



KILLIAN'S FOOD & DRINK

APPETIZERS

CLASSIC WINGS \$10

Choice of: Hot wings with gorgonzola OR Caesar wings with parmesan cheese. Served with a side of ranch or bleu cheese.

STEAK TIPS \$12 

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 \$12

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.

RED CHILI CALAMARI \$11

Breaded, fried, and tossed in seasoning with red chili flakes. Served with a side of roasted red pepper aioli.

EGGPLANT DIP \$9 

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

SIDES

Sweet Potato Chips

Garlic Asparagus

Truffle Mashed Potatoes

- Loaded Mashed \$2.00

Baked Potato (After 5pm)

- Loaded Baked Potato \$2.00

Baked Yam with Honey Butter (After 5pm)

Fresh Fruit Cup

French Fries

Basmati Rice

Broccoli & Cheese

PUB PLATES

WARM KALE & BEETS \$14 

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

CHICKEN FRIED POUTINE \$14

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 a house-made sweet and spicy coconut curry sauce.

ADD: CHICKEN \$4 | SHRIMP \$6

FUNK'S SALMON \$21 

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

CURRY VEGETABLE LENTILS & RICE \$13 

Green bell peppers, lentils, onions, peas, cabbage, and broccoli in a house-made red curry sauce with steamed basmati rice. ADD: CHICKEN \$4

BACON MAC & CHEESE \$14

ADD: CHICKEN \$4 | BLACKENED SALMON \$9 | STEAK \$6

ENTREES

Add a cup of soup or side salad \$3.50

CHICKEN JERUSALEM \$17

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

CHICKEN BACON TORTELLINI \$25

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

RIBEYE \$39 

Expertly trimmed, choice grade or higher steak. Seasoned and grilled at high heat. Choice of side.

PETITE FILET \$27 

Lean and tender filet mignon. Choice of side.

PORK MEDALLIONS \$24 

Served with pesto, apples, feta cheese and balsamic reduction. 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.

Gluten Free? 

Substitute a lettuce bun and gluten free fries. Not into red meat? Substitute a chicken breast for no additional cost.

HAMBURGER OR CHEESEBURGER \$12

COWBOY CLASSIC \$14

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

THE WILSON \$15

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

GOUDA JALAPENO \$14

House-pickled jalapenos, gouda, and jalapeno aioli.

BLACK BLEU AND PEPPADEW \$14

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

STEAKHOUSE MUSHROOM SWISS \$14

Steakhouse style mushrooms and Swiss cheese.

PESTO FETA \$14

Topped with house-made pesto and feta cheese.

THE EROCK \$14

Cajun seasoned patty topped with pepperjack cheese and roasted red pepper aioli.

PICO AVOCADO \$14

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

SHIITAKE BURGER \$15

Shiitake mushrooms in teriyaki, Swiss, and wasabi aioli.

LAMB BURGER \$14

Cucumber, feta, and rosemary aioli on a hand-pattied ground lamb burger.

TIGER BURGER \$14

RARE burger with cheddar cheese and sriracha aioli.

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

All items are prepared in one kitchen. Vegan, vegetarian, and gluten free items are subject to possible cross-contamination.

Please let your server know about any allergies.

SALADS

**ADD: CHICKEN \$4 | BLACKENED AHI \$6.50
SHRIMP \$6 | STEAK \$6**

SHERRY BERRY \$10 

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

KALE CAESAR SALAD \$10

Kale topped with radishes, parmesan cheese, and classic caesar dressing.

COBB SALAD \$10 

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

BEEF SALAD \$10 

House roasted and pickled beets, goat cheese, bacon, and carrots on spring mix with your choice of dressing.

SIGNATURE SANDWICHES

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

BRISKET DIP \$14

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

BUFFALO CHICKEN SANDWICH \$13

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

GRILLED CHICKEN BACON SWISS \$13

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

AHI CLUB \$14

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.

VEGETARIAN BLACK BEAN BURGER \$13

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.

CORN BEEF PO BOY \$14

Sauerkraut, Swiss, and 1000 Island dressing on a hoagie bun.