



KILLIAN'S FOOD & DRINK

APPETIZERS

CLASSIC WINGS \$15

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

STEAK TIPS \$15 

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

BRUSSELS SPROUTS \$12 

Pan-fried sprouts and bacon topped with goat cheese.

GARLIC CHEESE CURDS \$11

Farm-fresh fried cheese curds with a side of ranch.

SASHIMI NACHOS \$14

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

CRAB STUFFED MUSHROOMS \$11

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

RED CHILI CALAMARI \$12

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

EGGPLANT DIP \$10 

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

BISON CHILI CHEESE FRIES \$10.25

Fries topped with house-made bison chili with shredded cheddar.

CLASSIC POUTINE \$9.25

Hand-cut fries topped with white cheddar cheese curds and brown gravy.

ROASTED RED PEPPER HUMMUS \$10

Served with cucumbers and sweet potato chips.

SIDES

French Fries

Butter Braised Broccolini

Truffle Mashed Potatoes

- Loaded Mashed \$2.00

Baked Potato (After 5pm)

- Loaded Baked Potato \$2.00

Baked Yam with Honey Butter (After 5pm)

Sweet Potato Chips

Fresh Fruit Cup

Broccoli & Cheese

Basmati Rice

Grilled Zucchini

ENTREES

Add a cup of soup or side salad \$5.00

MORROCCAN SPICED LAMB CHOPS \$29

With bordeaux cherry chutney. Choice of side.

GARLIC BUTTER SIRLOIN \$28

10oz sirloin topped with garlic butter. Choice of side

CHICKEN JERUSALEM \$20

Two breaded and fried chicken medallions topped with garlic, parmesan, mushrooms, & 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, USDA choice grade steak or higher. Seasoned and grilled at high heat. Choice of side.

PETITE FILET \$27 

Lean and tender filet mignon. Choice of side.

BONE-IN PORK CHOP \$25 

10oz French cut pork chop served with pesto, apples, feta cheese and balsamic reduction. Choice of side.

PUB PLATES

CHICKEN FRIED POUTINE \$15

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

CORNED BEEF 'N' CABBAGE \$17

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

THAI CURRY NOODLES \$15

Noodles and broccoli tossed in a house-made sweet and spicy coconut curry sauce. ADD: CHICKEN \$5 | SHRIMP \$7

FUNK'S SALMON \$23 

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

VEGGIE BOWL \$16 

Kale, beets, carrots, garlic, mushrooms, caulilini, grilled zucchini on rice topped with roasted red pepper hummus and balsamic reduction.

ADD: CHICKEN \$5 | BLACKENED AHI \$7 | SHRIMP \$7

STEAK \$8 | SALMON \$10

WARM KALE & BEETS \$14

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

BACON MAC & CHEESE \$16

ADD: CHICKEN \$5 | BLACKENED SALMON \$10 | STEAK \$8

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 \$13

COWBOY CLASSIC \$15

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

THE WILSON \$15

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

GOUDA JALAPENO \$15

House-pickled jalapenos, gouda, and jalapeno aioli.

BLACK BLEU AND PEPPADEW \$15

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

STEAKHOUSE MUSHROOM SWISS \$15

Steakhouse style mushrooms and Swiss cheese.

PESTO FETA \$15

Topped with house-made pesto and feta cheese.

THE EROCK \$15

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

PICO AVOCADO \$15

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

SHIITAKE BURGER \$15

Shiitake mushrooms in teriyaki, Swiss, and wasabi aioli.

LAMB BURGER \$15

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

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 & SOUPS

**ADD: CHICKEN \$5 | BLACKENED AHI \$7
SHRIMP \$7 | STEAK \$8 | SALMON \$10**

BLACK BEAN BISON CHILI

CUP \$5.50 BOWL \$7.50

House-made chili served with shredded cheddar and sour cream.

SOUP OF THE MOMENT

CUP \$5 BOWL \$6.50

Ask your server about our house-made soup.

SHERRY BERRY \$11.50 

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

KALE CAESAR SALAD \$11.50

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

COBB SALAD \$11.50 

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

BEET SALAD \$11.50 

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 \$16

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

BUFFALO CHICKEN SANDWICH \$14

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

GRILLED CHICKEN BACON SWISS \$14

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

VEGETARIAN BLACK BEAN BURGER \$14

House-made plant based patty. Topped with feta cheese, tomato, spinach, and rosemary aioli.

CORN BEEF PO BOY \$15

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

AHI CLUB \$18

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.