

Just Gettin' Started

Onion Blossom

A whole fresh onion, hand-sliced and battered then cooked to a golden brown & served with our special house dipping sauce. 5.95

SkipJack Cheese Sticks

Five hand cut Pepper Jack cheese sticks tossed in a blend of our signature spices, deep fried & paired with Roasted Red Pepper Sauce. 5.95

Coconut OR Boom Boom Shrimp

Choose either: Five jumbo shrimp lightly battered and rolled in coconut flakes then cooked to perfection and served with Sweet & Sour sauce **or** Five lightly battered jumbo shrimp fried up crispy and tossed in a creamy sweet Asian chili sauce. Served over fresh leaf lettuce 7.45

Strip Mine Spinach Dip

Our Secret recipe spinach dip served with flat bread points. 7.95

Chicken Strips

Tender strips of all white meat chicken seasoned and lightly breaded. Served with honey mustard. 5.95
Buffalo, BBQ, or Boom Boom Style 6.95

Crab Cakes

Wild caught Mid-Atlantic crab meat, hand picked and freshly prepared with our favorite ingredients then paired with our remoulade sauce. 9.95

Loaded Potato Bites

Crispy slices of russet potatoes covered with 2 kinds of cheese, applewood smoked bacon, onions and tomatoes then sprinkled with chives. Served with sour cream. 5.95

Portobello Mushroom Fries

Sliced Portobello Caps, hand battered then cooked to a golden brown & served with our Zesty Horseradish dipping sauce. 7.45

Bloody Mary Shrimp Cocktail

Large chilled shrimp hugging a martini glass rim and surrounding a special Bloody Mary Cocktail Sauce. 7.45

Soup & Salads

Ranch, Light Ranch, Italian, French, Honey Mustard, 1000 Island, Caesar
Try our freshly made Bleu Cheese, Balsamic, or House Dressing

Iceberg Wedge Salad

Grilled sirloin steak or chicken aside a crisp wedge of Iceberg lettuce. Topped with creamy bleu cheese dressing, Bacon, tomato & bleu cheese crumbles. Chicken Breast 9.95 Sirloin Steak 13.95

Veggie Salad

Crisp blend of lettuce topped with cucumbers, cherry tomatoes, carrots, cheddar cheese & garlic croutons. 6.95

Add Grilled or Fried Chicken 9.95

Add Sautéed Shrimp 11.95

Add Grilled Sirloin Steak 13.95

Caesar Salad

Fresh chopped Romaine tossed with our house made Caesar dressing, garlic croutons & shredded Parmesan cheese. 6.95

Add Grilled or Fried Chicken 9.95

Add Sautéed Shrimp 11.95

Add Grilled Sirloin Steak 13.95

Underground Soup

House-made vegetable soup loaded with meat and served up hot for you daily. Cup 1.95 Bowl 3.95

Soup of the Day

Made fresh daily with choice ingredients. Ask your server about our featured soup.

Sandwiches & Baskets

Served with our Beer Battered Fries

#9 Burger

Quality ground chuck expertly seasoned, grilled, and placed on a toasty cornmeal dusted bun. Dressed with mayo, lettuce, pickle, red onion & tomato. 6.95
Add Blue, Cheddar, Pepperjack, American or Swiss cheese for .50

Bacon Cheddar Burger

Topped with Applewood smoked bacon & cheddar cheese. Dressed with mayo, lettuce, & tomato. 8.45

Mushroom Swiss Burger

Topped with Swiss cheese and a generous portion of sautéed mushrooms and onions. 8.45

BBQ Bacon Burger

Topped with cheddar cheese, Applewood smoked bacon, Fried Onion Straws, pickle and BBQ sauce. 8.45

#9 Chicken Sandwich

Grilled chicken breast resting on a cornmeal dusted bun and dressed with mayo, lettuce, pickle, red onion & tomato. 6.95
Add Blue, Cheddar, Pepperjack, American or Swiss cheese for .50

Honey Mustard Chicken Sandwich

Comes dressed with lettuce, tomato, & mayonnaise on the top plus Applewood smoked bacon bits and a special honey mustard dressing on the bottom. 7.95

Cajun Chicken Sandwich

Our 6 oz chicken breast dusted with our special blend of signature spices and blackened on a cast iron skillet then topped with melting pepper jack cheese. Dressed with lettuce, tomato, & mayonnaise. 7.95

Coal Miner's Cordon Bleu

Grilled chicken breast topped with prosciutto, melted swiss cheese, and Dijon mustard. Served on a corn meal dusted bun with lettuce and tomato. 9.95

Ribeye Sandwich*

Hand -Cut Angus Ribeye grilled just right, topped with lettuce and tomato, and served to you on a sourdough hoagie bun. 11.95

Portobello Mushroom Sandwich

Whole tender mushroom caps lightly seasoned then grilled & crowned with lettuce, tomato, sautéed onions & mozzarella cheese. A perfect choice for the vegetarian. 8.95

Kentucky Hot Brown

Thick slices of Texas Toast covered with smoked Turkey breast and our Mornay cheese sauce. Topped with Applewood smoked bacon and roasted ripe tomato wedges. Served on hot cast iron with a side of our beer-battered fries. Half size 10.95 Full size 13.95

Chicken Strip Basket

Five of our lightly breaded all white meat chicken strips paired with our honey mustard dipping sauce. 8.95

Coconut Shrimp Basket

Eight jumbo shrimp, lightly battered and rolled in coconut flakes then cooked to perfection. 10.95

Lil' Miner Meals

Grilled Cheese Sandwich 4.95 Hamburger 5.95 Grilled Chicken Sandwich 5.95

Chicken Strips 4.95 Steak Bites 6.95 Mac & Cheese 4.95

*Served with fries and a kid-sized soft drink
12 & Under
Over 12 add \$3.00*

#9 Favorites

Perfectly paired with a side dish that compliments the meal
along with another side of your choice

Pork Tenderloin

Juicy, hand-cut pork tenderloin medallions grilled to perfection and topped with our house-made Bourbon Cranberry Reduction. Served with our garlic mashed potatoes. 14.95

Grilled Salmon

Fresh grilled Atlantic salmon rubbed with our secret spice blend and served with sautéed vegetables. 15.95

Grilled Mahi Mahi

Grilled Mahi Mahi fillet, wild caught and cooked over an open fire. Lightly seasoned then served over a bed of wild rice 15.95

Blackened 16.95

Sweet Lime Mojo 16.95

Parmesan Basil Ahi Tuna*

Seared Ahi Tuna steak perfectly seasoned and drizzled with our Chef's handmade Parmesan Basil pesto and paired with sautéed vegetables. 20.95

BBQ Chicken Breast

Half pound grilled chicken breast covered in our Signature BBQ sauce, cheddar cheese, & Applewood smoked bacon. Served with our creamy housemade macaroni and cheese. 12.95

Smothered Chicken Breast

Half pound grilled chicken breast covered with our mornay sauce then topped with sautéed mushrooms, onions and roasted bell peppers. Served with a baked potato. 13.95

Add Sautéed shrimp for 5.00

Citrus Chicken Breast

Grilled chicken wrapped in prosciutto and topped with our Sweet Lime Mojo. Served with wild rice. 13.95

Chef's Special

Our Chef always keeps you guessing! Every night, our talented Chef and Cooks prepare some of our most delicious meals especially for you. We have become famous for our unique approach to food and our ever changing offerings. You are sure to love anything that we put on your plate but always recommend that you try what makes us unique. Ask your server what we have made today using only the finest ingredients.

On Thursday, we offer Slow Roasted Prime Rib-full of juicy flavor and tenderness

On Friday, we offer our Cajun Flat Iron served on an iron skillet

Always Fresh and Delicious Sides

Beer Battered Fries

Baked Macaroni & Cheese

Sweet Potato Casserole

Garlic Mashed Potatoes

Baked Potato

Cole Slaw

Sautéed Mushrooms

Sautéed Vegetables

House Salad

Wild Rice

Side Caesar

Cup of Soup

Load Up your Baked or Mashed Potatoes for \$.95

Substitute a Side Wedge Salad for \$1.00

Don't Forget Dessert!

*Our wonderful Bakers are here before the sun comes up every morning whipping up desserts from scratch. Their creativity keeps our selection fresh and decadent. Of course you can always count on our Stockpile Brownie topped with roasted almonds and Breyer's Vanilla Bean Ice Cream or our made-from-scratch cheesecake topped just the way you like it! Ask your server for tonight's full dessert selection. **Starting at \$3.95***

Signature Steaks

Our mouthwatering steaks are seasoned to perfection & served just the way you like it.

We begin with Hand-Cut Certified Angus Beef,
add our secret spice blend, and cook on an open fire grill.

Choose two of our freshly made sides.

#4 Filet*

A tender and juicy 6 ounce medallion cut in-house and seasoned perfectly. 20.95

#6 Porterhouse*

Perfect for the true steak lover, this 20 ounce Porterhouse is considered one of the highest quality steaks.
A New York strip & filet in one. So big it covers the whole plate. 27.95

#9 Sirloin*

A classic steakhouse favorite. Full of flavor.

6oz 12.95

12oz 17.95

#11 Ribeye*

One of the more flavorful cuts of beef, its marbling makes this steak great coming off our grill
and we cut it ourselves to get just the perfect size.

10oz 17.95

14oz 22.95

#13 New York Strip*

A succulent 12 ounce strip steak, cut thick, well marbled for flavor and more lean than a ribeye.
This is one of our best tasting steaks. 23.95

Overstuffed Filet*

We take our famous 6 ounce Filet, stuff it with Bleu Cheese crumbles and bacon, and grill it to
tender perfection. 24.95

Surf & Turf*

Our 6 oz Sirloin paired with your choice of Sautéed, Coconut or Boom Boom Shrimp or
a crisp handmade crab cake. 17.95

BTU Ribeye*

This full pound bone-in Ribeye will surely raise the temperature of any steak lover. 24.95

RARE - Cool red center **MEDIUM RARE** - Warm red center **MEDIUM** - Hot pink center
MEDIUM WELL - Slightly pink center **WELL DONE** - No Pink

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

Make It Personal

Add any of these toppers to create your perfect steak

\$1.00

Sautéed Mushrooms

Sautéed Onion

Bleu Cheese Crumbles

Fire Roasted Bell Peppers

\$5.00

Crab Cake

Sautéed Shrimp

Coconut Shrimp

Boom Boom Shrimp

Beverages

Dr. Pepper, Coca-Cola, Pepsi, 7-up, Sunkist Orange,
Diet Coca-Cola, Diet Dr Pepper, Sweet and Un-Sweet Tea

Beer Selection

Budweiser, Bud Lite, Miller Lite, Coors Light, Amber Bock,
Michelob Ultra, Blue Moon, Corona, Stella Artois, Heineken,
Guinness Extra Stout, Samuel Adams Boston Lager,
Magic Hat #9

16oz & 23oz Draught Beer

Bud Light, Miller Lite, Sam Adams Seasonal