



Copper Falls Rok & Grille

Traverse City

LOBSTERS OF THE WORLD

INGREDIENTS:

Maine Lobster tail
 Caribbean Lobster tail
 South African Lobster tail

COOKING DIRECTIONS:

Insert kitchen shears between shell and meat. Begin the cut with the bottom blade right under the shell. Only cut the shell and not the meat. Cut lengthwise down center of shell, leaving fan tail attached. Gently loosen and lift meat out of shell 90%, stopping at the fin.

Gently rinse the lobster tail under cool water, and pat dry with paper towel and rest on top of shell. Feather the tail to stabilize the shell.

Brush tail with melted garlic butter. Spread generously. Place tail in baking pan and bake in 400 degree, preheated oven. Cook for 12 minutes.

GARLIC BUTTER:

1 Lb real sweet cream salted butter, melted
 2-3 Oz minced garlic
 1 Oz of your favorite seasoning salt

COOKING DIRECTIONS:

Whisk together and spread generously on lobster tails.

SERVING DIRECTIONS:

Sprinkle with paprika and serve.



FILET NAPOLEON

INGREDIENTS:

9 Oz Filet Mignon

COOKING DIRECTIONS:

Char grill to liking

FILET SERVED OVER:

6 Oz Dauphinoise 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



CHEF TONY GOJCAJ

Tony Gojcaj is the proud owner of the all-new Copper Falls Rok & 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 Montenegro. 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 into the foodie town of Traverse City, Tony looks forward to introducing patrons to the wonderful entrees at Copper Falls Rok & Grille, which features 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.

New Owner ♦ New Chef ♦ New Menu



CHEF TONY

Now Featuring
Lobsters of the World

Delicious South African, Caribbean, and Maine lobster tails served with choice of sides and drawn butter.

Traverse City's BEST Seafood & Steakhouse!

Copper Falls

ROK & GRILLE

Visit our sister restaurant



WillowTreeDining.com

Located in
West Branch
& Saginaw

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