

Coal Creek

R E S T A U R A N T

Appetizers

AVOCADO WEDGE FRIES 9

Golden-breaded avocado wedges, topped with crumbled queso fresco, and served with a smoky chipotle ranch dipping sauce.

PORK BELLY LOLLIPOPS 11

House-smoked pork belly, seasoned with zesty buffalo rub, and finished with a sweet maple glaze.

SPINACH & ARTICHOKE DIP 11

A creamy, house-made blend of fresh spinach, and artichokes, served warm with crispy toasted pita chips for dipping.

FRIED CALAMARI 13

Golden, tender calamari tossed with garlic, and parmesan, served with house-made marinara, and tartar sauce.

CLASSIC SHRIMP COCKTAIL 14

Five colossal prawns served with our house-made cocktail sauce.

HONEY BOURBON SMOKED PRIME RIB SLIDERS 15

Tender pieces of smoked prime rib, crispy tobacco onions, creamy horseradish sauce on silver dollar potato rolls, served with buffalo fries.

Parties of 8 or more may be subject to an 18% gratuity service fee.

Soups & Salads

LOADED BAKED POTATO SOUP 5 CUP | 9 BOWL

Rich, creamy, and fully loaded with all your favorites—crispy bacon, shredded cheese, and green onions. A local favorite!

PRIME RIB SOUP 5 CUP | 9 BOWL

Slow roasted honey bourbon prime rib with hearty vegetables in a thick savory soup.

CLASSIC CAESAR SALAD 9

Chopped romaine tossed in creamy caesar dressing, topped with crunchy croutons, and freshly grated parmesan. Add grilled chicken (+5) or grilled salmon (+8).

BABY ICEBERG WEDGE 13

Crisp iceberg wedges topped with roma tomatoes, crispy applewood bacon, sweet caramelized onions, and house-made maytag blue cheese dressing.

COBB SALAD 15

Crisp greens topped with grilled chicken, fresh avocado, ripe tomatoes, crispy bacon, blue cheese crumbles, red onion, and a blend of mixed cheeses. Served with your choice of dressing.

Sandwiches & Burgers

Choice of buffalo fries or onion rings. Add a cup of soup or house salad (+4).

FRENCH DIP SANDWICH 15

Thinly sliced roast beef on a hoagie roll, topped with caramelized onions and your choice of cheese. Served with rich au jus for dipping.

JACKPOT BURGER 15

Juicy wagyu beef patty on a toasted brioche bun, topped with crispy applewood bacon, aged cheddar, fresh leaf lettuce, sliced tomato, and roasted garlic aioli.

CHICKEN BACON AVOCADO SANDWICH 16

Your choice of hand-breaded or grilled chicken on a brioche bun, topped with lettuce, tomato, fresh avocado, bacon, provolone, and garlic aioli.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pasta & Seafood

- SPAGHETTI & MEATBALLS** 12
Classic spaghetti topped with tender meatballs in a rich home-made marinara sauce, finished with a sprinkle of parmesan. Add a house or caesar salad (+4).
- BLACKENED CHICKEN ALFREDO** 17
Tender chicken breast with blackened seasonings served over fettuccine, smothered in a rich and creamy alfredo sauce.
- FISH & CHIPS** 18
Crispy arctic cod fillets in a light tempura batter, fried to golden perfection. Served with house-made tartar sauce and your choice of buffalo fries or onion rings.
- CHICKEN PICCATA** 21
Two tender sautéed chicken breasts in a zesty lemon butter caper sauce, served over pasta with your choice of one additional side.
- CEDAR PLANK SALMON** 26
Fresh atlantic salmon oven-roasted on a fragrant cedar plank, enhancing its natural flavors. Served with your choice of two sides.
- SHRIMP SCAMPI** 31
Sautéed jumbo shrimp in a classic, garlicky scampi sauce, served over your choice of rice pilaf or fettuccine.

Sides

Baked Potato
Buffalo French Fries
Four Cheese Mac 'n' Cheese
Garlic Mashed Potatoes
Glazed Carrots

Grilled Asparagus
Onion Rings
Rice Pilaf
Sautéed Button Mushrooms
Vegetable Medley

Additional sides are 9 each

Entrées

GRILLED PORK CHOP *with* CINNAMON APPLES 20

A perfectly grilled pork chop, topped with sautéed cinnamon-spiced apples. Served with your choice of two sides.

SOUTHWEST MEATLOAF 21

House-made meatloaf featuring a blend of ground beef tenderloin, pork sausage, and smoked cheddar cheese. Topped with chipotle demi-glace, served with garlic mashed potatoes, and your choice of one additional side.

CHICKEN FRIED STEAK 22

A southern classic! Tender beef cutlet, hand-breaded, and fried to crispy perfection. Topped with rich country gravy, served with two sides of your choice.

CABERNET-BRAISED BONELESS SHORT RIBS 30

Tender, slow-cooked boneless short ribs, served with creamy boursin mashed potatoes, and braised red cabbage. Accompanied by your choice of one additional side.

Prime Steaks

Served with your choice of two sides. Add a skewer of grilled shrimp (+10).

HONEY BOURBON SMOKED PRIME RIB 10 oz | 31

Slow-smoked thick-cut of prime rib, glazed with a sweet honey bourbon reduction, 14 oz | 37
served with au jus, and creamy horseradish. *Available on Fridays and Saturdays only.*

NEW YORK STRIP 14 oz | 37

A perfectly cooked 14 oz strip, topped with smoked paprika butter, and golden fried onions.

KANSAS CITY RIBEYE 16 oz | 41

Rich and flavorful, finished with smoked paprika butter, and golden fried onions.

FILET MIGNON 8 oz | 51

Tender center-cut filet, expertly seared for a rich, buttery finish, crowned with smoked paprika butter, and golden fried onions.

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