

SMALL PLATES

STUFFED MUSHROOMS

Fresh, large mushrooms stuffed with Fontana cheese, Parmesan, garlic and fresh herbs. Topped with a white wine sauce – 9

MOZZARELLA STICKS

Served with house made marinara sauce – 8

YELLOWJACKET FRIES

French fries topped with jack and cheddar cheese and chives. Served the Miner's way! – 10

Plain Fries – 7

GOURMET ONION RINGS - 7

CHICKEN STRIPS AND FRIES - 11

MEATBALL SANDWICH

Served open face with momma's homemade meatballs topped with "gravy" & Mozzarella cheese – 11

Add Dinner Caesar salad – 13.50

SOUPS

LOBSTER BISQUE - 8

SPLIT PEA WITH HAM - 8

SALADS

SPINACH SALAD

House made French dressing with white wine, piment d'espette, Dijon mustard and garlic mixed with spinach, tomatoes, green onions, and sliced mushrooms - 10

HOUSE SALAD

House made buttermilk Ranch dressing with pickled pearl onions and scallions mixed with Romaine lettuce, green onion, tomatoes and sliced mushrooms – 10

DINNER HOUSE SALAD - 4

CAESAR SALAD

Artisan hearts of romaine, shaved Parmesan, croutons and house made Caesar dressing – 10

Add Grilled Chicken – 2 Add Grilled Tiger Prawns – 6

DINNER CAESAR – 3.50

CERTIFIED ANGUS STEAKS

ALL STEAKS ARE FLAME GRILLED. Served with your choice of a house made Yukon Gold Mashed Potatoes, Fries, or gourmet Onion Rings and Roasted Seasonal Vegetables

12 OZ. RIBEYE SPECIAL

Well marbled, juicy and savory - Topped with Gorgonzola cheese and demi glaze – 26

FILET MIGNON

Tender and juicy thick cut – 29

STEAK SINATRA

Flame broiled 10 oz. Rib eye steak, well marbled, juicy and savory topped with momma's "gravy".

Includes salad with garlic bread - \$26

MINER'S TRI-TIP

House Specialty! Tender, flavorful and topped with a mushroom demi-glaze – 17

PORK SIRLOIN MEDALLIONS

Sautéed in a white wine, onion, and mushroom demi-glaze cream sauce - 18

MIXED GRILLS

MINER'S TRI-TIP AND TIGER PRAWNS

Certified Angus Tri-Tip with a mushroom demi glaze and grilled Tiger Prawns – 21

FILET AND SCAMPI

Petite, Certified Angus Filet Mignon and Tiger Prawns with a garlic and white wine sauce atop linguini - 24

SEAFOOD

FRESH ATLANTIC SALMON

Fresh, pan seared Atlantic Salmon tipped with a Buerre Blanc sauce. Served with your choice of house made Yukon Gold Mashed Potatoes, Fries or gourmet Onion Rings and Roasted Seasonal Vegetables – 16

SHRIMP SCAMPI

Tiger prawns sautéed with shallots and garlic in a creamy white sauce atop linguini with Roasted Seasonal Vegetables – 16

CHICKEN

CROWN POINT CHICKEN

House Specialty! Pan seared chicken breasts filled with jack cheese, parmesan, garlic and fresh herbs. Topped with a white wine Parmesan cream sauce. Served with Yukon Gold mashed potatoes and Seasonal Roasted Vegetables – 15

CHICKEN MARSALA

Pan seared chicken breast topped with a Marsala wine sauce and sautéed mushrooms. Served with Yukon Gold mashed potatoes and Seasonal Roasted Vegetables – 14

PASTA

LINGUINE WITH MEATBALLS

Linguine pasta topped with momma's "gravy" and homemade meatballs. Includes garlic bread - \$14

LINGUINE WITH MARINARA SAUCE

Linguine pasta topped with momma's "gravy" style marinara sauce with button mushrooms, bell peppers and garlic. Includes garlic bread - \$12

CHICKEN AND LINGUINI

Linguini, grilled chicken, sautéed onion & bell pepper, garlic, white wine in a creamy red sauce. Includes garlic bread – 14

SPINACH RAVIOLI

Fresh spinach and ricotta cheese ravioli topped with momma's "gravy" style marinara sauce with button mushrooms, bell peppers and garlic. Includes garlic bread - \$14