

SERVING THUNDER BAY FOR 30 YEARS



PROSPECTOR

STEAKHOUSE

Pints & Flights - \$6



Padre Luchador

4.1% ABV

Unmask our lightly hopped and refreshing craft twist on the Mexican Lager. Made with barley, rice, corn malt, Chinook and Hallertau hops served with a wedge of lime.



Blueberry Wheat

4.6% ABV

For the hipster in us all, showcasing subtle blueberry flavour. A Northern Ontario treat. Brewed with wheat, malt, cascade hops, and blueberries.



Founders Amber

Ale

5.1% ABV

With rich malt character and medium Chinook and cascade hoppiness, Founder's pairs excellently with red meats, especially our house special prime rib.

appetizers

Shrimp Au Gratin

Six shrimp baked in garlic butter topped with cheese and served with garlic toast.

\$13

Calamari

Crispy and tender fried calamari, lightly coated and seasoned, served with chipotle lime crema.

\$16

Escargots

Six escargots in mushroom caps baked in garlic butter topped with cheese and served with garlic toast.

\$13

Panko Crusted mozzarella

Mozzarella crusted with panko breadcrumbs and fresh herbs, fried and served with a marinara sauce.

\$14

Prime Rib Nachos

House-made chips topped with braised prime rib, bacon, jalapenos, green onions, roasted red peppers, tomato and green olives. Served with salsa and sour cream.

\$22

BBQ Braised Beef Poutine

House cut fries topped with prime rib braised in our house-made whiskey BBQ sauce, cheese curds, green onions, pickled onions and horseradish aioli.

\$19

Braised Prime Rib Flatbread

Whiskey BBQ braised prime rib, caramelized onions, honey drizzle and mozzarella cheese.

\$19

Prime rib, steaks & seafood

(All entrees include a side, unlimited soup, unlimited salad, & unlimited buns.)

10 oz Ribeye

Served with a lemon chive compound butter & frizzled onions.
\$44

8 Oz Sirloin

Served with a mushroom peppercorn and brandy sauce..
\$42

10 oz New York Oscar

Served with shrimp & scallops covered with Béarnaise sauce.
\$45

8 oz Filet Mignon

Full flavored beef tenderloin wrapped in smoky bacon
MKT

Breaded Shrimp Dinner

Our classic 10-piece breaded shrimp dinner served on bed of rice with your choice of side.
\$33

Fish & Chips

Pickarel beer battered and fried crispy. Served with fries, house tartar and quick pickled vegetables.
\$34

Roasted Salmon

Fillet of salmon glazed with our family's lemon aioli sauce, baked golden brown, and served over a bed of roasted onions.
\$34

Seafood Thermidor

Lobster, scallops, pollock Cooked in rich white cream sauce, served in a bread bowl and topped with cheesy goodness.
\$46

Lobster Dinner

MKT *(Served with Choice of side)*

Beef Dip

Shaved prime rib topped with caramelized onions, provolone cheese, arugula and house-made horseradish aioli.
\$28

Southern Chicken Burger

Southern-style hand breaded chicken breast topped with bacon, arugula, roasted red peppers, mozzarella, pickles, and a spicy aioli.
(Available non breaded as a blackened chicken burger)
\$28

The Whiskey Burger

One 4oz prime rib patty topped with whiskey BBQ braised beef, bacon, provolone, arugula, pickles and horseradish aioli.
\$28

Bacon cheeseburger

Two 4oz prime rib patties topped with cheese, bacon, pickles, lettuce, tomato, frizzled onions and mayo. Served on a house-made bun.
\$28

BBQ Pork Ribs

Full rack of slow cooked and grilled to perfection in house BBQ pork ribs.
\$32

Carbonara

Fettuccine noodles tossed in a white wine cream sauce with roasted garlic, mushrooms and bacon then finished with pecorino romano cheese. Choice of chicken or shrimp.
\$34

Chicken Parmesan

Parmesan crusted chicken breast, topped with house marinara and mozzarella, served over fettuccine noodles in a rose sauce.
\$34

Prime Rib Penne Pomodoro

Our blend of prime rib and ground beef meatballs, simmered in a savory tomato sauce with fresh herbs and spices, and served over penne pasta.
\$29

(MKT : Market Price)

Prospector's Famous Prime Rib

Small cut

6oz

For the light appetite

\$38

Regular cut

8oz

For the regular appetite

\$42

Extra cut

12oz

For the extra hungry

\$52

Owners cut

14oz

For the mighty appetite

\$59

sides

French Fries

Parmesan Potato Wedges

Garlic Mashed

Baked Potato

Rice

Seasonal vegetables

Loaded potato - add \$4

Twice baked - add \$4

Poutine - add \$5

onion rings - add \$5

kids - \$11

MAC & CHEESE

Penne tossed in a house-made cheese sauce.

CHEESEBURGER

One 4oz prime rib patty topped with lettuce, tomato, pickle and served with fries.

CHICKEN FINGERS

Hand-breaded chicken fingers served with fries and plum sauce.

SOUP & SALAD

Choice of seafood chowder or beef barley and garden salad or caesar salad.

dessert - \$11

Cheesecake

Whipped vanilla cheesecake topped with house-made berry compote, caramel, or chocolate. Set on a classic graham crumb base.

Double chocolate Brownie

House-made fudgy chocolate brownie served with dulce de leche and a coffee chocolate sauce.

Apple Crisp

Thinly sliced granny smith apples tossed with cinnamon sugar, topped with a rolled oat crumble, and served with vanilla ice cream.

Wines

glass/bottle

House Wines

Beringer, Cabernet Sauvignon, *California*. 8.5/32

Jackson Triggs, Pinot Grigio, *Canada*. 8.5/32

Red

Mirassau, Pinot Noir, *California*. 11/35

Bread and Butter, Cab. Sauvignon, *California*. 12/39

Red Knott, Shiraz, *Australia*. 12/39

Rocca delle Macie, Chianti Vernaiolo, *Italy*. 12/39

White

Open, Blend, *Niagara on the Lake*. 8.5/32

Reif Estate, Riesling, *Niagara on the Lake*. 11/35

White Cliff, Sauvignon Blanc, *New Zealand*. 13/40

Henry Of Pelham, Chardonnay, *Niagara on the Lake*. 12/39

Rose

JP Azeitao, Syrah, *Portugal*. 8.5/32

Banrock Station, Pink Moscato, *Australia*. 9/33

Draught

pints & flights - all \$6

Prospector Brewhouse Home Brews

Pal - Light Lager

A traditional Canadian light lager. Brewed with rice and barely malt, for a light refreshing taste.

Padre Luchador - Light Mexican Lager

Unmask our lightly hopped and refreshing twist on a Mexican Lager. Made with barley, rice, corn malt, Chinook and Hallertau hops served with a wedge of lime.

Founders - Amber Ale

With rich malt character and medium Chinook and Cascade hoppiness, Founder's pairs excellently with red meats, especially our house special prime rib.

Wall - IPA

A traditional IPA with rich malt, big on Cascade and Citra hops, and dark like the Northern waters where the elusive Walleye often strike.

The Wild - Blueberry Wheat

For the hipster in us all, showcasing subtle blueberry flavour - a Northern Ontario treat. Brewed with wheat, malt, cascade hops, and blueberries.

Craft Beers

Northern Ontario Craft

Support Local Craft (473ml can) \$8

Border Run Cream Ale, *Dawson's Trail Brewery, Thunder Bay*

Lakeside Kolsch, *Lake of the Woods Brewing, Kenora*

Sultana Gold Pale Ale, *Lake of the Woods Brewing, Kenora*

White Out Hazy IPA, *Sleeping Giant Brewery, Thunder Bay*

Skull Rock Stout - *Sleeping Giant Brewery, Thunder Bay*

Swing Bridge Blonde Ale, *Manitoulin Brewing, Manitoulin Is.*

Cup and Saucer English Ale, *Manitoulin Brewing, Manitoulin Is.*

Cocktails

Rum Punch - 14

Goslings Dark Rum, Campari, lime, lemon, orange, and pineapple juices, served in a Tiki glass! (2oz)

Strawberry Gin Sour - 13

Beefeater Gin, strawberry puree, lemon juice (1.5 Oz)

Blood and Sand - 14

Ballantine's Scotch Whiskey, Dolin Red Vermouth, and Cherry Heering Liqueur, orange and lemon juice. (2oz)

Manhattan - 13

Makers Mark Bourbon, Sweet Vermouth, bitters, brandied cherries (2.5oz) (with Woodford Reserve Bourbon - 15)

Old Fashioned - 13

Makers Mark, classic sugar syrup, bitters, orange peel (2oz) (with Woodford Reserve Bourbon - 15)

Raspberry Tequila Sour - 13

Hornitos Tequila, Raspberry Sourpuss, Triple Sec, raspberries (2oz)

Blueberry Mojito - 12

Empress Gin, Lambs Rum, mint, lime, blueberries, soda (1.5oz)

New York Sour - 13

Rittenhouse Rye, lemon juice, simple syrup, with a float of Cabernet (2oz)

Caesar - 11

Vodka, Tobasco, Worcestershire, Clamato Juice (1oz)

Chocolate Martini - 13

Vanilla Vodka, Creme de Cacao, Rum Chata (3oz)

Peach or Strawberry Bellini - 12

Peach or Strawberry puree topped with Prosecco