

## Desserts

### **Black Sand** \$6

Layers of moist rich decadent chocolate cake; topped with fresh berries and whipped cream

### **Key Lime Pie** \$6

Sweet and tangy traditional key lime pie made with Nellie and Joe's world famous key lime juice; topped with fresh whipped cream

### **Salted Caramel Apple Pie** \$6

Buttery cinnamon spiced apples layered on sweet yet complex salted caramel; topped with streusel and fresh whipped cream

### **A 'la mode for an additional** \$1

### **Tennessee Cheesecake** \$6

Creamy cheesecake handmade in East Tennessee with a pecan graham cracker crust; topped with your choice of raspberry, chocolate or kiwi sauce and fresh whipped cream

## Beverages

### **Soda - Adults \$2.50, Kids \$1 (free refills)**

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist, Dr. Pepper, Mug Rootbeer, Orange Crush and Pink Lemonade

### **Iced Tea - Adults \$2.50, Kids \$1 (free refills)**

### **Coffee (regular or decaf) - \$2.50 (free refills)**

### **Juice - Adults \$3, Kids \$2**

Apple, orange or cranberry cocktail

### **Milk (chocolate or 2%) - Adults \$2, Kids \$1**

## Kids Menu

*All kids meals come with a choice of french fries, fresh fruit or carrots and ranch dressing*

### **Macaroni and Cheese** \$6

Macaroni noodles tossed in a rich creamy cheese blend sauce

### **Hamburger** \$6

Fresh ground beef patty served on a bun, add cheese on the house

### **Corn Dog** \$6

Classic cornbread battered turkey frank

### **Chicken Tenders** \$6

Breaded chicken breast tenderloins deep fried; served with your choice of ranch dressing or bbq sauce

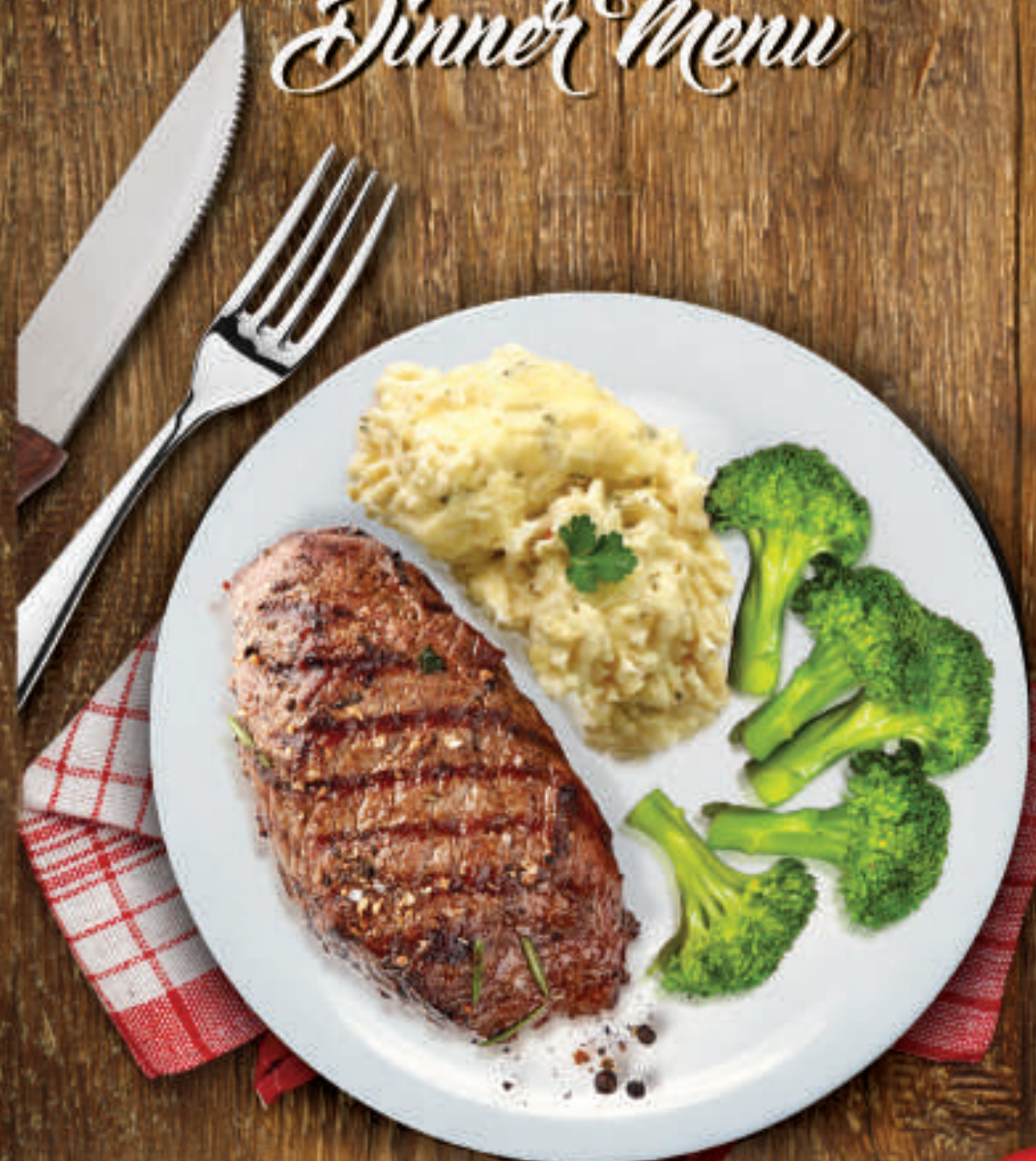
### **Grilled Cheese** \$6

American cheese grilled till golden brown in between white bread

### **Add smoked ham for an additional** \$1

## THE THIRSTY MINER RESTAURANT

## Dinner Menu





## Appetizers

<b>TommyKnocker Wings</b>	<b>\$7</b>
Crisp fried (6) jumbo wings tossed with your choice of hot buffalo wing sauce, chipotle bbq sauce, sweet and spicy sauce or garlic parmesan; served with carrots and celery sticks	
<b>Chicken Quesadilla</b>	<b>\$10</b>
Chicken tinga, cheddar jack cheese, caramelized onions folded in a garlic herb flour tortilla; served with salsa, cilantro cream and guacamole	
<b>Loaded Fries</b>	<b>\$8</b>
Crisp french fries topped with home-made queso sauce, cheddar jack cheese, smoked bacon and scallions	
<b>House-Made Fried Pickles</b>	<b>\$8</b>
Hand breaded with a flash fried corn meal batter; served with chipotle dressing	
<b>The Hungry Miner Nachos</b>	<b>\$8</b>
Crisp corn tortilla chips, home-made queso sauce, black beans, fresh jalapenos, olives, scallions, cheddar jack cheese, pico de gallo and cilantro cream	
<b>Add broiled chicken breast for an additional</b>	<b>\$2.50</b>

## Salads

<b>Soup of the Day</b>	<b>Cup \$3</b>	<b>Bowl \$5</b>
<b>Side Salad</b>		<b>\$3</b>
<b>Fresh Garden Salad</b>		<b>\$7</b>
Crispy tossed greens, cucumber, tomato, pepperoncini, black olives and croutons, with your choice of dressing		
<b>Caesar Salad</b>		<b>\$10</b>
Crispy hearts of romaine lettuce tossed with roma tomatoes, parmesan cheese and caesar dressing; served with grilled herb baguette		
<b>Add broiled chicken breast for an additional</b>		<b>\$ 2.50</b>
<b>Caprese Salad</b>		<b>\$12</b>
Roma tomatoes, fresh mozzarella cheese, fresh basil, drizzled with balsamic garlic tarragon vinaigrette; served with a grilled herb baguette		
<b>Wilderness Cobb Salad</b>		<b>\$12</b>
Fresh mixed greens with diced ham, grilled chicken, cucumber, tomato, smoked bacon, hardboiled egg, danish blue cheese crumbles and avocado		

## Burgers and Sandwiches

*All burgers and sandwiches are served with choice of french fries or fresh fruit*

<b>Miner's Classic Burger</b>	<b>\$12</b>
Fresh angus beef patty, tomato, red onion, lettuce, choice of cheddar, swiss, american, havarti or pepper jack on a brioche bun	
<b>California Burger</b>	<b>\$13</b>
Fresh angus beef patty, tomato, red onion, lettuce, avocado and swiss cheese on a brioche bun	
<b>Philly Cheese Burger</b>	<b>\$14</b>
Fresh angus beef patty topped with sautéed bell pepper, onions and mushrooms, smothered with mozzarella, provolone and romano cheeses; served with fresh herb aioli on a brioche bun	
<b>Portobello Sandwich</b>	<b>\$13</b>
Flame-kist balsamic marinated portobello mushrooms, goat cheese, grilled red onion, roasted red pepper and melted havarti cheese; served with fresh herb aioli on a ciabatta roll	
<b>Grilled Chicken Sandwich</b>	<b>\$13</b>
Flame grilled chicken breast with roasted red pepper, arugula, red onion, tomato, fresh basil aioli and melted havarti cheese on a ciabatta roll	

## Burgers and Sandwiches

<b>Barbecued Pork Sandwich</b>	<b>\$12</b>
A true southern classic combination of smoked pulled pork, caramelized onions, crispy bacon, shredded cheese blend and tangy barbeque sauce; served with french fries and cole slaw on an italian baguette	
<b>French Dip Sandwich</b>	<b>\$13</b>
Slow roasted medium rare top sirloin ball tip; served with melted swiss cheese and au jus on an italian baguette	
<b>Clubhouse Sandwich</b>	<b>\$12</b>
Freshly roasted turkey breast, smoked bacon, sharp cheddar, crispy lettuce, tomato and fresh herb mayonnaise; served on your choice of white, wheat, sourdough or tiger rye bread	
<b>BLTA Sandwich</b>	<b>\$11</b>
Smoked Bacon, crispy Lettuce, Tomato, Avocado and mayonnaise; served on your choice of toasted white, wheat, sourdough or tiger rye bread	
<b>Wilderness Wrap</b>	<b>\$11</b>
Smoked ham, turkey, sharp cheddar, romaine lettuce, shaved red onion, bacon ranch stuffed in a garlic herb flour tortilla; served with french fries	

## Entrées

<b>Add small house salad or soup of the day to any entree</b>	<b>\$2</b>
<b>Fish and Chips</b>	<b>\$14</b>
Moist flaky white fish filet hand dipped in our special beer batter crisp fried; served with garlic creole french fries, lemons, house-made tatar and cocktail sauces	
<b>Chicken Cavatappi</b>	<b>\$15</b>
Grilled chicken tossed with sautéed mushrooms, oven roasted tomatoes, fresh spinach in a light marsala cream; served with a garlic herbed baguette	
<b>Cajun Shrimp and Grits</b>	<b>\$17</b>
Char-grilled shrimp, stone grind fresh jalapeno cheddar grits, sautéed mushrooms, tomato, onions and peppers in cajun cream; served with a grilled herb baguette	
<b>Charbroiled Steak</b>	<b>\$25</b>
Choice flat iron steak cooked to your liking topped with fresh herb garlic butter; served with seasonal fresh vegetables and your choice of potato	

<b>BBQ Ribs</b>	
St. Louis style pork ribs seasoned in a Memphis style rub overnight and slow cooked for tenderness, glazed with bbq sauce and accompanied with cole slaw and french fries.	
<b>Half Rack</b>	<b>\$18</b>
<b>Full Rack</b>	<b>\$24</b>
<b>Nashville Style Fried Chicken</b>	<b>\$19</b>
Marinated half bone-in chicken, breaded in special honey blend recipe, covered with Nashville style garlic pepper oil topped with pickles; served with garlic mashed potatoes and seasonal vegetables	

## Sides

<b>Roasted Garlic Mashed Potatoes</b>	<b>\$4</b>	<b>Cole Slaw</b>	<b>\$4</b>
<b>French Fries</b>	<b>\$4</b>	<b>Jalapeno Cheddar Grits</b>	<b>\$4</b>
<b>Cavatappi Pasta Marsala</b>	<b>\$4</b>	<b>Fresh Fruit</b>	<b>\$4</b>
		<b>Smoked Bacon and Apple Cider Braised Green Beans</b>	<b>\$4</b>

If you have any allergy concerns, please ask for the manager and we will be happy to accommodate you. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Dinner items may be subject to seasonality, view the hours of operation on the back of your resort map.