

# COPPER CREEK

## RESTAURANT

### to start to share

**The Daily Soup** chef crafted \$5

**Hummus** grilled flatbread and crisp celery for dipping \$8

**Classic Onion Dip** with fresh made chips \$8

**Crispy "Boom Boom" Shrimp** sweet and spicy chili sauce, cucumber \$11

**Jack and Cheddar Stuffed Quesadilla** with chicken and green onions in a large flour tortilla \$11  
or skip the chicken, just the jack and cheddar \$8

**Chipotle Shrimp Quesadilla** salsa and fresh guacamole \$12

**Market Fresh Salad** celery, tomatoes, cucumber and carrot, red wine vinaigrette \$7

**Waldorf Chopped Salad** romaine, granny smith apple, pecans, and white cheddar cheese \$9

**Chilled Shrimp** sharp horseradish cocktail sauce \$10

### big salads

**Caesar Salad** chilled romaine tossed in traditional caesar dressing with parmesan cheese and crunchy croutons \$7  
add herb grilled chicken \$5  
add lemon grilled shrimp \$7

**Cobb Salad** kitchen tossed, romaine, grilled chicken, egg, avocado, blue cheese, tomatoes and crisp bacon, choice of dressing \$12

**Greek Salad with Falafel** romaine, blistered tomatoes, cucumber and creamy feta with grilled pita and greek dressing \$12

### burger bar

During the 50's the great burger stands of America spread through the land serving what would become a staple in dining history. As homage to those stands and to our own company's Hot Shoppes heritage, we offer the great American hamburger.

**\*Marriott Burger** the classic on a butter toasted sesame bun, fresh ground angus beef, cheddar cheese, crisp bacon \$12

**\*BBQ Cheese Burger** cheddar cheese, bacon, bbq sauce and crisp fried onions on texas toast \$12

**California Turkey Burger** pepper jack, guacamole, lettuce and tomato, whole wheat bun \$12

**Ultimate Veggie Burger**, jack cheese, mayonnaise, mustard and pickles, on a whole wheat bun \$11 add bacon \$12

**\*Smothered Mushroom Burger** swiss cheese, sautéed sliced mushrooms, dijon mustard, sesame bun \$11

#### Choose a side :

Fries      Sweet Potato Fries      Fresh Made Chips  
Creamy Cole Slaw      Cucumber Tomato Salad      Sliced Watermelon

### favorites

**Roast Turkey BLT** lemon pepper mayo, toasted sourdough \$10

**Omelet of Your Choice** with a green salad and fries \$10

**Sesame Chicken Salad** tossed greens, mandarin oranges, walnuts, grilled chicken and avocado all topped on a crisp flatbread \$12

**\*Grilled Filet Mignon** garlic sautéed mushrooms, crisp fries and steak butter \$29

**Pan Seared Salmon Fillet** warm green beans and potatoes, mustard vinaigrette \$22

**Parmesan Battered Chicken Breast** wilted arugula, capers and tomatoes, simple mashed potatoes \$19

**House Made Meatloaf** sour cream mashed potatoes and mushroom sauce \$19

**Rigatoni with Sausage** spinach, tomatoes, shaved parmesan \$18  
or skip the sausage add mushrooms \$16

**Reuben Sandwich** corned beef, swiss cheese, sauerkraut, russian dressing, toasted rye \$11

**Old Fashioned Chicken Pot Pie** buttery biscuit crust and side salad \$19

**Italian Sausage Lasagna** with chard and creamy garlic parmesan sauce, side caesar salad \$19

### sides

**Cucumber Tomato Salad** \$6

**Creamy Cole Slaw** \$5

**Today's Green Vegetable** \$5

**Pasta with Tomatoes and Parmesan** \$6

**Crisp Parmesan Potato Wedges** \$6

**Loaded Sea Salt Baked Potato** available after 5pm \$6

### desserts

**Apple & Walnut Cobbler** vanilla ice cream \$7

**Key Lime Pie** hand whipped cream \$6

**Warm Caramel Pecan Cake** vanilla ice cream \$7

**Ice Cream & Sorbet** traditional and seasonal flavors \$5

**Bettie's Bread Pudding** vanilla ice cream \$7

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Fort Collins Marriott  
350 East Horsetooth Road, Fort Collins, Co 80525  
970-226-5200

beer

- Blue Moon Belgian White** \$5.25
- Samuel Adams Boston Lager** \$5.25
- Sierra Nevada Pale Ale** \$5.25
- Corona Extra** \$5.25
- Guinness Draught** \$5.25
- Heineken** \$5.25
- Stella Artois Lager** \$5.25
- Corona Light** \$5.25
- Fat Tire** \$5.25
- 90 Shilling** \$5.25
- Coors Light** \$4.50
- Bud Light** \$4.50

cocktails

- Strawberry Rita**  
Jose Cuervo Gold Tequila, strawberries  
and a sugar rim \$7.50
- Bourbon Sour**  
A classic sour made with Maker's  
Mark Bourbon \$7.50
- Pomegranate Cosmo**  
A twist on the classic cosmopolitan, with tart  
pomegranate and fresh lime \$9.50
- St. Germain Gin n Tonic**  
A twist on a classic cocktail with  
St Germain liqueur \$7.25
- Mojito**  
Bacardi Superior Rum with fresh mint \$7.50
- Margarita**  
A classic margarita with Jose Cuervo Especial  
Tequila and fresh lime juice \$7.50
- Adult Palmer**  
A refreshing combination Firefly Sweet Tea Vodka  
and lemonade \$7.25
- Long Island Iced Tea**  
The traditional iced tea with fresh squeezed  
lemon juice \$9.50

wines

**Sparkling Wines and Champagne**

Mumm Napa, Brut, "Prestige Chefs de Caves", Napa Valley, NV, California B \$50

**Blush**

Beringer, White Zinfandel, 2007, California B \$6 G \$24

**White Specialties**

Chateau Ste. Michelle, Riesling, Columbia Valley, 2007, Washington B \$36 G \$9

Meridian Vineyards, Pinot Grigio, 2007, California B \$28 G \$7

Brancott, Sauvignon Blanc, Marlborough, 2008, New Zealand B \$36 G \$9

Kenwood, Sauvignon Blanc, Sonoma County, 2007, California B \$32 G \$8

**Chardonnay**

Clos du Bois, Chardonnay, North Coast, 2007, California B \$40 H \$19

La Terre, Chardonnay, 2007, California B \$28 G \$7

Sterling, Chardonnay, "Vintner's Collection", Central Coast, 2007, California B \$40 G \$10

La Crema, Chardonnay, Sonoma Coast, 2007, California B \$52

**Red Specialties**

Mark West, Pinot Noir, Sonoma County, 2007, California B \$39 G \$9

La Crema, Pinot Noir, Russian River Valley, 2006, California B \$100

Beaulieu Vineyard, Merlot, "Century Cellars", 2006, California B \$28 G \$7

Clos du Bois, Merlot, North Coast, 2005, California B \$40 H \$19 G \$10

St. Francis Vineyards, Merlot, Sonoma County, 2005, California B \$40 G \$10

Ravenswood, Zinfandel, "Vintner's Blend", 2007, California B \$32 G \$8

**Cabernet Sauvignon**

Beaulieu Vineyard, Cabernet Sauvignon, "Century Cellars", 2006, California B \$28 G \$7

Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, 2006, California B \$40

Franciscan, Cabernet Sauvignon, Napa Valley, 2005, California B \$80