

Filet Napoleon

INGREDIENTS:
9 oz. Filet Mignon

COOKING DIRECTIONS:
Char grill to liking

FILET SERVED OVER:
6 Oz. Daphnia Potatoes
- (Combination Sweet & Idaho potato layers w/French cheese and cream)
Grilled portabella mushroom cap
Top With Cabernet Demi Glaze Sauce,
Sweet Potato Chips and Fried Leeks Confetti



FEATURED CHEF RECIPES | Copper Falls Rok & Grille



Fresh Alaskan Halibut

INGREDIENTS:
8 oz. fresh Alaskan Halibut -
Pan seared

SERVED OVER:
4 Oz. Saffron Cream Risotto cake
Grilled asparagus

TOPPED WITH SAUTÉED:
Tiger Shrimp
Sea Scallops

SAUCE:
Pinch of Garlic
Kosher Salt
Fresh ground Black Pepper
Shot of Brandy
2 Oz. Heavy Cream
Pinch of fresh Dill
1 TBSP. Salted Butter

Copper Falls Rok & Grille

Traverse City



CHEF TONY GOJCAJ

Tony Gojcaj is the proud owner of the all new Copper Falls Rok and Grille in Traverse City. He is also the executive chef and owner of the Willow Tree restaurants located in West Branch and Saginaw.

Through hard work, dedication, and a herculean love of family, Tony has hand built his American dream, one restaurant at a time. In 1980, this Albanian arrived in the United States from Monte Negro. Upon arrival to the U.S., he worked as a dish washer at the Coney Island in Detroit, and later at various restaurants as a short order cook. This self-taught hard working young man made his way all the way to the Russian Tea Room in New York City as a Sous Chef.

In 2002, Tony made his way back to Michigan, where he has enjoyed building his reputation at the Willow Tree in West Branch and Saginaw. He is the recipient of the Mid-Michigan People's Choice Award in back to back years, 2014 & 2015. He was also voted Chef of the year by the Midland Daily News in 2013.

Now breaking in to the foodie town of Traverse City, Tony looks forward to introducing patrons to the wonderful entrees at Copper Falls Rok and Grille which will feature fresh meat, seafood, and pasta, often using a special cooking ROK that is heated to 750 degrees. This sears beef and seafood to perfection and locks in the natural juices.

Copper Falls Rok & Grille is serving up contemporary American cuisine along with old world European- Mediterranean cuisine. Stop in soon for a lovely dining experience.

FEATURED CHEF RECIPES | Copper Falls Rok & Grille

Enjoy the Very Best of Traverse City!

Enjoy a warm, relaxing atmosphere featuring an extensive wine list, 16 Michigan craft brews on tap, and a menu featuring meals from scratch, farm to table ingredients.

Now Featuring
Lava Rok Grilling

Fresh, sizzling hot entrees prepared right at your table! Healthy and delicious. The Lava Rok makes the most out of your dining experience!

Happy Hour 11AM to 6 PM Everyday!

\$2 off Cocktails, Beer & Wine

Small Plates \$5 ea. 10 Choices

Copper Falls ROK & GRILLE

CopperFallsGrill.com

Visit our sister restaurant

Willow Tree RESTAURANT

WillowTreeDining.com

Located in West Branch & Saginaw

1796 S Garfield Ave. | Traverse City, MI 49686 | (231) 943 - 1103