

# Copper Falls Rok & Grille

## Traverse City

FEATURED RECIPES | Copper Falls Rok & Grille



### BACON WRAPPED PORK TENDERLOIN KABOBS WITH MEDITERRANEAN RED CABBAGE SALAD

#### Bacon Wrapped Pork Tenderloin Kabobs

(Serves 2)

##### INGREDIENTS:

- 8 Oz. Pork Tenderloin
- ½ Lb. Bacon
- 2 Tbsp. Chili Powder
- 2 Tbsp. Cumin
- 1 Tbsp. Black Pepper
- 4 Tbsp. Paprika
- 1 Tbsp. Cayenne Pepper
- 2 Tbsp. Garlic Powder
- Salt to taste

##### COOKING DIRECTIONS:

1. Cut into 6 one inch chunks of meat for each skewer/six skewers total
2. Mix dry ingredients together and season meat.
3. Wrap each piece of meat with bacon
4. Preheat oven to 450 degrees. Place meat on skewers and cook 8-10 minutes on foil-lined pan.

#### Mediterranean Red Cabbage Salad

(Serves 2)

##### INGREDIENTS:

- 3 Cups Red Cabbage, chopped
- 1 ½ Cups Fresh Red Tomato, chopped
- 3 Tbsp. Fresh Parsley, chopped
- 1 Tbsp. Fresh Garlic, chopped
- ½ Cup Fresh Lemon Juice
- ½ Cup Extra Virgin Olive Oil
- Salt to taste

##### COOKING DIRECTIONS:

1. Mix all ingredients
2. Toss
3. Refrigerate



### MEDITERRANEAN SEASONED DOMESTIC LAMB CHOPS

(Serves 4)

##### INGREDIENTS:

- 4 Lamb Chops
- 4 Tbsp. Extra Virgin Olive Oil
- 2 Tbsp. Oregano
- 2 Tbsp. Paprika
- 1 Tbsp. Cayenne Pepper
- Pinch Fresh Garlic

##### COOKING DIRECTIONS:

1. Mix dry ingredients with olive oil for marinade
2. Mark both sides of lamb chops-3 min on grill
3. Place in marinade and refrigerate for 3 hours
4. Bring to room temp for 30 minutes before grilling
5. Grill marinated meat, 4 minutes each side

##### SERVING DIRECTIONS:

Plate lamb chops with freshly cooked asparagus with parmesan.



#### EXECUTIVE CHEF

#### CHEF SERKAN,

Serkan Erginkara of Frankfort has joined the team at Copper Falls Rok and Grille as the new executive chef and partner. Most recently, Serkan made a name for himself as sous chef at Crystal Mountain Resort's Thistle Pub & Grille and also as the owner of Frankfort Takeout. The Takeout featured Mediterranean fare with a decidedly Turkish flair.

Chef Serkan is known for serving fresh, healthy, perfectly spiced food. From Amish chicken and bone-in fish to grinding his meat daily, the focus is always on freshness and top quality ingredients. The difference is in the details for good quality fresh Mediterranean cuisine.

Originally from Turkey, Chef Serkan learned to cook from his mother. After training and perfecting his skills with a Turkish chef and successfully running his own restaurant, he moved to the US where he took a job at a San Antonio Country Club. There he continued to grow as a chef before moving to northern Michigan.

He spent nearly two years teaching Mediterranean style cooking at the Oliver Arts Center in Frankfort. There are plans to partner with the Oliver Arts Center and begin classes at Copper Falls Rok and Grille in spring of 2017.

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## 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

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[WillowTreeDining.com](http://WillowTreeDining.com)

Located in  
West Branch  
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