



STARTERS



- Wisconsin Ellsworth Cheese Curds** \$10
CHOICE OF SAUCE: Buffalo, Blue cheese, Chipotle maple, Marinara, & Ranch.
- Stuffed Mushrooms** \$12
Button mushrooms filled with Italian Sausage, Cheese, Fresh herbs served with Creole cream sauce & Fried tobacco onions.
- Fried Buffalo Shrimp with Fries** \$12
Served w/ Ranch or Blue Cheese.
- Maple Leaf Farms Duck Drums** \$13
Served w/Celery, Carrots & Ranch or Blue Cheese.

SOUP & SALAD



- DRESSINGS:** Ranch · Blue Cheese · Balsamic Vinaigrette · Caesar · Oil · Red Wine Vinegar · Red Wine Vinaigrette.
- Smoked Pheasant Chowder** \$9 Cup · \$11 Bowl
Bacon · Corn · Wild Rice · Sweet Potato · Fresh Herbs.
 - Soup of The Day** \$8 Cup · \$10 Bowl
Ask your server!
 - House Salad** \$9.50
Mixed green salad with Heirloom tomatoes, Carrots, Cucumbers & Red onion.
 - Chopped & Tossed Caesar Salad** \$11
Romaine tossed in Caesar dressing, with Heirloom tomatoes, Croutons, Parmesan cheese & Olives. **ADD A PROTEIN*:**
Steak – \$8 · 4 Jumbo Shrimp – \$7

SANDWICHES



- All sandwiches come with French fries or House-made Cajun potato chips. **SUBSTITUTE:** Mac & Cheese or Mashed Potatoes for – \$3. **ADD-ONS:** Bacon –\$4 · Gluten Free Bread –\$2
- Angus Burger* or Impossible Burger** \$18
Angus Burger or “plant based” served w/ Bibb lettuce, Tomato, Red onion & Pickle.
CHOICE OF CHEESE: American, Blue, Cheddar, Pepper-Jack & Provolone
 - Blackened Chicken Sandwich** \$18
Blackened chicken sandwich served w/ Provolone, Bibb lettuce, Tomato, Red onion & Pickle.

HAPPY HOUR



- 4 PM - 6 PM DAILY**
- Drafts & Wells** \$5
 - Wines** \$6
 - Select Cocktails** \$7
 - Stuffed Mushrooms** \$9
 - Cheese-Curds** \$7
 - Chicken Tenders Basket** \$6

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Gluten Free buns available upon request. We are proud to offer vegetarian and gluten free items.

PIZZA



- ALL PIZZAS** are 12” pies made from scratch with our House-made dough, Savory homemade Tomato sauce, Fresh ingredients & Cooked to perfection.
- The Owner** \$22
Grilled chicken, Spinach, Roasted garlic, White sauce & Mozzarella.
 - Red Mountain** \$19
Pepperoni, Tomato sauce, Mozzarella & Parmesan.
 - Hawaiian Mountain** \$22
Italian sausage, Pineapple, Tomato sauce, Mozzarella & Parmesan.
 - Veggie** \$20
Spinach, Mushroom, Artichoke, Roasted garlic, Tomato, Tomato sauce & Mozzarella.
 - Le Cheese** \$16
 - Build Your Own** \$16
SAUCE: Tomato, White Sauce or Garlic Oil.

Cheese: Mozzarella
MEATS: Chicken, Pepperoni, Italian Sausage, Bacon & Ground Beef – \$3 per topping. **VEGGIES:** Artichokes, Garlic, Spinach, Red onion, Mushroom, Tomato & Pineapple – \$2 per topping

ENTREES



- Miner’s Chicken** \$26
Two Chicken breasts with wild rice, Cremini mushrooms, Bacon & Jus.
- BBQ Pork Ribs** \$24
Half-rack slow-cooked and basted in BBQ sauce with black Ranchero beans, French fries & Hush-puppies.
- Hi-Country Skirt*** \$39
Char-grilled skirt steak with Chipotle demi-glace, Whipped potatoes & Sauteed Broccolini.
- Pork Tenderloin*** \$35
Seared Tenderloin served with Whipped potatoes, Shoestring zucchini & Mojo verde.
- Chicken Picatta** \$27
Grilled chicken linguine in a Lemon caper cream sauce served with Sauteed Broccolini.
- Catfish Colorado** \$26
Fried catfish filet with Pecan wild rice, Green chili sauce, Crusty Tomato & Hushpuppies.
- Chicken Fried Mushrooms Marinara** \$24
Battered and fried Cremini mushrooms served over Linguine pasta with Spinach, Artichoke, Marinara & Parmesan.