



# KILLIAN'S FOOD & DRINK

SERVED ALL DAY

## STARTERS

STEAK TIPS CARBONNARES \$12.50   
Sautéed with bacon, wine, garlic, cajun seasoning and bleu cheese.

CLASSIC WINGS \$9.50  
Choice of:  
Hot wings with gorgonzola OR caesar wings with parmesan.

BRUSSELS SPROUTS \$8.50   
Pan-fried with bacon and topped with goat cheese.

RED CHILI CALAMARI \$10.75  
Breaded, fried and tossed in seasoning with red chili flakes.  
Served with a side of roasted red pepper aioli.

CRAB STUFFED MUSHROOMS \$10.50  
Crab and cream cheese blend with lemon pepper seasoning.  
Topped with cheddar cheese and chives.

EGGPLANT DIP \$8.00    
Roasted eggplant with coriander and spice, blended with cream cheese and topped with feta. Served with sweet potato chips.

SASHIMI NACHOS \$10.75  
Fried wonton chips, topped with marinated Ahi Tuna, wasabi goat cheese, sriracha hot sauce 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 and cheese curds smothered in brown gravy.  
A French-Canadian classic.

## SIGNATURE SANDWICHES

Served with hand-cut fries or sweet potato chips.

BUFFALO CHICKEN SANDWICH \$13  
Hand breaded chicken breast tossed in house hot sauce topped with Swiss cheese and shredded lettuce.

LAMB BURGER \$14  
Hand-pattied ground lamb with cucumber, feta and rosemary aioli.  
Topped with lettuce, tomato and onion.

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 shredded lettuce.  
Served with a side of our wasabi mayo.

BLACK BEAN BURGER \$11.95   
House-made plant based patty made with black beans, yams, green bell peppers, onions and spices. Topped with feta cheese, tomato, arugula & rosemary aioli.

VEGAN BLACK BEAN MELT \$12.95   
House-made patty on rye with vegan cheese, tomatoes & hummus.

GRILLED CHICKEN BACON SWISS \$12.95  
Served with honey mustard, bacon, lettuce, tomato & onion.

FISHWICH \$14.95  
Seared Alaskan salmon with fig goat cheese, arugula & fried shallots.

## HAND-PATTIED BURGERS

Topped with shredded lettuce, onion, tomato & pickle.

Served with hand-cut fries or sweet potato chips;  
All other side substitutions are an additional \$1.25.

HAMBURGER OR CHEESEBURGER \$11

BLACK, BLEU AND PEPPADEW \$13  
Cajun seasoned patty topped with gorgonzola bleu cheese and peppadews (pickled sweet & 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 AVOCADO \$14  
House-made Pico de Gallo, cheddar cheese and avocado.

THE EROCK \$13  
Cajun seasoned patty topped with pepper jack cheese and roasted red pepper aioli.

THE CLASSIC WILSON \$14  
Gouda cheese, bacon, spicy tomato jam and creamy peanut butter.

Substitute a lettuce bun or try it Reth Style! (Stacked fries)  
\*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. 

 = GLUTEN FREE

 = VEGETARIAN

 = VEGAN

PARTIES OF 8 OR MORE ARE SUBJECT TO AN  
AUTOMATIC 18% GRATUITY

## SALADS & SOUP

SOUP DU JOUR: Cup \$3.50 | Bowl \$5.25

11AM-2PM Mon-Fri: Any half salad and a cup of soup \$9.95

ARUGULA \$10 

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

SHERRY BERRY \$10  

Spinach drizzled with our house-made balsamic vinaigrette and topped with gouda, pickled peppers, fresh berries and pistachios.

KALE CAESAR \$9 

Kale topped with radishes, parmesan and classic caesar dressing.

COBB \$9.75 

A hearty serving of spring mix greens, bacon, egg, avocado, gorgonzola and diced tomato. Choice of dressing on the side.

FIG AND CANDIED WALNUTS \$11 

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

Add Protein:

| Chicken \$4.25 | Steak \$5.25 | Blackened Salmon \$6.25 |  
| Shrimp \$6.25 | Ahi Tuna \$8 |

## STEAKS & ENTREES

Served with bread and a choice of soup or salad.

PETITE FILET \$22 

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

RIB EYE \$35 

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

SHRIMP PESTO POMODORO \$25

Linguine noodles tossed with shrimp and tomatoes in a white wine pesto garlic sauce. Topped with parmesan cheese.

CHICKEN BACON TORTELLINI \$21

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

BUTTERMILK FRIED SHRIMP \$22

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

CHOPHOUSE PORK CHOP \$23 

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

SMOTHERED CHICKEN \$20 

2 chicken breast medallions on a bed of spinach, smothered in a gouda cheese sauce with shrimp and bacon. Choice of side.

### — STEAK TOPPERS —

Garlic Butter Shrimp \$4.75  
Steakhouse Sautéed Mushrooms \$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

## PUB PLATES

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 sliced pork with a subtle green chile heat, infused with onion and roasted red peppers. Topped with a corn grit cake, pickled jalapenos and sour cream.

CHICKEN FRIED POUTINE \$13

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

STEAK FRITES \$16

Sliced 8 oz. flat iron steak topped with truffle butter and fried shallots. Served with a side of fries.

CORNED BEEF 'N' CABBAGE \$14 

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

CHICKEN JERUSALEM \$14.95

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

BACON MAC & CHEESE \$13.50

Add Protein: Chicken \$4.25 | Steak \$5.25 |  
Blackened Salmon \$6.25 | Shrimp \$6.25 | Ahi Tuna \$8

THAI CURRY NOODLES \$13.75 

Noodles and broccoli tossed in our sweet & spicy coconut curry sauce. Add Protein: Chicken \$4.25 | Steak \$5.25 |  
Blackened Salmon \$6.25 | Shrimp \$6.25 | Ahi Tuna \$8

FUNK'S SALMON \$16

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

VEGGIE PLATTER \$13.95 

Grilled portobello and zucchini on spinach with beets, fig goat cheese & hummus. Served with grilled pita.

SPICY INDIAN VEGETABLE CURRY \$13  

Green bell peppers, onions, peas, cabbage, and broccoli in a house curry sauce with steamed basmati rice. Add Protein: Ground Lamb \$5.50 | Chicken \$4.25 | Shrimp \$6.25 |

## — SIDES —

\$4.50

All sides are Gluten-Free, except fries, which can be 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) 



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