

Ol' Miner

STEAKHOUSE dinner

Starters

burrata 16  

tomatoes, tender mixed greens, burrata, red onions, focaccia, balsamic glaze

butchers board 19   

smoke sausage, burnt ends, fried cheese curds, focaccia, cheese, seasonal fruits nuts & veggies

six chicken wings 14 GF 

sauce options - bbq, buffalo, spicy peach, lemon pepper

rocky mountain oysters 13   

battered & fried with a side of bbq or cocktail sauce, an Ol' Miner favorite that you will go nuts for!

fried cheese curds 12   

breaded Wisconsin white cheddar curds deep fried & side of ranch

quesadilla  

cheddar, pickled jalapenos, sour cream & quacamole

cheese 10 | grilled chicken 12 | sliced steak 14.5

fried mushrooms 10 

beer-battered mushrooms & a side of ranch

fried chicken strips 12.5     | GF option

two in-house breaded chicken strips, sidewinder fries & a side of ranch,

house bbq sauce, spicy peach, or lemon pepper sauce

Salads & Soup

ranch | blue cheese | 1000 island | honey mustard | balsamic vinaigrette

ADD (ALL GF): grilled chicken +8 | sirloin steak +11 | three large shrimp +8 | salmon +10

wedge 10 GF / V option 

iceberg wedge, topped with blue cheese crumbles, grape tomatoes, red onion & bacon

caesar wedge 10 GF   

our twist on the classic crisp romaine hearts & croutons with parmesan & Caesar dressing

ol' miner 10 GF / V option  

tender mixed greens with wild rice, avocado, pumpkin seeds, nuts, herb vinaigrette

soup de jour 7

made daily! your server will inform you of today's selection

Small Plates

served with one side of your choosing

rib plate 17 GF   

quarter rack of BBQ ribs

grilled chicken 14 GF

one chicken breast with our curated sauce

steak plate 15 GF

grilled 5oz sirloin seasoned with our house

Build Your Own Burger

served with one side of your choosing | gluten-free bun +2

patty option: beef GF | veggie | bison GF +5

veggies: lettuce | tomato | pickle | onion | diced jalapenos | avocado +2

cheese: American  | Swiss | provolone | cheddar | pepper jack **ADD:** blue cheese crumble +1

signature: smoky bacon | rocky mountain oyster | onion rings   +1 ea

dietary ingredient guide:



saucés:

BBQ:   

LEMON PEPPER: 

COCKTAIL SAUCE: V

dressings:

RANCH:  

BLUE CHEESE:   

1000 ISLAND: 

HONEY MUSTARD: 

CAESAR:   

GF = gluten free | V = vegetarian

25% gratuity will be added to all parties of 8 or more | 3.5% service charge fee

Please inform your server of any food allergies. Our kitchen handles wheat, eggs, peanuts, tree nuts, milk, fish, shellfish, soy, and sesame.

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

Steaks, Chicken & Chops

our 21 day aged U.S.D.A. Angus Beef steaks & Vegan 6oz steak (soy/beets) are served with two sides of your choosing
ADD: blue cheese, sauteed onions GF, sauteed mushrooms GF or garlic butter +1 | ADD: three shrimp GF +8

the porterhouse 68 GF

24oz king of steaks, this porterhouse combines a tender filet & bold New York strip flame-grilled

ribeye 47 GF

12oz richly marbled & intensely flavorful, our ribeye steak is perfectly grilled

filet 49 GF

this 10oz luxurious, melt-in-your-mouth filet mignon is the epitome of tenderness

new york strip 42 GF

10oz classic cut renowned for its exceptional marbling & deep, beefy flavor

sirloin 34 GF

10oz premium sirloin, hand-selected & perfectly aged to enhance its robust flavor

vegan steak option 30

6oz vegan steak crafted from savory soy & earthy beets

certified prime rib 38 GF

available Thurs - Sun

12 - 14 oz slow-roasted for juiciness & rich flavor, served with raw or creamy horseradish & natural au jus

beef short ribs 36 GF

slow-cooked, fall-off-the-bone tender beef short ribs served with a rich, chef-curated sauce

chicken fried steak 23

tenderized U.S.D.A. choice steak lightly battered & fried, topped with classic white gravy

chicken half 26

pan seared, finished with our seasonal rotating chef-crafted sauce

st. louis ribs half 24 | full 36

pork ribs, slow roasted & glazed with our signature BBQ sauce

bone-in pork ribeye 35

your choice, fried crispy  or grilled GF, finished with our seasonal rotating chef-crafted sauce

Seafood & Pasta

seafood of the day

Market priced seafood served with two sides of your choosing

grilled salmon 27 GF

topped with garlic herb butter




rosemary fettuccine alfredo 19

ADD (ALL GF): shrimp +8 | chicken +6 | steak +8 | GF pasta +2

Sides GF / V unless listed

sidewinder fries | onion rings   | cottage cheese  | baked potato | wild rice  | mashed potatoes  | seasonal vegetable | potato salad 

+2

house made mac n' cheese   | house or caesar wedge salad GF option / V option | loaded baked potato  GF | sweet potato fries GF | soup

Beverages

Coke 0 | Diet Coke | Coke | Root Beer | Lemonade | Raspberry iced tea | Sprite | Ginger Ale | Fresh Brewed Tea

dietary ingredient guide:



sauces:

BBQ:   

LEMON PEPPER: 

COCKTAIL SAUCE: V

dressings:

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red onions, focaccia, balsamic glaze

butchers board 19

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focaccia, cheese, seasonal fruits nuts & veggies

six chicken wings 14 GF

sauce options: buffalo, bbq  , lemon pepper , spicy peach

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battered & fried with a side of bbq or cocktail
sauce, an Ol' Miner favorite that you will go nuts for!

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breaded white cheddar curds deep
fried & side of ranch

quesadilla

cheddar, pickled jalapenos, sour cream & guacamole
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fried mushrooms 10

beer-battered mushrooms & a side of ranch

fried chicken strips 12.5 | GF option

two in-house breaded chicken strips, sidewinder fries & ranch,
sauce options: buffalo, bbq  , lemon pepper , spicy peach

Salads & Soup

ranch   | blue cheese    | 1000 island  |

honey mustard  | balsamic vinaigrette

ADD (ALL GF): grilled chicken +8 | sirloin steak +11 |

three large shrimp +8 | salmon +10

wedge 10 GF / V option

iceberg wedge, topped with blue cheese crumbles,
grape tomatoes, red onion & bacon

caesar wedge 10 GF

our twist on the classic, crisp romaine hearts &
croutons, parmesan and caesar dressing




ol' miner 10 GF / V option

tender mixed greens with wild rice, avocado,
pumpkin seeds, nuts, herb vinaigrette

soup de jour 7

made daily! your server will inform you of today's selection

Sides GF / V unless listed

sidewinder fries | onion rings   | cottage cheese  |

baked potato | wild rice  | mashed potatoes  |

seasonal vegetable | potato salad 

+2

house made mac n' cheese   | loaded baked potato  GF |

house or caesar wedge salad GF option / V option | soup |

sweet potato fries GF

Beverages

Coke 0 | Diet Coke | Coke | Root Beer | Lemonade | Raspberry iced tea | Sprite | Ginger Ale | Fresh Brewed Tea

Ol' Miner

STEAKHOUSE *lunch*

Sandwiches


served with a choice of one side

BREAD: hoagie roll | marble rye | sourdough





CHEESE: American | Swiss | provolone | cheddar | pepper jack

ADD: blue cheese crumble +1




ol miner cheesesteak 17

sliced ribeye GF or grilled chicken  sauteed with
fresh green peppers & onions topped with melted
provolone on a hoagie roll

chicken sandwich 15

grilled GF or fried    , lettuce, tomato, pickle & onion on a bun

chicken ranch wrap 17

grilled GF or fried    with tomato, lettuce & shredded cheese

french dip 16

sliced angus roast beef & melted provolone
on a hoagie roll with a side of hot rosemary au jus

reuben 15

sliced fresh corned beef, melted Swiss,
sauerkraut & 1000 island dressing on marble rye

blt sandwich 14

bacon, lettuce & tomato

turkey club 16

sliced turkey, lettuce, tomato & bacon served on your choice of bread

fish & chips *make it a sandwich* 17

fried beer battered cod & tartar sauce

Specialty Burgers

burgers are seasoned with chef's special rub (gluten free)

INCLUDED: lettuce, tomato, pickle, onion & served with
choice of one side | gluten free buns +2 | blue cheese crumble +1

SUB PATTY: veggie no extra charge | elk burger GF or
bison burger GF +5 per patty

prospector burger 18

Swiss, pepper jack & cheddar, sweet bbq sauce
& topped with an onion ring

mountaineer burger 20

A true mountain-full! two burger patties topped with
your choice of cheese

caliente burger 18

pepper jack & diced jalapenos, topped with an onion ring

bacon cheddar burger 18

two slices of smokey bacon, topped with cheddar

veggie burger 13

vegetarian patty & avocado

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