

BIG PLATES

Add a cup of soup or house salad \$4

Jackpot Burger

American Wagyu beef patty, crispy applewood smoked bacon, aged cheddar cheese, leaf lettuce, sliced tomato & roasted garlic aioli, served on a brioche bun & your choice of buffalo fries or tator tots. \$12

Cabernet-Braised Boneless Short Ribs

Tender boneless short ribs slow cooked to perfection, served with Boursin mashed potatoes, braised red cabbage, organic micro greens & choice of one additional side. \$24

Herb-Brined Pork Chop

Smoked & grilled herb brined pork chop, topped with an Asian pear slaw, caramelized balsamic red onions, madeira demi glace, & choice of two sides. \$18 (add 2nd pork chop, \$6)

Chicken Piccata

Two sauteed chicken breasts in a lemon butter caper sauce. Served with garlic mashed potatoes & choice of one additional side. \$18

Southwest Meatloaf

House meatloaf made with ground beef tenderloin, pork sausage & smoked cheddar cheese. Topped with chipotle demi, served with garlic mashed potatoes & choice of one additional side. \$16

Kansas City Ribeye 16 ounce

Topped with smoked paprika butter, fried onions & choice of two sides. \$39

New York Strip 14 ounce

Topped with smoked paprika butter, fried onions & choice of two sides. \$35

Filet Mignon 8 ounce

Topped with smoked paprika butter, fried onions & choice of two sides. \$43

Honey Bourbon Smoked Prime Rib (Friday and Saturdays only)

Choice of 10-ounce or 14-ounce & choice of two sides. 10 oz \$29 | 14 oz \$35

Laughing Coyote Chicken Fettuccine

Citrus wood-fired chicken breast, atop fettuccine pasta, tossed in a chipotle alfredo sauce with roasted red peppers. Topped with fresh cilantro, queso fresco, and smoked paprika. \$28

Shrimp Scampi

Sauteed jumbo prawns in a classic scampi sauce, served over a bed of rice pilaf or fettuccine. \$26

Catfish-N-Cakes

Mustard & cornmeal fried catfish, a chipotle crab cake topped with a tangy lump crab creole sauce & choice of one additional side. \$27

SIDES \$8

Baked Potato | Glazed Carrots | Sauteed Button Mushrooms | Tator Tots

4 Cheese Mac n Cheese | Fresh Grilled Asparagus | Fresh Vegetables

Garlic Mashed Potatoes | Buffalo French Fries | Rice Pilaf



Coal Creek

SMALL PLATES

Spinach and Artichoke Dip

Fresh, house-made spinach artichoke dip. Served with toasted pita chips. \$10

Avocado Wedge Fries

Deep fried breaded avocado wedges topped with queso fresco, served with a chipotle ranch dipping sauce. \$8

Honey Bourbon Smoked Prime Rib Sliders

Tender pieces of smoked prime rib, crispy tobacco onions, creamy horseradish sauce on silver dollar potato rolls, served with buffalo fries. \$12

Pork Belly Lollipops

House smoked pork belly seasoned with buffalo rub & drizzled with a maple glaze. \$10

Fresh Mozzarella Caprese

Thick slices of fresh Buffalo Mozzarella cheese and ripe tomatoes flavored with fresh basil, olive oil, and a tangy balsamic glaze. \$10

Baja Shrimp Cocktail

5 colossal prawns served with chunky avocado cocktail sauce, and fresh tortilla chips. \$15

SOUPS & SALADS

Buffalo Cobb Salad

Smoked pulled chicken, fire roasted corn, crispy tobacco onions, avocado, tomato, queso fresco, chopped hardboiled egg, English cucumber & sweet bell peppers. Served with your choice of dressing. \$14

Classic Caesar Salad

Crisp, chopped romaine lettuce tossed with a Classic Caesar dressing, with croutons & fresh parmesan cheese. \$8 (add grilled chicken \$5, add grilled salmon \$8)

Baby Iceberg Wedge

Crisp wedges of iceberg lettuce served with Roma tomatoes, crispy applewood bacon, sweet caramelized onions & our house made Maytag bleu cheese dressing. \$12

Prime Rib Soup

Slow roasted honey bourbon prime rib with hearty vegetables in a thick savory soup.
Bowl \$8 | Cup \$4

Creamy Five Onion Soup

Cream based onion soup, with a parmesan gratinee & served in a colossal onion bowl.
Bowl \$8 | Cup \$4

COLEMAN HOUSE CLASSICS

Back by Popular Demand!



T Chicken Fried Steak

A Southern favorite! Tenderized beef cutlet, hand-breaded and deep fried to perfection. Topped with country style gravy & choice of 2 sides. \$16

T Blackened Chicken Alfredo

Tender chicken breast with blackened seasonings served over fettuccini with a rich and creamy alfredo sauce. \$15

T Fish and Chips

Arctic cod fillets in a tempura batter, fried to a crispy golden brown. Served with house-made tartar sauce & your choice of buffalo fries or tater tots. \$15

T French Dip Sandwich

Tender pieces of thinly sliced roast beef on a Hoagie roll with caramelized onions and your choice of cheese. Served with Au Jus for dipping & your choice of buffalo fries or tater tots. \$14

T Chicken Bacon Avocado Sandwich

Your choice of hand-breaded fried chicken or grilled chicken breast on a Brioche bun with lettuce, tomato, fresh avocado slices, applewood smoked bacon, provolone cheese and garlic aioli. Served with your choice of buffalo fries or tater tots. \$14