

HIGH COUNTRY
HL
LODGE

OLE MINER'S

STEAKHOUSE & PROVISION CO.

Welcome to the Ole Miner's Steakhouse and Provision Company.

Ole Miner's has been a Pagosa favorite for over 27 years
and is known for the best steaks in the area.

We are pleased to offer all natural, grass-fed, hormone-free beef.
Beef selections are USDA choice, hand cut, and grilled to order.

Our wild game dishes and Pork Loin are sure to wow your taste buds.

Don't miss the Beef Stroganoff and Pasta selections.
Our menu items are all natural and cooked to perfection.

Ole Miner's will be open 7 days a week,
and we will serve on a first-come, first-served basis.

Sorry, no reservations

Hours: Sunday through Thursday 5:00 pm – 9:00 pm
Friday and Saturday 5:00 pm – 10:00 pm

www.oleminerssteakhouse.com • 24 hour information 970.264.5981

Gift Certificates Available

We appreciate your business

Thank you!

We would like to thank Paul and Janet Aldridge for the outstanding service they have provided to Pagosa Springs' residents and visitors for the last 27 years here at the Ole Miner's Steakhouse.

Summer Menu

Appetizers

Paprika-dusted Fried Calamari

*Tossed with shiitake mushroom and sweet, hot chili sauce
and served with shredded lettuce.*

\$10

Giant Hand-battered Shrimp

Served with purple cabbage slaw and smoked Serrano ranch sauce.

\$11

Chili Rellanos Dipped in Blue Corn Meal Beer Batter

*Served over Serrano salsa
and drizzled with cooling cucumber vinaigrette.*

\$8

Soups

Original Soup du Jour

Cup *Bowl*
\$5 \$9

Colorado Clam Chowder

Cup *Bowl*
\$4 \$8

Salads

Garden Green Salad

*Mixed young greens with red onions, cucumbers, tomatoes and candied walnuts.
Finished with blueberry vinaigrette*

\$8

Danish Blue Cheese, Romaine Wedge Salad

*Crisp romaine heart with diced tomatoes, red onions and bacon crumbles.
Creamy Danish blue cheese dressing*

\$8

Classic Caesar Salad

*Chopped crisp romaine, shaved parmesan cheese and brioche croutons.
Anchovies added upon request.*

Original Ole Miner's Caesar dressing

\$7

Garden Side Salad

*Romaine and green leaf lettuce with spinach,
marinated cucumbers, tomatoes, black olives and red onions.
Choice of dressings: ranch, 1000 island, blue cheese or oil and balsamic vinegar*

\$2

High Country Cuisine

Entrees

Pan-seared Marinated Pork Loin with Original Ole Miner's Orange Mole Sauce

*Tender pork simmered in a fragrant orange mole sauce, fortified with chilis and spices.
Served with broccoli crowns and red pepper rice pilaf.*

\$13

Chicken Picatta

*Juicy chicken seared, then simmered in a creamy lemon and caper sauce.
Tossed with linguine pasta and fresh herbs.*

\$14

Mango-beer Braised Wild Boar Ribs

*Served over roasted red pepper rice pilaf, fresh purple cabbage slaw.
Finished with mango-beer pan sauce.*

\$23

High Country Stroganoff with Green Chile and Tequila

*Beef tenderloin simmered in cream, broth, tequila, herbs and chilis
until "melt in your mouth" tender.*

Tossed with penne pasta. Sprinkled with fried tortilla strips.

\$15

The Wild Bunch One-pound "Smoking Gun" Burger

*One pound of choice Angus beef grilled the way you like it!
Topped with smoked gouda cheese and smoky serrano salsa. Served with matchstick fries.*

\$10

Pan-roasted Fresh Alaskan Halibut

*Fresh and flaky Alaskan halibut drizzled with olive oil.
Served over spinach-artichoke ravioli in a white wine and tomato sauce.*

\$29

All High Country Cuisine includes home-baked bread
Add a side salad of garden greens and fresh veggies . . . \$2

or

A tasty, original Ole Miner's gourmet salad
See the salad menu for descriptions and prices

Steaks

Add optional blue cheese crust to any of the steaks . . . Extra \$2

Add sauteed mushrooms or onions . . . Extra \$3

10 Oz. Top Sirloin

A large, thick, flavorful cut of sirloin.

\$19

8 Oz. Beef Tenderloin

Thick and tender Angus beef filet.

\$27

14 Oz. New York Strip Steak

A lean and tasty cut of Angus beef.

\$26

14 Oz. Aged Beef Rib Eye

The King of Beef, buttery, juicy and delicious.

\$27

“Surf and Turf”

*A generous portion of our classic
Shrimp Scampi and your choice
of any of our mouthwatering steaks.*

\$36

10 Oz. Marinated Pork Loin

*An all-natural pork tenderloin
wrapped in Applewood bacon and grilled,
succulent and delicious.*

\$24

***ALL STEAKS INCLUDE HOME-BAKED BREAD
AND A CHOICE OF TWO OF THE FOLLOWING SIDES:***

**Baked potato, roasted red pepper rice pilaf, mixed seasonal vegetables,
garlic mashed potatoes, broccoli crowns, steamed purple cabbage.**

Sides also available a la carte . . . \$3



EVERY SATURDAY NIGHT

Slow Roasted Prime Rib

A thick, juicy cut, perfectly seasoned.

\$20



**TO ENHANCE YOUR DINING EXPERIENCE
CHOOSE A FINE WINE FROM OUR OLE MINER'S WINE LIST**
A delicious Pinot Noir, Chardonnay, Cabernet Sauvignon, Merlot, Chianti
or Reisling by the glass or bottle.

Add a side salad of garden greens and fresh veggies . . . \$2

or

A tasty, original Ole Miner's gourmet salad

See the salad menu for descriptions and prices

Little Miner's Menu

(12 years and under)

Chicken Tenders with Ranch Dressing

Lightly breaded and deep fried.

Served with fries.

\$7

Pasta Bowl

Linguine pasta with your child's choice of Alfredo, marinara or butter sauce.

\$8

Peanut Butter and Jelly Sandwich

Served on enriched white bread with fries.

\$4

Child's Ole Miner Burger

Prepared plain or with garnish, your child decides. Served with fries.

\$8

ALL LITTLE MINER MEALS INCLUDE A DRINK:

Sprite, Coke, Dr. Pepper, Diet Coke, Lemonade or Ice Tea



Desserts

Ole Miner's Carrot Cake

You won't believe your eyes, a portion that can easily be shared.

\$9

Chocolate Lover's Spoon Cake

Rich and luscious, a must for the chocolate lover.

\$8

Caramel Apple Torte

Fruity, smooth and rich with caramel. Great with a scoop of ice cream.*

\$8

Bourbon Pecan Torte

Totally decadent, thick with pecans and a rich filling. Topped with whipped cream.

\$9

Herman's Original Rocky Mountain Pie

Not always available, but it's worth the wait.

Ask your server.

\$6

* Ice Cream A La Mode . . . \$2

RED WINES

Cabernet Sauvignon

	Glass	Bottle
Kendall Jackson VR Cabernet	\$8	\$34
Wild Horse, Paso Robles	\$9	\$52
House: Beringer Stone Cellar	\$6	

Merlot

Swanson, Napa		\$59
Kendall Jackson Merlot	\$8	\$34
Forest Glenn, Sonoma		\$21
House: Beringer Stone Cellar	\$6	

Malbec

Trapiche	\$8	\$34
Andeluna	\$9	\$52

Pinot Noir

Kendall Jackson Pinot Noir	\$8	\$34
Row Eleven, Three Vineyard, CA		\$45
La Crema Pinot Noir	\$7	\$24
House: Beringer Stone Cellar	\$5	

Chateau Neuf du Pape

Mont-Redon Chateau		\$61
--------------------	--	------

Bordeaux

Chateau Vignot St. Emilion		\$61
----------------------------	--	------

Chianti

Ducaross Chianti Classico	\$8	\$32
---------------------------	-----	------

Syrah

Kendall Jackson Estate	\$8	\$34
Concannon Select Vineyard	\$9	\$45

WHITE WINES

Chardonnay

	Glass	Bottle
Kendall Jackson Reserve	\$7	\$27
Ironstone RSV		\$47
House: Beringer Stone Cellar	\$6	

Sauvignon Blanc

Kendall Jackson Estate	\$6	\$24
Callaway, Coastal		\$32

Fumé Blanc

Ferrari Carano		\$32
----------------	--	------

Pinot Grigio

Lagaria, Italy		\$26
House: Beringer Stone Cellar	\$6	

Reisling

Dr. Loosen, Mosel Valley	\$8	\$25
--------------------------	-----	------

CHAMPAGNES

	Glass	Bottle
Korbel Crown Brut (Split)		\$8
Korbel Rosé Brut	\$5	\$28
Kenwood Sparkling Yulupa	\$5	\$27
G.H. Mumm Champagne Rouge		\$89

SOFT DRINKS

Coke	Sprite
Diet Coke	Dr. Pepper
Lemonade	Ice Tea

GREAT BEERS

Domestic

Miller Genuine Draft • Miller Light
Budweiser • Bud Light
Michelob Ultra • Michelob Lager
Coors • Coors Light • Coors Non-Alcoholic
\$2.75

Micro Brewery

SKA Brewing True Blonde Ale
Breckenridge Agave Wheat
Steamworks Steam Engine Lager
Bridgeport IPA (India Pale Ale)
Alaskan Amber
Smithwick's Irish Ale
\$3.75

Imported

Corona
Modelo Especial • Modelo Negra
\$3.50

Stout

Guinness Stout • Oatmeal Stout
\$4.50 \$4.25
(14.5oz. can)

Refreshing Mineral Water

Voss Still Water • Voss Sparkling Water
\$3.95
Fiji Spring Water
\$2.50

Ask for your Favorite Cocktail!