

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
- BAKED POTATO** \$6
Loaded with sour cream, cheddar, bacon & green onion
- NACHOS** \$9
Pepper jack, cheddar, sour cream, guacamole, pico de gallo, pickled jalapenos & green onions.
Add shredded chicken or chorizo for \$2 OR Buffalo Joe for \$3
- BRUSSELS WILSON** \$8
Fried and tossed with Cajun seasoning. Served with Lemon Aioli for dipping

- CHICKEN STRIPS** \$10
Buttermilk-marinated breast strips fried crisp
Add fries \$2
- MAC & CHEESE** \$10
Penne 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. Served with blue cheese dressing, carrots & celery
- ONION RINGS** \$9
3/4 of a pound. Served with Chipotle BBQ
- 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

SOUPS & SALADS

- CHICKEN COBB** \$13
Mixed lettuces, grilled chicken breast, bacon, tomato, blue cheese crumbles, hard-cooked egg, avocado, choice of dressing
- ROASTED VEGETABLE SALAD** \$12
Warm roasted vegetables on a bed of kale & Spinach with toasted walnuts, raisins and parsley. Balsamic Vinaigrette on the side
Add Chicken Breast \$4
Add 6 Oz top sirloin \$6.00
- BLACK & BLUE *** \$17
Mixed greens, bacon, tomato, red onions and blackened top sirloin. Served with Blue Cheese dressing
- VIETNAM CHOP-CHOP** \$13
Mixed lettuces, grilled chicken breast, grapefruit, carrot, cashew, cilantro, mint, avocado, jalapeno, honey-sesame vinaigrette on the side
- 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

- REUBEN** \$12.50
Corned Beef brisket, 1000 Island, Swiss, sauerkraut, onion rye
- BUFFALO JOE** \$12
Protein rich buffalo prepared Sloppy Joe style, served over a toasted Brioche bun with crispy fried onions
- STEAK SANDWICH** \$12
Thin sliced steak on a French roll with onion, peppers and white American cheese.
OR have it Dip Style with Au Jus and Swiss cheese.
Add sauteed mushrooms. \$1
- CRISPY FISH SANDWICH** \$12.50
Panko breaded wild caught Cod fried and served on a Brioche bun with tomato, tartar and coleslaw
- 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, provolone, LTO on Focaccia bread
- FOUR CHEESE MELT** \$10
Adult grilled cheese. Cheddar, Swiss and Provolone on Asiago crusted whole wheat
Add sauteed mushrooms, grilled onions or tomatoes.
\$1/ Ea --- Add Bacon! \$2

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

TERIYAKI* \$12

Teriyaki sauce, pineapple, provolone, lemon garlic aioli and LTO on a Brioche Bun

ANDOUILLE* \$12.50

Sriracha cream cheese, grilled onions, lettuce and tomato, spiked with 1/2 a grilled Andouille sausage Spice-aye!

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

MAPLE CHICKEN \$16

Bone in breast with maple glaze, mashed potatoes and vegetable.

CHICKEN & WAFFLE \$15

Made to order waffle with our house breaded chicken breast and a side of Brussels Wilson

PENNE AL PESTO \$14

Penne pasta and tomato is tossed in cream sauce then topped with a dollop of Pesto.

Served with Garlic cheese toast

Add grilled chicken breast \$4

Add 6 oz top sirloin steak \$6

FROM THE BROILER

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

These items served with your choice of :
 baked OR mashed potatoes OR hand cut fries,
 brussel sprouts AND
 House, Caesar salad OR soup

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

ULTIMATE CHOCOLATE CAKE \$6

Chocolate cake, chocolate mousse, chocolate ganache

SEASONAL PIE \$6 Ask your server!

DISH OF ICE CREAM \$3

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