg, Avocado and Bleu Cheese Dressing 13 Half Order 10

Rice Noodle Bowl Rice Noodles, Shredded Carrot, Red Cabbage, Green Onions, Limes, Mixed Nuts, Romaine Lettuce, Cucumber, Wonton Strips & Peanut Sauce 9 Add Chicken 13

Grilled Chicken Thai Salad Grilled Chicken over a Salad of Seven Super Foods and Cashews, Dressed with a Thai Dressing and topped with Sesame seeds 13

Taco Salad Seasoned Ground Beef, Black Beans, Fresh Corn, Avocado, Tomato, Cilantro, Cheese Blend, Chipotle Ranch Dressing & Sour Cream in a Chipotle Tortilla Bowl 13

Seared Salmon Salad Asian Mixed Greens, Fresh Citrus, Cucumbers, Scallions, Asparagus, Miso-Ginger Vinaigrette, Toasted Almonds 15

Copper Grille Caesar Romaine, House-Made Caesar Dressing, Parmesan Cheese, Whole-Grain Croutons and Marinated Tomatoes 9.5 Half Order 7.5

Iceberg Wedge Bleu Cheese, Scallions, Egg and Applewood Bacon and Bleu Cheese Dressing 9

Add To Any Salad: **Grilled Chicken** 4 **Seared Salmon** 6

Signature Entree

Fish and Chips Sierra Nevada Beer-Battered Alaskan Cod, French Fries, Slaw and House-Made Tartar 14

Garden Quesadilla Spinach, Mushroom, Bell Pepper, Tomato, Onion, House Salsa Verde 10
Add Chicken 12

Sandwiches and Burgers

Served with your choice of French Fries, Petite Salad, House-Made Coleslaw or a cup of Soup
Add .50 for Sweet Potato Fries, Garlic-Parmesan Fries or Fresh Fruit

Certified Angus Beef® Burger Cooked to Order with your choice of Swiss, Jack, or Cheddar Cheese,
Fresh Lettuce, Tomato, Onion and Pickle on a Grilled Hawaiian Roll ½ lb 13 ¼ lb 10

Add Bacon or Avocado 1.5 Mushroom 1
Add Bleu Cheese, Jalapenos or Grilled Onions .75

White Meat Turkey Burger--No Additional Charge

Santa Fe Chicken Wrap Seasoned Chicken Breast Salad with Black Beans, Fresh Corn, Diced Bell Pepper
& Avocado, Lettuce and Tomato in a Chipotle Tortilla 13

Korean BBQ Pork BBQ Pork Tenderloin & House Made Kimchi on a Sourdough Roll 13

Classic Turkey Club Roasted Turkey, Applewood Bacon, Fresh Lettuce, Tomato, Avocado, Swiss Cheese,
Mayonnaise, Triple Stacked on your Choice of Bread 13

Cuban Sandwich Ham, Salami, Hot Copa, Swiss Cheese, Pickles and Mustard on a Grilled Sourdough Roll 13

Asian Prime Rib Sandwich Certified Angus Beef® Prime Rib, Herb Salsa, Pickled Slaw, Mayo 14

Grilled Portabella Marinated Portabella Mushroom, Roasted Red Bell Pepper, Alfalfa Sprouts,
Fresh Mozzarella Cheese, Chipotle Mayo on Grilled Seven Grain Bread 12

Saddle Creek French Dip Slow Roasted Certified Angus Beef® Prime Rib, Swiss Cheese, Caramelized Onions,
House made Au Jus on Grilled French Roll 14

Teriyaki Chicken Grilled Chicken & Pineapple, Roasted Red Pepper, Teriyaki Sauce,
& Radish Sprouts On a Hawaiian Bun 13

Ahi Tuna Burger Seared Ahi Tuna, Wasabi Crème, Pickled Ginger and Cucumbers,
Radish Sprouts and Mixed Greens on a Grilled Hawaiian Roll 14

Cali Chicken BLT Grilled Chicken, Pepper Jack Cheese, Tomato, Applewood Bacon
Avocado, Sprouts, Lettuce and Chipotle Mayo on Rosemary Focaccia 13

Tuna Melt Fresh House-Made Tuna Salad, Melted Cheddar Cheese, Grilled Sourdough Bread 12

Hot Pastrami Reuben Pastrami, Sauerkraut, Swiss cheese, Thousand Island, Grilled Rye Bread 12



DINNER MENU CHANGES WEEKLY – PLEASE SEE OUR WEB SITE FOR THE CURRENT MENU

APPETIZERS

SALMON BALLS FOUR SALMON BALLS WITH CREOLE SAUCE	8
MOZZARELLA STUFFED ARTICHOKE HEARTS WITH PESTO AIOLI	8
CALAMARI FRIES WITH LEMON CAPER AIOLI	9.5
COPPER POPPERS ROASTED WITH A CREAM & CHEDDAR CHEESE, BACON AND GREEN ONION FILING	8
MINI PORK SHANKS SMOTHERED IN A ROSEMARY HONEY MUSTARD GLAZE	8
PEPPERED AHI TUNA ROLLED IN PINK & BLACK PEPPER, PAN SEARED AND SERVED WITH WASABI & PICKLED GINGER	12

SOUP & SALAD

SOUP OF THE DAY	CUP 4	BOWL 6
BLEU CHEESE WEDGE ICEBERG, EGG, CHIVES, BACON		8
WATERMELON SALAD WATERMELON, FETA CHEESE, RED ONION, FRESH BASIL, BALSAMIC REDUCTION		9
COPPER CAESAR MARINATED BABY TOMATOES, PARMESAN & WHOLE GRAIN CROUTONS		9.5
SPINACH & BEET SALAD BABY SPINACH, ROASTED RED BEETS, POMEGRANATE SEEDS, BLUE CHEESE CRUMBLES, POMEGRANATE DRESSING		9

ENTREES

PAN SEARED MAHI MAHI JASMINE RICE, BABY BOK CHOY, TROPICAL SALSA	26
ORGANIC SCOTTISH SALMON SUMMER SQUASH & CORN MAQUE CHOUX	26
PAN SEARED DUCK BREAST HAM & PEA RISOTTO, MISSION FIGS, HONEY-BALSAMIC REDUCTION	24
CERTIFIED ANGUS BEEF FLAT IRON STEAK ROASTED TRI-COLOR POTATOES, GREEN BEANS, DETROIT ZIP SAUCE	24
LEMON-MINT BRAISED CHICKEN FETA MASHED POTATOES, SAUTÉED CHARD	18
THREE LITTLE PIGS PORK TENDERLOIN, BACON & PROSCIUTTO IN A WHITE WINE SAUCE SERVED OVER PENNE PASTA	19
CERTIFIED ANGUS BEEF PRIME RIB SEASONAL VEGETABLE AND CHOICE OF BAKED POTATO, YUKON GOLD MASH OR ROASTED GARLIC MASHED POTATOES	PETITE 22 REG 25 LG 32

GRILLE FAVORITES

FISH & CHIPS BEER BATTERED ALASKAN COD, HOUSE SLAW AND HOUSE MADE TARTAR	14
CERTIFIED ANGUS BEEF COPPER GRILLE BURGER SWISS, JACK OR CHEDDAR CHEESE, LETTUCE, ONION, TOMATO AND PICKLE	13
SADDLE CREEK COBB GRILLED CHICKEN, APPLEWOOD BACON, EGG, TOMATOES, BLEU CHEESE, GREEN ONION, AVOCADO, BLEU CHEESE DRESSING	13