

KILLIAN'S

FOOD AND DRINK

SERVED ALL DAY

STARTERS

STEAK TIPS CARBONNARES \$12.50

Sautéed with bacon, wine garlic, Cajun seasoning and bleu cheese.

CLASSIC WINGS \$9.50

Hot wings with Gorgonzola or Caesar wings with parmesan.

BRUSSELS SPROUTS \$8.50

Pan-fried with bacon and topped with goat cheese.

INDIAN CURRIED ARTICHOKE \$7.75

Artichoke and sweet onion sauté with garam masala turmeric.

RED CHILI CALAMARI \$10.75

Breaded and fried, tossed in seasoning and red chili flakes, served with roasted red pepper aioli.

CRAB STUFFED MUSHROOMS \$10.50

Cream cheese blended crab with lemon pepper seasoning, smothered in cheddar cheese.

EGGPLANT DIP \$8.00

Roasted eggplant with coriander and spice, blended with cream cheese and topped with feta. Served with potato chips.

SASHIMI NACHOS \$10.75

Fried wonton chips topped with wasabi goat cheese, marinated Ahi tuna, sriracha and chives.

GARLIC CHEESE CURDS \$8.25

Locally produced fried cheese curds. Served with a side of ranch.

POUTINE PLATE \$7.50

Hand-cut fries & cheese curds smothered in brown gravy. A French-Canadian classic.

SALADS & SOUPS

SOUP: Cup \$3.50 Bowl \$5.25

11AM-2PM M-F: Half Any Salad And A Cup Of Soup \$9.95

ARUGULA \$10

Arugula topped with bacon, goat cheese, roasted beets and matchstick carrots. Choice of dressing.

SHERRY BERRY \$10

Spinach tossed in our balsamic vinaigrette, topped with gouda, peppadews, fresh berries and pistachios.

KALE CAESAR \$9

Chopped kale, radishes and Parmesan tossed with classic Caesar dressing.

COBB \$9.75

A hearty serving of greens, bacon, egg, avocado, Gorgonzola and tomato. Choice of dressing.

FIG AND CANDIED WALNUTS \$11

Mixed greens with figs, candied walnuts, feta cheese, fried shallots and a maple lime vinaigrette.

LANGO WEDGE \$12.50

Langoustino lobster salad on top of wedge lettuce, chipotle-thousand island dressing and julienned carrots.

Salad add-ons: Chicken \$4.25, Steak \$5.25, Blackened Salmon \$6.25, Shrimp \$6.25 or Ahi Tuna \$8.

PUB PLATES

SPICY INDIAN VEGETABLE CURRY \$13

Green bell peppers, onions, peas, cabbage, and broccoli in a house curry sauce with steamed basmati rice.

Add ground lamb \$5.50 or chicken \$4.25 or shrimp \$6.25

WARM KALE & BEETS \$12.50

Sautéed kale, garlic, and roasted beets topped with two eggs over easy and finished with green Tabasco.

Choice of side.

GREEN CHILE PORK WITH POLENTA \$13

House-stewed shredded pork with a subtle green chile heat, infused with onion and roasted red peppers.

CHICKEN FRIED POUTINE \$13

French Canadian classic fries topped with white cheddar cheese curds and brown gravy, finished with a chicken fried steak.

STEAK FRITES \$16

Sliced flat iron steak on hand cut fries, truffle butter and fried shallots.

CORNED BEEF 'N' CABBAGE \$14

House braised corned beef and cabbage in a butter au jus sauce, served on truffle mashed potatoes.

THAI CURRY NOODLES \$13.75

Noodles and fresh broccoli tossed in a sweet and spicy coconut curry.

Add chicken \$4.25, steak \$5.25, Blackened salmon \$6.25, Shrimp \$6.25, or Ahi tuna \$8

CHICKEN JERUSALEM \$14.95

2 chicken medallions, breaded and fried and topped with garlic, parmesan, mushrooms and artichokes. Choice of side.

BANGER AND MASH

Locally made bratwurst set on truffle mashed potatoes, topped with cabbage and butter au jus sauce.

BACON MAC & CHEESE \$13.50

Add chicken \$4.25, steak \$5.25, Blackened salmon \$6.25, Shrimp \$6.25, or Ahi tuna \$8

FUNK'S SALMON \$17

Blackened wild Alaskan salmon on spinach topped with house Pico de Gallo. Choice of side.

ERIN'S BIG BOWL OF VEGGIES \$15

Kale, Caulilinni, beets, zucchini, onions & mushrooms topped with goat cheese.

PARTIES OF EIGHT OR MORE ARE SUBJECT TO AN AUTOMATIC 18% GRATUITY.

HAND-PATTIED BURGERS

Topped with lettuce, onion, tomato & pickle. Served with handmade fries or sweet potato chips; all other side substitutes are \$1.25.

HAMBURGER OR CHEESEBURGER \$11

BLACK, BLUE AND PEPPADEW \$13

Cajun seasoned, topped with Gorgonzola bleu cheese and peppadews (pickled sweet and mild red peppers).

GOUDA JALAPENO \$13

House pickled jalapenos, gouda cheese and jalapeno aioli.

STEAKHOUSE MUSHROOM SWISS \$13

Classic steakhouse style mushrooms and swiss cheese.

SHIITAKE BURGER \$14

Shiitake mushrooms in teriyaki with Swiss cheese and wasabi mayo.

THE TIGER \$12

A RARE burger with cheddar cheese and sriracha mayo.

COWBOY CLASSIC \$13

Cheddar cheese, bacon and house-made balsamic BBQ sauce.

PESTO FETA \$13

Topped with house-made pesto and feta cheese.

PICO AVACADO \$14

Topped with house-made Pico de Gallo, cheddar cheese and avocado.

THE EROCK \$13

Cajun-seasoned with pepper jack cheese and roasted red pepper aioli.

THE CLASSIC WILSON \$14

Topped with gouda cheese, bacon, spicy tomato jam and creamy peanut butter.

(GF) Substitute a lettuce bun or try it Reth Style! (stacked on a bed of fries.) NOTE** If you have an allergy please request gluten free fries.

Not into red meat? Substitute a marinated portobello mushroom or chicken breast for no additional cost.

STEAKS & ENTREES

Served with choice of soup or salad, and bread.

PETITE FILET \$22

Lean and tender 5oz filet of beef. Choice of side.

LARGE FILET \$39

10oz beef filet rubbed in espresso, topped with roasted red peppers and finished with balsamic reduction.

RIB EYE \$35

16oz steakhouse classic, seasoned and grilled at high heat. Choice of side.

SHRIMP PESTO POMODORO \$25

Shrimp and linguine tossed in white wine pesto garlic sauce with tomatoes and parmesan cheese.

CHICKEN BACON TORTELLINI \$21

Cheese stuffed tortellini tossed in a feta cream sauce with bacon and peas. Topped with sliced grilled chicken breast.

BUTTERMILK FRIED SHRIMP \$22

House-battered shrimp fried golden brown, seasoned and served with cocktail sauce. Choice of side.

CHOPHOUSE PORK CHOP \$23

10oz boneless pork loin chop topped with pesto, green apples, white wine butter sauce and balsamic reduction. Choice of side.

KILLIAN'S HALIBUT \$29

Seared halibut with lemon garlic beurre blanc, crushed pistachios & port wine reduction on a bed of arugula. Choice of side.

SMOTHERED CHICKEN \$20

Chicken breast medallions, shrimp and bacon smothered in a gouda cheese sauce and served on a bed of spinach. Choice of side.

STEAK TOPPERS

Garlic Butter Shrimp \$4.75

Steakhouse Mushroom \$2.95

Texas Style Ruby Rub (Brown sugar and red chili flakes) \$1.25

Cajun & Bleu Cheese Crumbles \$2.75

Sautéed Onions \$2.50

Garlic & Port Wine Reduction \$3.95

SIGNATURE SANDWICHES

Served with fries or sweet potato chips

BUFFALO CHICKEN SANDWICH \$13

Hand breaded chicken tossed in house hot sauce with Swiss and lettuce.

LAMB BURGER \$14

Ground lamb, hand-pattied and served with cucumber, feta and rosemary aioli. Topped with tomato and onion.

VEGGIE GRILLED CHEESE \$13.50

Portobello mushroom, zucchini, tomato, and swiss cheese with chickpea aioli on marble rye.

* Substitute vegan cheese for no extra charge.

BRISKET DIP \$13

Sliced, smoked brisket topped with Swiss cheese on a hoagie bun. Served with a side of au jus.

AHI CLUB \$14

Ahi tuna steak seared RARE and served on rye bread with melted swiss, tomato, bacon, avocado, and chopped lettuce.

Served with a side of our wasabi mayo.

LANGO ROLL \$15

Langoustino lobster salad stuffed into a buttered, grilled hoagie roll. A New England classic.

SIDES

\$4.50

All gluten- Free, except fries (pomme frites), which are GF by request.

-Baked potato (after 5pm)

-Truffle Mashed Potatoes

-Broccoli with cheese

- Grilled Zucchini

-Brandy Mashed Yams

- Sweet Potato Chips

-Steamed Basmati Rice

-Butter-braised Caulilini

-Fresh Fruit Cup

-Pomme Frites* (our fresh, hand-cut French fries)