

MINERS' TABLE

AT THE HERKIMER DIAMOND MINES KOA RESORT
PIZZERIA AND CHOPHOUSE
EST. 2016

When miners discover a grouping of Herkimer Diamonds in a vug, or pocket, they hit what is called the "Miners' Table".

It's usually a place where the prospectors are greeted by Mother Nature's many great finds. And, although you won't unearth Herkimer Diamonds at your table today, we know you will experience some superb finds of the culinary kind.

While in the front room of the restaurant, enjoy the many displayed clusters (diamonds that have grown together). In the middle room, take in the 500 million year old pockets of Herkimer Diamonds, all of which were found in the Miners' Table at the Herkimer Diamond Mines.

Miners' Table uses a wood-fired oven providing a uniquely rewarding experience, transforming the way Americans cook pizza and more!

STARTERS/LIGHTER FARE

Chicken Wings

meaty with choice of mild, medium, hot, sriracha glaze, chef's habanero hot sauce, BBQ, or garlic parmesan, served with celery and housemade bleu cheese

6 6.00 9 8.00 12 10.00

Fried Diamond Discs

fresh made mozzarella served with our house marinara 9.00

Cheese Plate

local cheese featuring housemade diamond discs, dough crisp points, fruit & hummus 13.00

Calamari

lightly floured and fried calamari served with cocktail sauce and lemon 10.00

Hammer and Chisel Nachos

crispy smoked pork, beer-cheese, garnished with cilantro, pickled red onions, black beans, grilled corn, tomatoes, tomatilla salsa, serve with fresh fried tortilla chips tossed in lime 10.00

Shrimp Cocktail

four shrimp served with red horseradish sauce 10.00

Turkey, Apple, and Brie Ficelle

spicy or plain mustard, served with side of salad 12.00

Utica Greens with Pizza Crust

sauteed escarole, roasted peppers, prosciutto and asiago cheese with wedges of wood-fired crust, oregano 8.00

Soup de Jour Cup 5.00 Bowl 7.00

Antipasto Salad

prosciutto, roasted red peppers, kalamata olives, housemade mozzarella, marinated with oil and garlic 10.00

Supreme Miners' Salad

arcadian lettuce and romaine, grilled chicken, bacon, candied walnuts, golden raisins, cherry tomatoes, red onions, house-made croutons, fresh mozzarella, white balsamic 14.00

Miners' House Salad

romaine lettuce, tomatoes, onion and kalamata olives 6.00

add chicken +4.00

Classic Caesar Salad

romaine lettuce, parmigiano-asiago, housemade croutons and Caesar dressing 7.00

add chicken +4.00

Diamond Burger

eight ounce house ground sirloin on a buttered brioche bun with lettuce, tomato, onion; choice of side chips or fries 9.00

add two slices of cheese: American, fresh mozzarella, or provolone +2.00

the diamond double +5.00

Pulled Pork Burger

eight ounce house ground sirloin with house smoke pork and a house made BBQ sauce topped with onion rings 11.00

Caprese Salad

freshly made mozzarella served with tomato, basil, and olive oil and vinegar 9.00

Polenta

served over meatballs 9.00

Open Wednesday - Sunday, 5:00PM-9:00PM

Dine in or take-out

WOOD-FIRED PIZZA AND MORE

10" 14"

White Pizzas

Miners' Haven

9.00 13.00

spinach, tomato, mozzarella, ricotta cheese, roasted garlic

White Cluster

8.00 12.00

spinach, mozzarella, bacon, ricotta cheese

Prospector's Buffalo Chicken

11.00 15.00

chicken, banana peppers, buffalo sauce, mozzarella, bleu cheese

Chicken Bacon Ranch

9.00 13.00

chicken, bacon, and mozzarella on a ranch sauce (can add BBQ drizzle)

Prosciutto and Melon Flatbread

9.00 13.00

prosciutto, romaine lettuce, and cantaloupe with white balsamic dressing

Red Pizzas

Margherita Pizza

8.00 12.00

ripe Roma tomato sauce, house mozzarella, fresh picked basil

Miners' Classic

8.00 12.00

pepperoni, mozzarella

Veg Out Natural Wonder

11.00 15.00

grilled eggplant, roasted peppers, roasted garlic, broccoli rabe, mozzarella, oregano, olives, mushroom, ricotta cheese

Vodka Pie

11.00 15.00

prosciutto, peas, aged paremsan, house mozzarella, house vodka sauce

Meat Matrix

11.00 15.00

pepperoni, meatballs, prosciutto, sausage, mozzarella

Specialty Pizza

Pig Roast BBQ

11.00 15.00

smoked BBQ pork with caramelized onions, cheddar, and mozzarella

ADDITIONAL WOOD-FIRED OPTIONS

Macaroni and Cheese

elbows in bechamel cheese sauce topped with bacon and oregano with bread crumbs
shrimp +3.00

9.00

Calzone

turn any 10" pizza into a calzone +1.00

SPECIALS

Wednesday Pizza, Wings, and Half-Priced Drafts

two cheese pizzas and a dozen wings, eat-in or take-out

25.00

Spontaneity Thursday

Changes weekly - ask your server for our weekly special!

Friday Fish Fry

12-ounce Haddock fillet, panko coated, served with chips or fries, coleslaw, and Miners' tartar sauce

15.00

Saturday Prime Rib au Jus

herb rubbed and slow roasted Iowa corn fed rib-eye Angus with country mashed potatoes, Miners' vegetables au jus

10-ounce petite cut

19.00

16-ounce cut

25.00

Sunday Ravioli

Changes weekly, served with salad and rolls

14.00

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ENTREES

Charbroiled New York Strip Steak

14-ounce hand-cut strip loin grilled to order with potato and vegetable
sauteed mushrooms +2.00 sauted onions +2.00

24.00

Charbroiled Veal Chop

14-ounce veal chop drizzled with port wine reduction with potato and vegetable

29.00

Shrimp Scampi

served with linguini in a white wine butter garlic sauce

17.00

Pan Seared Salmon

with rice and vegetables served with either a lemon butter sauce or a creamy dill sauce

19.00

Chicken Parmesan

breaded with seasoned Italian bread crumbs and topped with mozzarella and marinara served on spaghetti

15.00

Eggplant Parmesan

breaded with seasoned Italian bread crumbs and topped with house mozzarella and vegetarian marinara, served over spaghetti

15.00

Chicken Riggies

chicken, mushrooms, peppers and messa rigatoni in a creamy blush sauce

15.00

Pork Osso Bucco

braised shanks with a mushroom sauce and a demi glaze

24.00

Cheddar Stuffed Bacon Wrapped Meatloaf

shingled bacon surrounding with meatloaf stuffed with cheddar cheese, served with whisky honey roasted carrots and sauteed green beans in garlic topped with crispy onions

15.00

Enchiladas

choice of cheese or chicken in red sauce, served with refried pinto beans and Mexican rice

15.00

Entrees served with bread and house salad
choice of housemade creamy Italian, oil & vinegar,
balsamic vinaigrette, ranch, bleu cheese, thousand island

ADD: bleu cheese crumble - 50c
gluten free options available

DESSERT

S'More to Love! Resort S'Mores

chocolate, peanut butter, caramel, and marshmallows served with graham crackers

small 6.00 large 10.00

Wood-Fired Apple or Raspberry Crisp

served with fried dough sugar twists and whipped cream

6.00

Flourless Cake of the Day

decadent dense fudge-like cake served with a daily creation of mousse, sauces, and accompaniment

6.00

Cannoli Shooters

3.00

Bourbon Bread Pudding

6.00

BEVERAGES

Soda

Coke, Diet Coke, Sprite, Ginger Ale, Saranac Root Beer 2.00

Coffee

regular or decaf 2.00

Tea

iced or hot 3.00

Lemonade 2.00

Juice

cranberry, orange, pineapple, tomato 2.00

Milk 2.00

BAR LIST

Draft

Hammer and Chisel IPA
an opaque amber India Pale Ale with a floral, tropical aroma, steeped and whirl pooled through a healthy dose of world-famous Herkimer Diamonds 5.00

Drusy Light
steeped and whirl pooled through a healthy dose of world-famous Herkimer Diamonds 5.00

Ommegang Hennepin 6.00

Saranac Legacy I.P.A. 4.00

Good Nature Booty Alice Brown 5.00

Switchback 4.00

Blue Moon 4.00

Bottles

Bud Light 3.00

Budweiser 3.00

Coors Light 3.00

Corona Light 4.00

Corona Extra 4.00

Heineken 4.00

Labatt Blue 3.00

Labatt Blue Light 3.00

Labatt Blue Light Lime 3.00

Labatt NA 3.00

Michelob Ultra 3.00

Miller Light 3.00

Sam Adams Boston Lager 4.00

Sam Adams Seasonal 4.00

Stella Artois 4.00

Utica Club 3.00

Yuengling Lager 3.00

ASK FOR OUR WINE LIST!

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