



ORE HOUSE

at the Pine Grove

FAMOUS STEAKS · PRIME RIB · SEAFOOD · SALAD BAR

OPEN DAILY AT 5:00PM

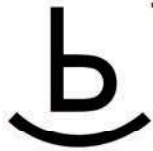
A Steamboat Dining Tradition

SINCE 1971



OREHOUSE.COM · RESERVATIONS RECOMMENDED · **(970) 879-1190**

For almost 50 years we have been proudly serving hand-cut steaks and slow roasted Prime Rib. We invite you to enjoy a selection of seafood, chicken, ribs, and lighter fare accompanied by our fresh salad bar. View our full menu on the following page.



ORE HOUSE

at the Pine Grove

RESERVATIONS
RECOMMENDED

(970) 879-1190

OREHOUSE.COM

SUNSET MENU

Available every night from
5:00pm - 6:00pm



Blackened Ruby Red Trout

ALL ENTRÉES INCLUDE
SIDES AND ENDLESS
SALAD BAR

PROUDLY SERVING
Fresh, never frozen



Certified Angus Beef®
cut by hand in house

Hours, menu, and
pricing subject
to change

Starters

BAKED BRIE \$10 ⁹⁵ Mango chutney and baguette	CRISPY CALAMARI \$10 ⁹⁵ House-made with chipotle rémoulade
BABY BACK RIBS (GF) \$10 ⁹⁵ Half rack of tender baby back pork ribs based with BBQ	GAME SAUSAGE PLATE (GF) \$13 ⁹⁵ Two links with spicy BBQ and ale mustard
FRESH CRAB CAKES \$11 ⁹⁵ Served with red chile pesto hollandaise	STEAK BITS* \$13 ⁹⁵ Steak tips marinated with teriyaki
CORONA SHRIMP \$11 ⁹⁵ Beer batter-dipped with cocktail sauce and Asian BBQ	SEARED AHI TUNA* (GF) \$10 ⁹⁵ Sesame seed encrusted or blackened served rare with wasabi
COYOTE SHRIMP (GF) \$11 ⁹⁵ Blackened shrimp with chipotle lime cream sauce	

Steaks & Chops

SIRLOIN* (GF) 8 oz \$27 ⁹⁵ Hand cut in house Certified Angus Beef®	12 oz \$34 ⁹⁵
FILET* (GF) Petite 6 oz \$35 ⁹⁵ Lean, hand cut with soft texture	Regular 12 oz \$59 ⁹⁵
WHISKEY BEEF* \$36 ⁹⁵ Tenderloin marinated in our special whiskey-teriyaki	
STEAK ORE HOUSE* (GF) \$38 ⁹⁵ Bacon-wrapped center cut filet with crab meat and béarnaise	
NY STRIP* (GF) \$44 ⁹⁵ 12 oz hand cut in house Certified Angus Beef®	
BONE-IN RIBEYE* (GF) \$69 ⁹⁵ 20 oz "cowboy" steak with generous marbling throughout	
STEAK BITS* \$25 ⁹⁵ Steak tips marinated with teriyaki	
BONE-IN PORK CHOP (GF) \$36 ⁹⁵ 16 oz Heluka® Pork tomahawk chop	
PEPPERED ELK LOIN* (GF) \$49 ⁹⁵ Rocky Mountain North American Elk	

Prime Rib

SLOW ROASTED DAILY, AVAILABLE WHILE IT LASTS

8 oz * \$35⁹⁵

12 oz * \$45⁹⁵

16 oz * \$55⁹⁵

Blackened Prime Rib Available

Larger Cuts Available

Surf & Turf

8 oz SIRLOIN* (GF)	
5 Shrimp \$39 ⁹⁵	
Scallops* \$44 ⁹⁵	
Half Pound Crab \$50 ⁹⁵	
Lobster Tail Market Price	
8 oz PRIME RIB* (GF)	
5 Shrimp \$47 ⁹⁵	
Scallops* \$52 ⁹⁵	
Half Pound Crab \$58 ⁹⁵	
Lobster Tail Market Price	
6 oz FILET* (GF)	
5 Shrimp \$47 ⁹⁵	
Scallops* \$52 ⁹⁵	
Half Pound Crab \$58 ⁹⁵	
Lobster Tail Market Price	

Tasty Additions

Ore House Topping* \$5 ⁹⁵ (crab meat and béarnaise)	Crushed Peppercorn Rub \$1 ⁹⁵
Blue Cheese Butter \$2 ⁹⁵	Blackened Spice Rub \$1 ⁹⁵
Sautéed Mushrooms \$3 ⁹⁵	Honey Chipotle Sauce \$1 ⁹⁵
Sautéed Onions \$2 ⁹⁵	Side of Sautéed Asparagus with Béarnaise* \$6 ⁹⁵
Béarnaise Sauce* \$2 ⁹⁵	

Sea & Stream

ROCKY MTN RUBY RED TROUT (GF) .. \$28⁹⁵
Fresh boneless filet prepared grilled, baked,
or blackened

FRESH SALMON* (GF) \$29⁹⁵
Fresh boneless filet prepared grilled, baked,
or blackened

CORONA SHRIMP \$27⁹⁵
Beer batter-dipped with Asian BBQ and cocktail sauce

RASPBERRY CHIPOTLE
SALMON* (GF) \$30⁹⁵
Fresh filet baked with raspberry chipotle glaze

GRILLED SCALLOPS* (GF) \$29⁹⁵
Bacon-wrapped and basted with Asian BBQ

ALASKAN KING CRAB (GF) 1/2 lb \$35⁹⁵
Full lb \$49⁹⁵

NORTH ATLANTIC
LOBSTER TAIL (GF) Market Price

Chicken & Ribs

BABY BACK RIBS (GF) \$22⁹⁵
Half rack of tender baby back pork ribs basted
with BBQ Full Rack \$29⁹⁵

CHICKEN ORE HOUSE (GF) \$24⁹⁵
Fresh, all-natural Red Bird® Chicken with ham,
Swiss cheese, asparagus, and béarnaise

GRILLED CHICKEN BREAST (GF) \$22⁹⁵
Fresh, all-natural Red Bird® Chicken prepared teriyaki style with
pineapple, honey chipotle glazed, or green chile rubbed

CHICKEN & RIBS (GF) \$31⁹⁵
One grilled chicken breast option combined with a half
or full rack of ribs Full Rack \$39⁹⁵

Burgers & Salads

CAESAR SALAD (GF) (VG) \$12⁹⁵
+ Blackened Chicken \$17⁹⁵
+ Coyote Shrimp \$19⁹⁵
+ Blackened Salmon* \$24⁹⁵

PINE GROVE BURGER* (GF) \$19⁹⁵
8 oz steak burger with cheese, bacon, and green chile

BLACK & BLUE BURGER* (GF) \$21⁹⁵
Peppered steak burger with bacon and blue cheese butter

BUTTERNUT SQUASH RAVIOLI (VG) ... \$24⁹⁵
Vegetarian ravioli in basil pesto with side of vegetables

SALAD BAR (GF) (VG) \$14⁹⁵
All you can eat

Desserts

MOUNTAIN MUD PIE \$8⁹⁵

GHIRARDELLI CHOCOLATE
BROWNIE FUDGE SUNDAE \$8⁹⁵

CHOCOLATE MOUSSE (GF) \$7⁹⁵

APPLE PIE À LA MODE \$8⁹⁵

NY CHEESECAKE \$8⁹⁵

KIDS SUNDAE \$4⁹⁵

Rare - cool red center **Medium Rare** - warm red center **Medium** - hot pink center
Medium Well - slightly pink center; mostly cooked through **Well Done** - no color; cooked through

(GF) = Gluten free or gluten free option available (VG) = Vegetarian Split Plate Cost \$12.95
18% gratuity may be added to parties of 7 or more

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OPEN
DAILY

5:00PM - CLOSE

1465 Pine Grove Road
Steamboat Springs,
Colorado 80487

On the corner of Pine
Grove Road & Hwy 40



Mountain Mud Pie

FEATURING

Banquet Facilities

Holiday Parties,
Corporate Events,
Rehearsal Dinners,
Wedding Receptions

Salad Bar

Ample Parking

On the free bus line

Family Friendly

Certified Angus Beef®

Seafood