

DELUXE - SINCE 1962

APPETIZERS

FRENCH FRIES sm \$4 lg \$6

Hand cut, side of tartar sauce
Add cheddar, bacon, sour cream, green onions \$2

SWEET POTATO FRIES sm \$5 lg \$7

Side of Diablo mayo
Add pepper jack, chorizo, sour cream, green onions \$2

NACHOS \$9

Pepper jack, cheddar, sour cream, guacamole, pico de gallo & pickled jalapenos
Add shredded chicken, chorizo or pulled pork for \$2 more.

QUESADILLA \$9

Pepper jack, black bean & corn salsa, served with sides of sour cream, guacamole & pico de gallo
Add shredded chicken, chorizo or pulled pork for \$2 more.

CHICKEN STRIPS \$10

Buttermilk-marinated breast strips fried crisp
Add fries \$2

MAC & CHEESE \$10

Orrechiette pasta in a pepper jack, cheddar, asiago cream sauce
Add shredded chicken or bacon bits for \$2 more.

BEER-BRINED WINGS \$11

Naked or tossed in Buffalo Sauce with blue cheese dressing, carrots & celery

ONION RINGS \$9

3/4 of a pound. Served with Chipotle BBQ

GRILLED ASPARAGUS \$7

Garlic buttered then grilled topped with Asiago

SOUPS & SALADS

CHICKEN COBB \$13

Mixed lettuces, grilled chicken breast, bacon, tomato, blue cheese crumbles, hard-cooked egg, avocado, choice of dressing

BEET SALAD \$11

Kale, arugula, red beets, red onion, orange, Chevre, candied walnuts. Basil balsamic vinaigrette. Add Chicken Breast \$4
Add 3 Oz shrimp \$3.50 Add 6 Oz top sirloin \$6.00

STEAK & SPINACH* \$17

Spinach, blackened top sirloin, tomato, blue cheese crumbles, bacon, red onion, blue cheese

VIETNAM CHOP-CHOP \$13

Mixed lettuces, grilled chicken breast, grapefruit, carrot, cashew, cilantro, mint, avocado, jalapeno, honey-sesame vinaigrette

GREEN SALAD - sm \$4 lg \$8

Mixed lettuces, red onion, carrot, croutons, choice of dressing

CAESAR SALAD - sm \$4 lg \$8

Mixed lettuces, asiago, croutons, lemon, Caesar dressing

SOUP cup \$3 bowl \$5 | SOUP & SALAD \$8

SANDWICHES

All sandwiches are served with your choice of fries, soup or salad

PULLED REUBEN \$12.50

Shredded beer-braised brisket, 1000 Island, Swiss, sauerkraut, onion rye

BBQ PULLED PORK \$12.50

Smoky chipotle BBQ sauce, fried onions, coleslaw, brioche bun

PRIME RIB ROAST DIP \$14

5 Oz of thin sliced prime rib with provolone and au jus on a dutch crunch roll. Want it Philly style?
Add peppers, onions & mushrooms. \$2
Or pick and choose for \$1 Ea.

FRIED SHRIMP PO'BOY \$12.50

Cornmeal breaded shrimp, coleslaw, tomato, Comeback Sauce, pickles, hoagie roll

FRIED CHICKEN CLUB \$12.50

Buttermilk-marinated chicken breast, LTO, bacon, honey mustard, brioche bun

B.L.A.T. \$11

Bacon, lettuce, avocado, tomato, classic aioli, sourdough

TURKEY DELUXE \$12.50

House made herb crusted breast, Mama Lils spiked aioli, Havarti, LTO on Foccacia bread.

VEGGIE MELT \$12.50

Grilled summer squash, mushroom, tomato, onion, sauerkraut, swiss cheese sauced with 1000 island.

BREAKFAST ALL DAY!

HUGH'S BREAKFAST* \$11

2 eggs any style, 3 strips of bacon, toast, butter & jam, hash browns, fruit

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GRASS-FED BURGERS

Add soup, salad or fries \$2 Add onion rings \$4
 Add sweet potato fries or a Caesar salad \$3
 Sub for Essential Baking's gluten free bun \$1
 Sub a chicken breast or house veggie patty no additional cost (except Old School)

ULTIMATE BOA* \$13.00

Applewood bacon, LTO, avocado, DeLuxe sauce, white cheddar

TRUFFLE MUSHROOM* \$12.50

Roasted mushrooms, grilled onions, arugula, truffle mayo, Swiss

BANH MI* \$12.50

Soy & Rice vinegar marinated beef, sweet mayo, jalapeno, cilantro, carrot, cucumber & onions on a crusty French roll.

SOUTHWEST POBLANO BURGER* \$12

IPA beer cheese, roasted poblano chili, pico de gallo, diablo aioli & lettuce.

KABLOOIE!* \$12

Blue cheese-stuffed 1/2-pound patty, crispy onions, tomato jam, spinach

VEGGIE \$10

House-made buckwheat/lentil/oat patty, baby kale, sundried tomato hummous, XVOO

CLASSIC* \$10

LTO, DeLuxe sauce.
 Add cheese \$1; bacon \$2

OLD SCHOOL \$7

Quarter pound patty, LTO, DeLuxe sauce.
 Add cheese \$1; bacon \$2

B.O.M.B.* MARKET PRICE

Ask your server!

ENTREES

SMOKED AIRLINE CHICKEN \$16

House smoked breast with attached wing, glazed with apricot marmalade. Served with mashed potatoes and grilled asparagus.

STEAK SKEWERS \$17 or CHICKEN SKEWERS \$15

Red and green bell peppers, red onion, served on a bed of mashed potatoes, glazed with marsala sauce.

FROM THE BROILER

- 6 OZ TOP SIRLOIN* \$17
- 8 OZ MEATLOAF \$15
- 12 OZ ANGUS RIBEYE* \$20

These items served with your choice of :
 Yukon Gold mashed potatoes OR hand cut fries,
 grilled asparagus AND
 House, Caesar salad OR soup.

SHRIMP PAPPARDELLE PASTA \$15

Basil, sun dried tomato, garlic, shallots white wine, cream, asiago. Garlic cheese toast.

Sub grilled chicken breast, no charge.

Sub 6 oz top sirloin steak \$6

FISH + CHIPS \$15

Wild-caught Alaskan cod, lemon, coleslaw, tartar sauce, hand-cut fries.

MEAT TEMPERATURE CHART

Blue	115-125 F Bright red center	Medium	140-150 F Pink & firm
Rare	125-130 F Pale red center, soft	Medium Well	150-155 F Trace of pink in center
Medium Rare	130-140 F Warm red center, firmer	Well	160-212 F Grey-brown throughout, firm

*King County Dept. of Health wants you to know that eating raw or undercooked foods can contribute to your risk of food-borne illness.

DESSERT

CHEF'S CHOICE - Ask your server!

ULTIMATE CHOCOLATE CAKE \$6

Chocolate cake, chocolate mousse, chocolate ganache

SEASONAL PIE \$6 Ask your server!

THOMAS KEMPER ROOT BEER FLOAT \$5.50

Vanilla ice cream topped with Thomas Kemper Root Beer

GUINNESS STOUT FLOAT \$6.50

Vanilla ice cream topped with Guinness Stout

DISH OF ICE CREAM \$3