

ORE HOUSE

AT THE PINE GROVE



Welcome to Steamboat and The Pine Grove Ranch. This old barn you're in is 'bout 100 years old, almost as old as Steamboat Springs itself! The barn was converted into a restaurant in 1971, and is now the oldest established restaurant in town.

Wander 'round and take a look at some of our old photographs and memorabilia. The old stoves and wagon wheels were found right here on the ranch and the chaps 'n other stuff from Colorado ranches. We welcome and invite you to relax and enjoy your experience, and hope it won't be long 'til you visit us again.

Winter Dinner 5:00 till Closed
Summer Dinner 5:30 till Closed

Reservations 879-1190

1465 Pine Grove Road
Steamboat Springs, Colorado

Jeff Little, Owner • Diane Burns, Owner /General Manager • Dan Emert, Owner/Manager

APPETIZERS & EXTRAS

BAKED BRIE

MANGO CHUTNEY AND BAGUETTE \$8.95

RUBY RED SMOKED TROUT

ASSORTED CRACKERS AND YOGURT DILL SAUCE \$8.95

CRAB CAKES

WITH RED PESTO HOLLANDAISE \$9.95

COYOTE SHRIMP

SPICY PRAWNS WITH RED CHILE PESTO BUTTER \$8.95

SEARED AHI TUNA

SESAME SEED ENCRUSTED, SERVED RARE WITH WASABI \$9.95

SOUP OF THE DAY

CUP 2.95 BOWL 3.95

DINNER

All Entrées include salad bar, choice of wild rice pilaf, baked potato or house potato, fresh vegetables, warm ranch rolls and our famous cinnamon rolls!

(HOUSE POTATO IS SHREDDED RED POTATO, SEASONED WITH CILANTRO & ONION, FRIED IN A CANOLA OIL, AND TOPPED WITH CHEESE SAUCE)

PRIME RIB

NORTHWEST COLORADO'S BEST AND OUR SPECIALTY

8 OZ
\$21.95

12 OZ
\$26.95

16 OZ
\$31.95

20 OZ
\$36.95

FAMOUS STEAKS

CHOICE AGED BEEF, CUT DAILY

SIRLOIN
8 OZ \$16.95
12 OZ \$19.95

NY STRIP
12 OZ \$26.95

FILET
8 OZ \$27.95
12 OZ \$36.95

ORE HOUSE TOPPING...CRAB MEAT AND BÉARNAISE SAUCE...ADD \$2.00

SAUTÉED MUSHROOMS...ADD \$1.50

PINE GROVE FAVORITES

STEAK ORE HOUSE

CENTER CUT FILET, BACON WRAPPED,
WITH CRAB MEAT, AND BÉARNAISE \$29.95

BLACK'ND RIB EYE

12 OZ PRIME RIB EYE, SEASONED, SEARED,
WITH ROASTED GARLIC SAUCE \$27.95

SANTA FILET

TENDER, AGED FILET,
WITH RED CHILE PIÑION PESTO \$28.95

STEAK BITS

STEAK TIPS MESQUITE SMOKED,
MARINATED WITH TERIYAKI \$16.95

BUFFALO SIRLOIN

CARAMELIZED SHALLOTS WITH
BRANDY PEPPERCORN SAUCE \$27.95

BEEF KABOB

MARINATED WITH PEPPERS, PINEAPPLE,
AND ONIONS \$16.95

ELK LOIN STEAK

LEAN AND TENDER WITH LINGONBERRY SAUCE \$29.95

COMBO'S... Add crab, lobster, shrimp, or whatever, to any menu item..
You name it, we can do it!

Visa, Mastercard, American Express, and Discover, all gladly accepted!
No Personal Checks...please!

18% Gratuity added to parties of 8 or more.



SEA AND STREAM

ROCKY MTN RUBY RED TROUT

FRESH BONELESS FILET GRILLED,
BAKED OR BLACK'ND \$18.95

FRESH SALMON

GRILLED, BAKED OR BLACK'ND \$19.95

CORONA SHRIMP

BEER BATTER DIPPED PRAWNS \$18.95

CHIPOTLE SALMON

WEST COAST FILET BAKED WITH
RASPBERRY CHIPOTLE GLAZE \$20.95

GRILLED SCALLOPS

BACON WRAPPED WITH ASIAN BBQ \$23.95

ALASKAN KING CRAB OR ROCK LOBSTER TAIL

MARKET PRICE

FRESH SEAFOOD SPECIALS

WHATEVER IS IN SEASON AND ONLY THE FRESHEST!

MARKET PRICE

ORE HOUSE TOPPING...CRAB MEAT AND BÉARNAISE SAUCE...ADD \$2.00



CHICKEN & RIBS

BABY BACK RIBS

TENDER PORK RIBS, SLOW ROASTED IN BBQ
1/2 RACK \$15.95 FULL RACK \$24.95

GRILLED CHICKEN BREAST

TERIYAKI STYLE OR GREEN CHILI RUBBED \$15.95

CHICKEN ORE HOUSE

HAM, SWISS CHEESE, ASPARAGUS, WITH BÉARNAISE \$ 16.95



LIGHTER FARE

CAESAR SALAD

WITH BLACK'ND CHICKEN \$10.95
WITH BLACK'ND SALMON \$14.95
WITH AHI TUNA \$15.95

PINE GROVE BURGER

8 OZ FRESH GROUND SIRLOIN,
GREEN CHILIES, CHEESE & BACON
INCLUDES SALAD BAR \$14.95

VEGETABLE PLATTER

ARTICHOKE, BAKED POTATO,
SAUTÉED MUSHROOMS, AND VEGETABLES
INCLUDES SALAD BAR \$14.95

SALAD BAR

ALL YOU CAN EAT \$9.95

KIDS

BARN BURGER

\$6.95

FISH AND CHIPS

\$6.95

CHICKEN TENDERS

\$6.95

PRIME RIB DINNER

\$11.95



DESSERTS

MOUNTAIN MUD PIE

\$6.95

FRUIT COBBLER WITH ICE CREAM

\$6.95

CHOCOLATE MOUSSE

\$6.95

BROWNIE FUDGE SUNDAE

\$6.95

HAAGEN DAZS ICE CREAM

\$3.95

Have a Great Dinner & Enjoy Your Visit!
THE ORE HOUSE AT THE PINE GROVE

WHITE WINES

1.	RIESLING, Columbia Winery, Washington	18.00
2.	PINOT GRIS, Kim Crawford, New Zealand	26.00
3.	PINOT GRIGIO, Luna, Napa	32.00
4.	SAUVIGNON BLANC, Groth, Napa	34.00
5.	SAUVIGNON BLANC, Frogs Leap	38.00
6.	SAUVIGNON BLANC, Cakebread	48.00
7.	CHARDONNAY, Chateau St. Jean	22.00
8.	CHARDONNAY, Kendall Jackson, Vintner's Reserve	26.00
9.	CHARDONNAY, Sonoma Cutrer, Russian River Ranch	35.00
10.	CHARDONNAY, Rodney Strong, Chaulk Hill, Napa	36.00
11.	CHARDONNAY, Bernardus	38.00
12.	CHARDONNAY, Beringer, Napa, Private Reserve	52.00
13.	CHARDONNAY, Jordan	54.00
14.	CHARDONNAY, ZD, Calif.	64.00

RED WINES

15.	SYRAH, Hess	26.00
16.	SYRAH, Columbia, Washington	28.00
17.	SHIRAZ, Balgownie Estate, Australia	34.00
18.	PETITE SYRAH, David Bruce	38.00
19.	SYRAH, Longboard Russian River Ranch	46.00
20.	CLARET, Francis Coppola Diamond	30.00
21.	RHONE STYLE, Ravenswood Icon	32.00
22.	MERITAGE, Grand River, Colorado	36.00
23.	ZINFANDEL, Ravenswood Vintners Blend	20.00
24.	ZINFANDEL, Cline Ancient Vines	30.00
25.	ZINFANDEL, Frogs Leap	48.00
26.	CABERNET SAUVIGNON, Rodney Strong, Sonoma	28.00
27.	CABERNET SAUVIGNON, Benziger	34.00
28.	CABERNET SAUVIGNON, Clos du Bois	34.00
29.	CABERNET SAUVIGNON, Dry Creek	36.00
30.	CABERNET SAUVIGNON, St. Francis, Sonoma	42.00
31.	CABERNET SAUVIGNON, Clos Pegase	60.00
32.	CABERNET SAUVIGNON, Mt. Veeder, Napa	66.00
33.	CABERNET SAUVIGNON, Stags Leap Winery	88.00
34.	CABERNET SAUVIGNON, Jordan	96.00
35.	CABERNET SAUVIGNON, Silver Oak, Alexander Valley	110.00
36.	MERLOT, Beringer, Founders Estate	20.00
37.	MERLOT, Kenwood, Sonoma	26.00
38.	MERLOT, Kendall Jackson, Vintner's Reserve	28.00
39.	MERLOT, Matanzas Creek	46.00
40.	MERLOT, Frogs Leap	65.00
41.	MERLOT, Twomey Cellars, Napa	120.00
42.	PINOT NOIR, Willamette Valley, Oregon	36.00
43.	PINOT NOIR, Beringer	38.00
44.	PINOT NOIR, Robert Mondavi, Carneros	46.00
45.	PINOT NOIR, Morgan, Monterey	52.00
46.	PINOT NOIR, Ponzi, Oregon	56.00
47.	PINOT NOIR, David Bruce, Sonoma	62.00

BLUSH WINE

48.	WHITE ZINFANDEL, Beringer	14.00
-----	---------------------------	-------

CHAMPAGNE

49.	CORDON NEGRO	18.00
50.	PIPER SONOMA BRUT	28.00
51.	TAITTINGER	76.00

WINES BY THE GLASS ... Ask your wait person about tonight's selections

BEERS...

Draft... Brews of the Month	Glass 2.75	Pint 4.25
MicroBrews ... Breckenridge Avalanche, Fat Tire, Samuel Adams, Sierra Nevada Pale Ale, Boulder Single Track, Kona Longboard Island Lager		4.50
Domestic... Bud, Bud Light, Coors, Coors Light, Michelob Ultra, Miller Genuine Draft, Miller Lite		3.50
Imports... Corona, Guinness Draught, Newcastle Brown Ale, Negra Modelo		4.50
Non-Alcohol Beer... Haake Beck		3.50
Thomas Kemper Root Beer, Orange Cream, Black Cherry, Grape Soda		2.75
Coffee, Tea, Hot Chocolate, Lemonade, Iced Tea		1.75
Pepsi, Dr. Pepper, Ginger Ale, Sierra Mist, Mtn. Dew (one refill please)		1.75