

STEAK · SEAFOOD

OREHOUSE

ESTD LIBATIONS 1972

STEAK + SEAFOOD + LIBATIONS

Serving the finest STEAK, SEAFOOD & SPIRITS SINCE 1972, the Ore House has a comfortable atmosphere with friendly service and historical charm. Rooted in classic Steakhouse fare, the Ore House's food and beverages are crafted by a team of Chefs that are passionate about sourcing fresh, wild, seasonal, regional and responsibly harvested ingredients. The Ore House prides itself in making everything to order from scratch and we will gladly accommodate any dietary restrictions or food allergies.

WELCOME

THE
STARTERS

**SNOW CRAB &
SHRIMP COCKTAIL**

wild-caught pacific shrimp,
snow crab claws,
spicy tarragon cocktail sauce,
housemade mustard sauce

15

MIXED GRILL

smoked local pork belly,
bacon wrapped tenderloin,
housemade sausage,
accoutrements

18

**'STEAK
TARTARE**

beef tenderloin, egg yolk,
shallot, capers,
olive oil, mixed greens,
sourdough crostini

14

**'PERUVIAN STYLE
CEVICHE**

alaskan salmon,
market fish & bay scallops
avocado, mango, cucumber, onion,
jalapeno, cilantro, lime, sriracha, soy
sauce, coconut milk

14

**FRIED CALAMARI
& ARTICHOKE HEARTS**

wild-caught calamari,
roasted red peppers,
smoked jalapeno aioli,
o'hara's jalapeno jam

15

SALADS

**WILTED SPINACH
SALAD**

organic spinach, shallot, bacon,
roasted local beets,
warm bacon vinaigrette

7

**HEIRLOOM
MIXED GREENS**

cucumbers, grape tomatoes,
carrots, sunflower seeds, croutons
*ranch, bleu cheese, caesar, balsamic
vinegar & olive oil or lemon & local
honey dressing*

7

**BABY ICEBERG
WEDGE**

applewood smoked bacon,
shallots, oven-dried tomatoes,
texas toast croutons,
bleu cheese dressing

7

**COLORADO
CAESAR**

james ranch raw cows milk
artisan cheese, grape
tomatoes, crispy polenta
croutons, avocado,
caesar dressing

7

SOUPS

ONION SOUP

caramelized onions,
rosemary & thyme,
beef stock, sherry & cognac,
sourdough croutons,
swiss & parmesan cheese

9

**LOBSTER
BISQUE**

lobster claw meat, cream,
sherry, garlic croutons,
olive oil, chives

11



Nº 2

THE
HOUSE SPECIALTIES

**SEASONAL
MARKET FISH**

seasonal, sustainable,
wild caught
ask your server for details
MP

**KING SALMON
WILD CAUGHT ALASKAN**

6oz, center cut
tarragon & honey brine,
local winter squash risotto,
grilled asparagus, crème fraîche
34

**ALASKAN
KING CRAB**

1 pound
alaskan king crab,
clarified butter
47

**CHICKEN
"CORDON BLEU"**

24 hour bay leaf brined
chicken breast, stuffed with
swiss cheese & prosciutto,
gorgonzola béchamel
26

**SURF & SURF
& TURF**

two 3oz, bacon wrapped beef
tenderloin medallions,
cold water lobster tail, red crab,
bearnaise, grilled asparagus
42

**VEGETARIAN
"WELLINGTON"**

grilled portobello mushroom,
roasted red pepper, colorado chevre,
puff pastry, grilled asparagus,
spiced tomato coulis
25

STEAK & FRIES

7oz, baseball cut sirloin,
hand cut fries,
cabernet demi-glace
26

**LOCAL PORK CHOP
MANGALITSA HERITAGE BREED**

10oz, bone-in chop,
roasted local fingerling potatoes,
smoked green chile sea salt,
sage cream sauce,
sautéed mushrooms
35



Nº 2

SPECIALTIES

seasonally inspired dishes +
wild-caught, sustainable seafood

consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness

Nº 3



STEAKS

NEW YORK STRIP

DRY AGED

14 oz | center-cut
28 day dry age
gold canyon ranch, ut
38

T-BONE

20 oz | center-cut
21 day wet age
sterling silver ranch, co
44

FILET MIGNON

10 oz | center-cut
applewood smoked bacon
21 day wet age
43

PETITE

FILET MIGNON

6 oz | center-cut
applewood smoked bacon
21 day wet age
33

TERIYAKI

PRIME FLATIRON

10 oz | shoulder-cut
21 day wet age
gold canyon ranch, ut
29

PRIME FLAT IRON

10 oz | shoulder-cut
21 day wet age
gold canyon ranch, ut
28

RIBEYE

14 oz | center-cut
35 day wet age
1855 ranch, ne
39

PRIME RIBEYE

18 oz | “delmonico-cut”
35 day wet age
1855 ranch, ne
47

CHATEAUBRIAND

16 oz | sliced to share
center-cut tenderloin
21 day wet age
73

ADDITIONS

COLDWATER LOBSTER

4 oz, north american tail
clarified butter 15

GRILLED SHRIMP

3 ea. | wild caught
clarified butter 13

ORE HOUSE STYLE

red crab meat, grilled
asparagus, béarnaise 12

GORGONZOLA BECHAMEL

cream, nutmeg, black
pepper, gorgonzola 6

RANCHERO STYLE

white cheddar,
hatch green chile 4

BEARNAISE

hollandaise, shallot &
tarragon reduction 4

PEPPER STEAK SAUCE

cognac, green peppercorns,
scallions, cream 6

DEMI-GLACE

housemade beef stock,
cabernet, roasted tomato 4

SIDES

MASHED POTATOES

roasted garlic, demi-
glace & chives 6

BACON - GREEN CHILE MAC & CHEESE

hatch green chile, bacon,
gorgonzola & cheddar 7

GIANT ASPARAGUS

blistered on the grill,
sauce béarnaise 7

CRAB MAC & CHEESE

red crab, lemon, hatch
green chile, gorgonzola,
cheddar 12

SAUTÉED MUSHROOMS

heirloom mushrooms,
butter, garlic & chives 8

LOADED BAKED POTATO

hatch green chile, bacon,
sharp white cheddar,
fresh chives, butter &
sour cream 7

FRIED BRUSSELS SPROUTS

shallot, caper, balsamic
vinaigrette 6

SEASONAL SIDE

seasonally inspired
side dish **mp**

Nº 3

STEAKS

hand-cut usda prime & choice steaks +
additions + sides