



First Course

Copa Cantina Salad Mixed Greens, onion, tomatoes, olives and jicama with a lime-dill vinaigrette

Copa Caesar Salad Classic and traditional made with pasteurized dressing

Crispy Buffalo Shrimp Crispy fried shrimp tossed in our homemade buffalo hot sauce and served with blue cheese dip

Second Course

Cha Cha Chicken Marinated, smoke-roasted, half chicken is flash grilled with island jerk spices, served with mashed potatoes and green beans

Honey Glazed Salmon Grilled salmon filet with Our honey mustard glaze served with mashed potatoes and asparagus

Black Bean Tacos Three soft shell tortillas grilled and stuffed with black beans, pico de gallo, shredded lettuce, avocado, shredded carrot and Chihuahua cheese (*for vegan ask for no cheese*)

Salmon Burger Char grilled Pacific salmon with tartar, Lettuce, tomato, onion, and a dash of our famous remoulade Sauce, sided with our Spanish fries



Third Course

Key Lime Pie Creamy and tangy topped with fluffy whipped cream

Molten Chocolate Cake Our moist dark chocolate cake enrobed with dark chocolate, filled with a chocolate truffle center that melts out when heated

Carrot Cake From an old family recipe. Dark, fruity and moist with a cream icing

