



KILLIAN'S

FOOD & DRINK

APPETIZERS

CLASSIC WINGS \$10

Choice of: Hot wings with gorgonzola OR Caesar wings with parmesan cheese.

STEAK TIPS \$10

Sauteed with bacon, wine, garlic, cajun seasoning, and bleu cheese crumbles.

BRUSSELS SPROUTS \$10

Pan-fried sprouts and bacon topped with goat cheese.

GARLIC CHEESE CURDS \$10

Farm fresh fried cheese curds with a side of ranch.

SASHIMI NACHOS \$10

Fried wonton chips topped with marinated Ahi Tuna, wasabi goat cheese, sriracha hot sauce, and chives.

CRAB STUFFED MUSHROOMS \$10

Crab meat and cream cheese blend with lemon pepper seasoning. Topped with cheddar cheese and chives.

SALADS

COBB SALAD \$9

Spring mix greens with bacon, egg, avocado, gorgonzola cheese, and diced tomato. Choice of dressing on side.

ADD: CHICKEN \$2.50 | BLACKENED AHI \$4.50

SHERRY BERRY \$10

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

ADD: CHICKEN \$2.50 | BLACKENED AHI \$4.50

PUB PLATES

WARM KALE & BEETS \$14

Sauteed kale, garlic, and roasted beets topped with two eggs cooked over-easy, and finished with green tabasco. Choice of side.

CHICKEN FRIED POUTINE \$13

Hand-cut fries topped with white cheddar cheese curds, chicken fried steak, and brown gravy.

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

Noodles and broccoli tossed in house-made sweet & spicy coconut curry sauce. ADD: CHICKEN \$2.50 | SHRIMP \$6

FUNK'S SALMON \$17

Blackened wild Alaskan salmon on a bed of spinach, topped with house-made pico de gallo. Choice of side.

ENTREES

CHICKEN BACON TORTELLINI \$22

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

RIBEYE \$35

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

PETITE FILET \$22

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

CHICKEN JERUSALEM \$15

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

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 \$12

COWBOY CLASSIC \$14

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

THE WILSON \$14

Gouda cheese, bacon, spicy tomato jam, and creamy peanut butter.

GOUDA JALAPENO \$14

House pickled jalapenos, gouda cheese, and jalapeno aioli.

BLACK BLEU AND PEPPADEW \$14

Cajun seasoned patty with gorgonzola bleu cheese and peppadews (pickled sweet & mild red peppers).

STEAKHOUSE MUSHROOM SWISS \$13

Steakhouse style mushrooms and Swiss cheese.

PICO AVOCADO \$14

House-made pico de gallo, cheddar, and avocado.

VEGETARIAN BLACK BEAN BURGER \$12

House-made plant based patty made with black beans, yams, green bell peppers, onions and spices. Topped with feta cheese, tomato, spinach, and rosemary aioli.

SIDES

Baked Yams with Honey Butter

Garlic Asparagus

Mashed Potatoes

Sweet Potato Chips

Fresh Fruit Cup

French Fries

Broccoli & Cheese

Basmati Rice

SIGNATURE SANDWICHES

Served with hand-cut fries or sweet potato chips.

BRISKET DIP \$13

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

BUFFALO CHICKEN SANDWICH \$12

Hand breaded chicken breast tossed in house hot sauce. Topped with Swiss cheese and shredded lettuce.

GRILLED CHICKEN BACON SWISS \$12

Served with honey mustard, bacon, shredded lettuce, tomato, and onion.

AHI CLUB \$13

Ahi Tuna steak seared RARE on rye bread with melted Swiss, tomato, bacon, avocado, and shredded lettuce. Served with a side of house-made wasabi mayo.

DESSERTS

FLOURLESS CHOCOLATE TORTE \$6.95

Warm, decadent, gluten-free chocolate torte served with vanilla ice cream and chocolate drizzle.

BANANA'S FOSTER \$6.95

Fresh bananas sauteed in a homemade caramel sauce poured over creamy vanilla ice cream and topped with chocolate drizzle.

CREME BRULEE CHEESECAKE \$5.25

New York style cheesecake with a flame-caramelized layer of crunchy sugar on top.

BREAD PUDDING \$6

House-made spiced bread pudding with brandy caramel sauce and a scoop of vanilla ice cream.