

COLEMAN HOUSE

RESTAURANT



THE COLEMAN THEATRE

Originally a vaudeville theatre and movie palace the "Coleman Theatre Beautiful" opened to a full house of 1,600, at \$1.00 a seat on April 18, 1929. 60 years later, the Coleman family donated the historic structure to the City of Miami for restoration and renovation. The theatre has become a "labor of love" in the community.

THE TRADITION CONTINUES...

As a tribute to the original "Coleman Theatre Beautiful", Buffalo Run Casino has dedicated it's elegant restaurant to the tradition of the house. With theatre pictures and bold colors setting the stage for the decor of the restaurant, patrons can feel the magnificence of the theatre as they dine.

The food serves to be as elegant as the atmosphere, with Chef Chris Difonzo creating masterpieces for his guest everyday. We invite you to share in the nostalgic experience as you enjoy a world-class meal in a truly historical setting.

LETTER FROM THE STAFF...

We would like to take this opportunity to thank you for dining with us at the Coleman House Restaurant. We truly value you as our guest and hope the Coleman House Restaurant will be the destination point for all your future dining experiences.

BOB GILBERTSON
Director of Food & Beverage

CHRIS DIFONZO
Executive Chef

JOYCE MONTGOMERY
Front House / Catering Manager

OPENING ACTS

MARYLAND CRAB CAKES

Our special blend of Crab Cakes coupled with a sassy Black Bean Corn Salsa, served with spicy Tartar and Cocktail Sauce

SHRIMP TANGO

Six Large Shrimp encircled in a harmony of Cocktail Sauce, Spicy Tartar Sauce, Lemon Aioli and Zesty Cucumber Salsa

SPINACH ARTICHOKE DIP

Our unique blend of Spinach, Brie, Monterey Jack Cheese, Artichokes, and Crispy Bacon topped with Parmesan Cheese, served with Pita Chips

HONEY BBQ WINGS

A hearty portin of Deep Fried Chicken Wings served with Crisp Celery and Bleu Cheese Dressing.

HOT SOUP & COOL GREENS

SOUP OF THE DAY

Specialty Homemade Soups. Ask your server for details.

HOUSE GARDEN SALAD

A Crispy chilled mix of Greens with Tomatoes, Cucumbers, Red Onions, Shredded Monterey Jack Cheese and Croutons served with your choice of Dressing.

CEASAR SALAD

Tender Hearts of Romaine tossed in a rich Royal Caesar Dressing with Croutons and Parmesan Cheese served chilled.

ADD GRILLED OR CRISPY CHICKEN

FROM THE GRILL

MUSHROOM JACK GRILLED CHICKEN

Grilled Chicken Breast, Portabella Mushrooms and Crisp Bacon with melted Pepper Jack Cheese with your choice of Steak Fries, Chips, or Onion Rings.

COLEMAN HOUSE HAMBURGER

Half pound juicy 100% Black Angus Beef grilled to perfection served with the works. Your choice of Steak Fries, Chips, or Onion Rings.

BBQ RIBS HALF RACK

Tender and succulent Ribs served with Steak Fries and Cole Slaw.

PRIME RIB OF BEEF

Slow roasted Prime Rib of Beef prepared the way you like it served with a choice of two sides.

8 OZ SIRLON STEAK

8 OZ FILET MIGNON

12 OZ NEW YORK STRIP

10 OZ PEPPERCORN STEAK

Choose any Steak from above and order it to you specifications. All Steaks served with your choice of two sides.

CHEESEBURGER

FULL RACK

COLEMAN HOUSE FAVORITES

CENTER CUT PORK CHOPS

The finest cut of Pork prepared with our special House Seasonings for your enjoyment.

CHICKEN FRIED STEAK

A very nice portion of the South's finest tradition, lightly seasoned and browned to perfection.

SWISS STEAK

8 oz of tender Chopped Steak lightly breaded and seasoned, served with Onions and Peppers.

SHRIMP SCAMPI AND ARTICHOKE

Sauteéd Shrimp and Artichokes with Garlic and Lemon Juice over bed of Penne Pasta with Herbs.

TERIYAKI CHICKEN BREAST

Grilled Boneless Chicken Breast with Stir Fried Vegetables over Rice Pilaf.

BREADED TILAPIA

A favorite Ocean White Fish tender in texture broiled in Butter and Lemon Sauce.

FLOUNDER FLORENTINE

Baked Flounder stuffed with Spinach, Shredded Cheddar Cheese and Mushrooms.

HONEY BBQ CHICKEN BREAST

A charbroiled Chicken Breast brushed with Honey Barbecue Sauce and topped with melted Monterey Jack Cheese and Crisp Bacon.

HORSERADISH CRUSTED HALIBUT

A thick Halibut Steak dredged in a special seasoned breading and seared to capture the flavor. Finished with a rich Tomato-Basil Butter Sauce.

LOBSTER BAKE

A cheesy blend of Baked Cavatappi Pasta with tender pieces of Lobster, layered with Mozzarella and Cheddar-Jack Cheese topped with a Parmesan Bread Crumb Crust served with Garlic Toast Points.

CHICKEN SCALLOPINI

Parmesan Crusted Chicken Breast cooked to a golden brown served in a bed of elegant creamy Fettuccine Alfredo Sauce.

Check with your server for side options. All Seafood Entrees served with Rice Pilaf.

SIDES

LOADED BAKED POTATO

STEAK FRIES

CHEF'S RICE DU JOUR

SAUTÉED MUSHROOMS

GREEN BEAN CASSEROLE

ROASTED CORN MASHED POTATOES

ONION RINGS

COLE SLAW

PLEASANTLY PASTA

CLASSIC BAKED LASAGNA

A Coleman House favorite served with Marinara Sauce.

CHEESE FILLED MANICOTTI WITH MEAT SAUCE

Our very own homemade Stuffed Pasta Crepes filled with Ricotta: Parmesan Cheese Blend melted Mozzarella with homemade Meat Sauce.

MEDITERRANEAN ANGEL HAIR PASTA WITH GRILLED CHICKEN

Angel Hair Pasta tossed with Cherry Tomatoes, Garlic Spinach and a very light creamy Lemon Butter Sauce served with Grilled Chicken.

CHICKEN MARSALA

Lightly dusted Chicken Breast cooked to a golden brown served on a bed of Fettuccini Pasta tossed in a Portabella Mushroom Marsala.

FETTUCCHINI ALFREDO WITH GRILLED CHICKEN AND BROCCOLI

A creamy elegant Alfredo Sauce tossed with Fettuccini Pasta and Broccoli Florets served with Grilled Chicken Breast.

FROM THE SWEETER SIDE

BROWN COW CHEESE CAKE

Chocolate Cheesecake filled with clusters of Dark Chocolate and topped with Chocolate Whipped Cream.

CARROT CAKE

A delicious moist Cake with a combination of Cinnamon, Coconut, Pecans and Carrot. Topped with a delightful Cream Cheese Icing.

HOMEMADE CHEESECAKE

Our Chef's creation of Cheesecakes with a wide variety of flavors. Check with your server for this week's featured item.

BANNANAS FOSTER ICE CREAM CAKE

Bannana, Vanilla Ice Cream, Pecans, Carmel, and Whipped Topping.

The Coleman House Restaurant prepares all Hamburgers to a Medium Finish. The FDA recommends that all products be prepared to a Medium Temperature as well. We will however prepare your selection to your specification and tastes. Consuming Raw or under cooked meats, poultry, seafood, shellfish may increase your risk for food bourne illness especially if you have certain medical conditions.

**SPECIALTY DESSERTS AND DRINKS ARE ALSO AVAILABLE.
PLEASE ASK YOUR SERVER FOR DETAILS.**