



Pomona Valley
Mining Co.

APPETIZERS

JUMBO SHRIMP COCKTAIL \$19	CALAMARI STEAK \$15 SERVED WITH COCKTAIL & TARTAR SAUCE
COCONUT BEER SHRIMP \$17 SERVED WITH A SWEET ORANGE MARMALADE	SPINACH ARTICHOKE DIP \$15 SERVED WITH TOASTED CROSTINI AND TORTILLA CHIPS
FRESH GRILLED ARTICHOKE \$16 SERVED WITH AIOLI & DRAWN BUTTER	PRIME RIB NACHOS \$18 DICED PRIME RIB, MELTED CHEESE, AND PICO DE GALLO WITH TORTILLA CHIPS

**“THE MINERS HAND CUT YOUR STEAKS DAILY FROM OUR SELECTION OF
21 DAY AGED BEEF, THE MOST FLAVORFUL IN THE WORLD”**

SHARING SKILLETS

**MUSHROOMS \$13 // FRESH VEGETABLES \$8 // ASPARAGUS \$5
MINER’S LOADED FRIES \$12 // MACARONI & CHEESE \$12**

**ALL ENTRÉES COME WITH OUR SOUP & SALAD BAR, OUR FAMOUS CHEESE BREAD,
AND CHOICE OF GARLIC MASHED POTATOES, RICE PILAF OR FRESH VEGETABLES
OR ADD A BAKED POTATO FOR \$6.00 WITH ALL THE FIXINS.
BUTTER, SOUR CREAM, BACON BITS, CHEDDAR CHEESE & CHIVES**

STEAK ENTRÉES

THE MINER’S FILLY THICK & FLAVORFUL 8oz FILET MIGNON WITH CHOICE OF TOPPING \$49 Choose One: Bearnaise // Bacon Wrap // Sautéed Mushrooms // Oscar Topping // Bleu Cheese // Herb Butter	
SLOW ROASTED PRIME RIB AGED PRIME RIB.....\$44/47 Your Choice: Miner’s Cut 10oz // Huge One Pounder – Limited Availability of End Cuts	
14oz ANGUS RIBEYE STEAK EXCELLENT MARBLING WITH HERB COMPOUND BUTTER..... \$48	
14oz NEW YORK STEAK EXTRA SEASONING FOR RICH FLAVOR & GRILLED TO PERFECTION \$47	
16oz T-BONE STEAK BOLD AND FLAVORFUL \$50	

ENHANCEMENTS

OSCAR TOPPING (ASPARAGUS SPEARS, CRAB MEAT & BEARNAISE) \$7	
BEARNAISE, SAUTÉED MUSHROOMS, BLEU CHEESE OR HERB BUTTER \$3	



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SPECIALTY ENTRÉES

- FIRE ROASTED CHICKEN BREAST** CHOICE OF PICATTA STYLE, BBQ SAUCE, OR LEMON BUTTER **\$37**
- SHRIMP SCAMPI & SEA SCALLOPS** **\$40**
3&3 OR 6 OF THE SAME // SAUTÉED IN GARLIC BUTTER AND FINISHED IN A CREAMY SCAMPI SAUCE
- SAUTÉED SALMON FILET** SERVED WITH A CREAMY LEMON BUTTER SAUCE **\$41**
- BABY BACK PORK RIBS** "KNIFE AND FORK!" JUICY, TENDER RIBS WITH HOMEMADE BBQ SAUCE..... **\$38**
- CHICKEN BREAST & RIBS** ROASTED CHICKEN BREAST AND ½ RACK OF BBQ RIBS..... **\$43**
- CATCH OF THE DAY** ROTATING SELECTION OF FRESH FISH CHOSEN BY THE CHEF **MKT**
ASK YOUR SERVER FOR DETAILS.
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SURF & TURF COMBINATIONS

- FILET AND SCAMPI** 8oz THICK AND FLAVORFUL FILET MIGNON W/3 SHRIMP SCAMPI..... **\$53**
- FILET AND SCALLOPS** 8oz THICK AND FLAVORFUL FILET MIGNON W/3 SEA SCALLOPS **\$53**
- PRIME RIB & SCAMPI** 8oz HAND CARVED ROASTED PRIME RIB W/3 SHRIMP SCAMPI..... **\$53**
- PRIME RIB & SCALLOPS** 8oz HAND CARVED ROASTED PRIME RIB W/3 SEA SCALLOPS **\$53**
- FILET & LOBSTER TAIL** 8oz FILET PAIRED WITH A LOBSTER TAIL & DRAWN BUTTER..... **MKT**
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DESSERTS \$11

MINER'S MUD PIE

OREO CRUST FILLED WITH MOCHA ICE CREAM, TOPPED WITH FUDGE, PEANUTS, AND CHOCOLATE SAUCE

BOURBON BREAD PUDDING

"SECRET RECIPE" BREAD PUDDING, FOUR ROSES BOURBON GLAZE, SERVED WARM

SILVER NUGGET

WARM, FRESHLY BAKED CHOCOLATE CHIP COOKIE TOPPED WITH VANILLA BEAN ICE CREAM

NEW YORK CHEESECAKE

NEW YORK CHEESECAKE, SERVED ON ITS OWN OR WITH STRAWBERRY PRESERVES TOPPING