



# 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.**