

SPECIALTIES

PRIME RIB
SERVED WITH AU JUS AND CREAMED
HORSERADISH SAUCE
Regular Cut 25
Extra Cut 32

- 1/2 RACK BBQ BABY BACK PORK RIBS 18
 - FULL RACK BBQ BABY BACK PORK RIBS 25
 - BBQ BEEF RIBS..... 15
 - TERIYAKI CHICKEN BREAST 15
 - WALLY BURGER PLATE 14
- TWO GROUND BEEF PATTIES STUFFED WITH CHEESE, SERVED WITH A
SMALL SALAD (SERVED ON THE PLATE), STUFFED BAKED POTATO AND A
SLICE OF GARLIC BREAD

FROM THE SEA

ASK YOUR SERVER FOR TODAY'S FRESH FISH

- HALIBUT 20
- JUMBO FRIED SHRIMP 20
- DEEP FRIED CLAM STRIPS..... 15
- ALASKAN KING CRAB LEGS 32
- BROILED LOBSTER TAIL MARKET PRICE
- DEEP FRIED SCALLOPS 18

COMBINATION DINNERS

- COMBINATION SEAFOOD PLATE..... 21
DEEP FRIED SHRIMP, SCALLOPS, CLAMS AND COD
- STEAK & ALASKAN KING CRAB LEGS 33
8 OZ. TOP SIRLOIN
- STEAK & LOBSTER TAIL MARKET PRICE
8 OZ. TOP SIRLOIN ~ 6-8 OZ. LOBSTER TAIL
- STEAK & JUMBO FRIED SHRIMP 28
8 OZ. TOP SIRLOIN ~ 3 SHRIMP
- BBQ CHICKEN & PORK RIB COMBO 24
FOR LARGER APPETITES ~ 1//2 CHICKEN & 1/2 RACK RIBS

**ANY OF OUR MENU ITEMS MAY BE COMBINED ON REQUEST.
ASK YOUR SERVER FOR PRICE**

APPETIZERS & SIDES

SOURDOUGH GARLIC BREAD	2
WE'RE KNOWN FOR IT!	
SHRIMP COCKTAIL SUPREME	12
MADE WITH JUMBO SHRIMP AND OUR OWN COCKTAIL SAUCE	
CRAB COCKTAIL SUPREME	12
ALASKAN KING CRAB AND OUR OWN COCKTAIL SAUCE	
SAUTÉED MUSHROOMS	5
IN OUR OWN GARLIC SAUCE	
MELTED CHEESE	7
ON OUR OWN SOURDOUGH GARLIC BREAD	
STUFFED BAKED POTATO	3
OUR OWN CREATION	
DEEP FRIED ONION RINGS	5
THE BEST IN TOWN	
GRILLED ONIONS	3
SLICED TOMATO	3
DEEP FRIED CLAM STRIPS	6
SERVED WITH SHRIMP SAUCE OR TARTER SAUCE	
MIXED VEGETABELS	4

FOR A SPECIAL TREAT, TOP OFF YOUR DINNER WITH A
BACKWOODS COFFEE
A COCOA COFFEE BLEND WITH AMARETTO, WHIPPED CREAM, AND SPICES.
FOR ADULTS ONLY OF COURSE!

BEVERAGES

COFFEE	2.75
DECAF COFFEE	2.75
HOT TEA	2.75
ICED TEA	2.75
LOW FAT MILK	2.75
SOFT DRINK	1.00
ICED MOCHA CAPPACHINO	5.00

ENTREES

ALL DINNER ENTREES ARE SERVED WITH SOUP OR SALAD (CHOICE OF DRESSING) AND CHOICE OF FRENCH FRIES, PLAIN BAKED POTATO OR OUR OWN STUFFED BAKED POTATO

FROM THE BROILER

WE TAKE PRIDE IN THE SELECTION OF OUR STEAKS. EACH STEAK IS CAREFULLY PREPARED TO ENHANCE IT'S FULL FLAVOR AND TENDERNESS, TO BE ENJOYED BY THE MOST DISCRIMINATING GOURMET.

TOP SIRLOIN STEAK SANDWICH
A FAVORITE AND SERVED AS A DINNER ENTREE
8 OUNCE
18

1/2 BBQ CHICKEN	16
GROUND BEEF STEAK	16
GRUBSTAKE SPECIAL	
PORK CHOPS	18
2 CENTER CUT CHOPS SERVED WITH APPLESAUCE	
TOP SIRLOIN	24
12 OZ. ~ A GOLDMINER'S DREAM	
RIB EYE STEAK	25
GOLD DIGGER'S DELIGHT	
PORTERHOUSE	30
OUR LARGEST ~ 20 OZ. ~ DIAMOND JIM'S CHOICE	
PETITE FILET MIGNON	23
FOR SMALLER APPETITES ~ 6 OZ. CUT	
FILET BEEF BROCHETTE	19
SERVED ON A BED OF RICE, BELL PEPPERS, ONIONS, MUSHROOMS, & TOMATOES	
BROASTED FRIED CHICKEN	15
4 PIECES (PLEASE ALLOW EXTRA TIME)	
TERIYAKI TOP SIRLOIN	24
LIGHTLY MARINATED	
T-BONE STEAK	25
THE PICK AND SHOVELER'S DELIGHT	
NEW YORK CUT STEAK	27
DIAMOND LIL'S FAVORITE	
FILET MIGNON	30
10 OZ. CUT	
PETITE FILET & FRIED SHRIMP	29

WHEN ORDERING YOUR STEAK HERE'S A TIP TO REMEMBER
RARE = DARK RED INSIDE MEDIUM = PINK INSIDE
MEDIUM RARE = LIGHT RED INSIDE MEDIUM WELL = BROWN INSIDE
*WELL DONE - EXCESSIVE BROILING THOROUGHLY
REMOVES FLAVOR AND TENDERNESS.
WE WILL DO IT BUT IT BREAKS OUR HEART AND
WE CANNOT BE RESPONSIBLE FOR THE OUTCOME.

SALADS

SERVED WITH YOU CHOICE OF DRESSING...OUR HOUSE BLUE CHEESE DRESSING,
OR ITALIAN, RANCH, HONEY MUSTARD, THOUSAND ISLAND, OR REDUCED CALORIE FRENCH

DINNER SALAD 5

SHRIMP SALAD 17
LARGE JUMBO SHRIMP

CRAB SALAD 17
ALASKAN KING CRAB

GRILLED CHICKEN BREAST SALAD 16
SERVED ON OUR DELICIOUS FRESH CRISP SALAD

BROILED STEAK SALAD 19
8 OUNCE TOP SIRLOIN SERVED ON OUR DELICIOUS FRESH SALAD

SOUPS
MADE FRESH DAILY

CLAM CHOWDER 5

SOUP OF THE DAY 3



PRE-TEEN DINNERS
SERVED WITH SALAD WITH CHOICE OF DRESSING,
PLAIN BAKED POTATO AND MILK OR SOFT DRINK



BEEF PATTY 7

DEEF FRIED CHICKEN NUGGETS 8

GOLDEN FRIED SHRIMP 11

BBQ BEEF RIBS 9

GRILLED CHEESE SANDWICH 7