

214

DINNER MENU



APPETIZERS

Tortilla Chips & Our Famous Bar Salsa

Includes one free refill of chips & salsa. \$3.00

Plazamole® & Tortilla Chips 🍷

Our own house version of guacamole and tortilla chips. \$7.00

⊕ **Ore House Con Queso & Tortilla Chips**

Roasted poblano chile peppers, roasted garlic and chipotle chiles in melted cheese topped with tomato, red onions & cilantro. \$5.50

⊕ **Classic Sauteed Mushrooms** 🍷

"House" mushrooms with burgundy and garlic. \$5.25

Roasted Poblano Relleno 🍷

One Poblano pepper stuffed with spicy bay shrimp, peppers, onions and asadero cheese served with roasted tomato garlic sauce. \$9.00

⊕ **Blackened Chicken Bits** 🍷

Skewered pieces of tender chicken breast, blackened and served with achiote orange sauce. \$5.50

⊕ **Grilled Shrimp and/or Scallops** 🍷

Served with seared chiles and onions, a tortilla and red chile piñon pesto butter or lime scampi butter. \$9.00

⊕ **Ore House Green Chile Stew** 🍷

Slow simmered pork with Hatch green chile and vegetables served with asadero cheese and a tortilla. \$6.00

Sopa de Lima 🍷

The famous soup of the Yucatan, featuring chicken, vegetables, chiles, lime juice and garlic. \$6.00

Ore House Crab Cake 🍷

Lump crab meat, sauteed poblano peppers, scallions, red bells in a light breading served with a chipotle chile lemon crema. \$9.00

Green Chile Chicken Quesadilla

Tender chicken in a green chile sour cream sauce with mushrooms, onions and asadero cheese, served in a flour tortilla. \$8.00



Great Taste Since 1966

ORE HOUSE TEQUILAS

Super Premium—	2 oz. shot	José Cuervo 1800 Añejo	\$11.00	El Grito Reposado	\$8.00
100% Blue Agave		Chinaco Reposado	\$11.00	Hornitos Añejo	\$8.00
Porfidio Barrique	\$100.00	Corazon Plato	\$11.00	Jesus Reyes Blanco	\$7.00
Herradura Supreme	\$50.00	Don Eduardo Silver	\$11.00	Vivda de Romero	\$7.00
El Tesoro Paradiso	\$20.00	Hacienda de la Flor Blanco	\$11.00		
José Cuervo Reserva	\$18.00	Don Julio Añejo	\$11.00	Mixtos	
Casta Gusano Reposado	\$18.00	Tres Generaciones Añejo	\$11.00	José Cuervo Gold	\$6.00
Porfidio Reposado	\$18.00	Nacional Plato	\$10.00	José Cuervo 1800	\$6.00
Porfidio Plata	\$14.00	de Reyes Reposado	\$10.00	Sauza Conmemorativo	\$6.00
Chinaco Añejo	\$13.00	Hussongs Añejo	\$10.00		
Del Padre	\$13.00	Chinaco Blanco	\$10.00	Familia de Tequila	
Hacienda de Cristo	\$12.00			Maya Mezcal	\$14.00
Chamucos Reposado	\$12.00	Premium—100% Blue Agave		Del Maestro Mezcal	\$10.00
Patron Añejo	\$12.00	Cazadores Reposado	\$10.00	Sotol Reposado	\$9.00
El Tesoro Añejo	\$12.00	El Tesoro Plata	\$10.00	Don Amado Mezcal	\$8.00
Sauza Triada Añejo	\$12.00	Herradura Silver	\$9.00	Talapa Mezcal	\$7.00
Don Julio Silver	\$12.00	Sauza Galardon	\$9.00		
Patron Silver	\$12.00	Zaffarancho Silver	\$9.00		
Corralejo Reposado	\$12.00	Jose Cuervo Añejo	\$9.00		
Corazon Reposado	\$11.00	El Milagro Reposado	\$9.00		

ORE HOUSE CERVEZAS

Imports & Specialties

Guinness Stout	\$4.50
Bass Ale	\$4.50
St. Pauli Girl	\$3.75
Amstel Light	\$3.75

On Tap

Santa Fe Brewing Co. (Seasonal)	\$4.00
Fat Tire Amber	\$4.00
New Belgian Brewing Co. (Seasonal)	\$4.00

American

Budweiser	\$3.25
Bud Light	\$3.25
Miller Lite	\$3.25
Rolling Rock	\$3.25
Coors Light	\$3.25

Mexican

Dos XX	\$3.50
Corona	\$3.50
Tecate	\$3.50
Negra Modelo	\$3.50

Non-Alcoholic

Buckler	\$3.50
---------	--------

ORE HOUSE MIXERS



Balcony Breeze \$6.50

Meyers rum, orange juice, pineapple juice and a lemon squeeze—as refreshing as a summer breeze.

Santa Fe Sunset \$6.50

Absolut vodka, pineapple juice, cranberry juice, soda and lime . . . ahhhhh!

The Ice Pick \$6.50

Stoli, ice tea and lemonade—totally refreshing.

Panty Dropper \$6.50

Absolut Citron, Chambord, a splash of Grand Marnier and Sweet & Sour. True to its name.

Surfin on Acid \$6.50

Jagermeister, Malibu Rum and pineapple juice. Surfs Up!

Russian Lemonade \$6.50

Stoli, lemonade and a splash of Chambord. Cool and refreshing!

ORE HOUSE SPECIALTIES

All Ore House entrees include: seasonal vegetables and rice of the day or a baked potato.

Enjoy one of our wonderful salads with dinner:
 Garden Salad \$2.50
 Classic Caesar \$5.00
 Lincoln Street Greek Salad \$5.00

~We roast a limited number of prime ribs each night. Please accept our apologies if we should run out before the dining room closes.~

Steak Ore House

7oz. center cut filet of beef tenderloin, wrapped in bacon and served with crab meat, sauteed mushrooms and bearnaise sauce. \$26.00

White Pepper Encrusted Filet of Beef Tenderloin

Stuffed with Stilton cheese and roasted garlic with green peppercorn brandy sauce. \$26.00

El Primo Carne Del Ajo

Blackened prime rib with roasted garlic sauce.
 An Ore House Classic! \$25.00

Roast Prime Rib au Jus

Served with homemade horseradish sauce. Available in three cuts.

Macho Cut, 11lb. - 25.00
Full Cut, 13oz. - 21.00
Light cut, 10oz. - 18.00

Avocado and Pistachio Crusted Fresh Fish of the Day

Served with balsamic beurre blanc. Ask your waiter for tonight's catch. \$21.00

Fresh Salmon with Spinach Pecan Pesto

Fresh grilled salmon filet, topped with Ore House spinach pecan pesto. \$20.00

Shrimp and/or Scallops Pesto

Grilled large shrimp and/or scallops with red chile piñon pesto butter over rice. \$20.00

Chimayo Chile Chicken

Boneless chicken breast marinated in Chimayo chile, grilled and topped with charred tomato salsa and Jack and Cheddar cheeses. \$17.00


Encrusted Ruby Red Trout

Ruby Trout Filet layered with a sour cream sauce, then baked with a sun-dried tomato pecan crust. \$18.00

SPECIAL SALADS

Ore House Caesar with Grilled Shrimp

The traditional Caesar salad from Mexico with romaine lettuce, garlic croutons and Caesar dressing, topped with grated Imported Pecorino Romano cheese and a full order of lime shrimp scampi. \$16.00

 Ore House Caesar *with dinner \$5.00 - a la carte \$6.50*

Lincoln Street Greek Salad

Spinach salad with feta cheese, kalamata olives, tomatoes, caramelized red onions mushrooms and grilled chilies served with a warm roasted garlic basil oil.
with dinner \$5.00 - a la carte \$7.00

This is REAL chile country! We are not responsible for foods too hot for you. (i.e. mouths on fire)

All Ore House Salsas & Sauces are also sold separately in jars. Take some home today!



Great Taste Since 1966

ORE HOUSE ENTREES

All Ore House entrees include: seasonal vegetables and rice of the day or a baked potato.

Enjoy one of our wonderful salads with dinner:

Garden Salad \$2.50

Classic Caesar \$5.00

Lincoln Street Greek Salad \$5.00

In an effort to provide only the finest beef products to our customers, all our beef is aged "premium gold" Black Angus Beef. Premium Gold Angus Beef is known for its tenderness, flavor and marbling resulting in a delicious juicy steak.

Classic Filet

8oz. center cut filet of beef tenderloin, simply grilled, seared with black pepper or teriyaki style. \$24.00

New York Steak

A choice 12oz. aged Black Angus New York steak, served simply grilled, black pepper style or teriyaki style. \$24.00

Santa Filet

Center-Cut 8oz. filet, stuffed with red chile piñon pesto. \$24.50

Rack of Lamb

Prime rack of New Zealand lamb, marinated in red wine, garlic, shallots and rosemary, served with spiced cherry sauce. \$27.00

Ore House Tierra y Mar

A filet mignon with scallops or shrimp served with red chile piñon pesto butter or lime scampi butter. \$31.00

Fresh Salmon

Grilled and served blackened or with lime scampi butter. \$19.00

Grilled Shrimp and/or Scallops

Served with red chile piñon pesto butter or lime scampi butter. \$20.00

Whiskey New York Steak

Black pepper 12oz. aged Black Angus New York steak, topped with Ore House bourbon whiskey sauce. \$25.00

Roasted Poblano Relleno Dinner

Two peppers stuffed with Bay shrimp, peppers, onions and asadero cheese. Served with roasted tomato garlic sauce. \$19.00

Stuffed Portabello Mushroom

Portabello stuffed with spinach, corn, onions and ricotta cheese. Topped with herbed tomato sauce and shredded romano cheese. \$17.00

FOR KIDS

12 & under only, please


Grilled Chicken Breast

Served with rice or baked potato and vegetable of the day. \$9.00

Rice & Veggies Rice of the day and vegetable of the day. \$5.00

Baked Potato & Cheese with vegetable of the day \$6.00

Kid's Steak 8-ounce sirloin steak grilled and served with vegetable of the day. \$13.00

 Ore House Specialties

Gratuity of 18% requested on parties of 6 and over.



Great Taste Since 1966

Chef Isaac Modivah

