

# 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 Focaccia 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

<b>Blue</b>	115-125 F Bright red center	<b>Medium</b>	140-150 F Pink & firm
<b>Rare</b>	125-130 F Pale red center, soft	<b>Medium Well</b>	150-155 F Trace of pink in center
<b>Medium Rare</b>	130-140 F Warm red center, firmer	<b>Well</b>	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