

DELUXE- SINCE 1962!

APPETIZERS

PORK GREEN CHILI NACHOS \$10

pepper jack, cheddar and house pork green chili over corn chips with sour cream, guacamole, pico de gallo

QUESADILLA \$9

ADD SHREDDED CHICKEN OR PULLED PORK \$3

pepper jack, cheddar, black beans, guacamole, ranchero sauce and sour cream

TRUFFLE FRIES \$7

hand-cut fries lightly tossed in truffle oil with parmesan cheese

CHICKEN STRIPS \$10

ADD FRIES \$2

Buttermilk-marinated, crisply fried, your choice of dipping sauce

CALAMARI \$9

Cajun cornmeal breading, over sweet & spicy slaw, with house made remoulade

ONION RINGS \$9

with ranch dressing

BBQ PORK or HOMEMADE MEATBALL SLIDERS (2) \$9 (3) \$12

sweet & smoky pulled pork, creamy slaw

-or-

handmade meatballs & fresh marinara, melted pepper jack cheese

DELUXE MAC AND CHEESE \$8

bleu, cheddar, and asiago cheese, with crisp bacon

BRUSSEL SPROUTS \$8

glazed in Vermont maple syrup

DELUXE NACHOS \$10

ADD SHREDDED CHICKEN OR PULLED PORK \$3

pepper jack, cheddar, sour cream, guacamole, pico de gallo, black beans and jalapenos over corn chips

CITRUS-BRINED WINGS \$11

tossed in choice of: *Cajun honey, sweet & smoky BBQ or traditional buffalo*, served with carrots, celery and bleu cheese dressing

LOADED FRIES \$11

hand-cut fries smothered in melted pepper jack and cheddar with crisp bacon bits, scallions, and ranch dressing



SALADS

BUFFALO CHICKEN SALAD \$14

fresh greens, red onion, tomato, bleu cheese crumbles, crisply fried buffalo chicken, choice of dressing

CHICKEN COBB \$14

fresh greens, grilled chicken breast, crisp bacon, tomato, bleu cheese crumbles, hard-cooked egg, avocado, choice of dressing

CRISPY SHRIMP \$15

Cajun cornmeal fried shrimp, fresh greens, tomato, red onion, crisp bacon, avocado in Honey Dijon dressing

SHAVED BRUSSEL SPROUTS \$12

frisee, crisp apple, radish, scallions, Tillamook white cheddar tossed in champagne vinaigrette

CAESAR

SMALL \$4

LARGE \$8

romaine, asiago, croutons and lemon in house Caesar dressing

HOUSE GREENS

SMALL \$4

LARGE \$8

fresh greens, red onion, carrots, croutons, choice of dressing

DRESSING OPTIONS: Basil
Honey
Cheese.

SOUPS

CUP \$3 or BOWL \$5

SOUP & HOUSE GREENS \$8

ENTREES

AVAILABLE AFTER 5PM

DRY RUBBED ROASTED CHICKEN \$18

1/2 bone in chicken, peach butter, garlic mashed yukons, seasonal vegetables

PENNE MASSIMO \$16

sautéed chicken, sun-dried tomatoes, capers, artichoke hearts in a parmesan-pesto cream sauce

SMOTHERED PORK CHOP \$17

pan-fried chops, mushroom cream gravy, garlic mashed yukons, seasonal vegetables

SPAGHETTI & MEATBALLS \$15

house-made meatballs & fresh marinara, grated parmesan

FRESH ANGUS BURGERS

SERVED ON ESSENTIAL BREAD'S BRIOCHE BUN

BRIE* \$13

arugula, caramelized onions, creamy brie and tomato jam

ULTIMATE BOA* \$13

crisp bacon, LTO, avocado, DeLuxe sauce, sharp white cheddar

GUAC* \$13

house-made guacamole, fried jalapenos, cheddar

ALL AMERICAN* \$13

crisp bacon, melted American, over medium egg

HEAT SEEKER* \$13

Cajun spiced patty, house jalapeno relish, pepper jack

BBQ* \$13

Crisp bacon, sweet & smoky BBQ sauce, cheddar and pepper jack, jumbo onion ring

YES, I WANT EM!

SOUP, HOUSE SALAD or FRIES \$2

ONION RINGS \$4

CAESAR OR SWEET POTATO FRIES \$3

GLUTEN FREE BUN \$1

CHICKEN BREAST OR VEGGIE PATTY \$1

ADD BACON \$2

ADD CHEESE \$1

BLEU* \$13

blackened patty, bleu cheese crumbles, crisp bacon, LTO, DeLuxe sauce

MEDITERRANEAN VEGGIE \$13

house-made falafel patty, LTO, tahini and Tzatziki sauce

MUSHROOM SWISS* \$13

caramelized onions, sautéed mushrooms, Swiss, lettuce, tomatoes

CLASSIC* \$10

LTO, DeLuxe sauce

OLD SCHOOL* \$7

SINGLE \$7

DOUBLE \$10

quarter pound patty, sesame bun, LTO, DeLuxe sauce

DELUXE FAVORITES

AVAILABLE ALL DAY

FISH + CHIPS

[2] \$15 or [3] \$18

freshly breaded wild-caught Alaskan cod, creamy coleslaw, tartar sauce, hand-cut fries

NEW YORK STRIP* \$22

10 oz NY, grilled to your preference with black garlic butter, garlic mashed yukons, seasonal vegetables

HUGH'S BREAKFAST* \$11

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

SANDWICHES

CHOICE OF FRIES, SOUP, OR SALAD

TURKEY AVOCADO CLUB \$13

house-roasted turkey breast, green leaf, tomato, mayo, avocado, crisp bacon, sharp white cheddar on toasted sourdough

MAKE AS A BLAT \$11

REUBEN \$13

corned beef brisket, 1000 Island, Swiss, Sauerkraut on toasted rye

SHRIMP PO BOY \$15

Cajun cornmeal breaded shrimp, crisp lettuce, dill pickle, house remoulade on toasted French roll

CHICKEN & BISCUIT \$14

Buttermilk dredged, crisply fried chicken breast on house made biscuit with peach butter, melted white cheddar and fried egg

MEATBALL HOAGIE \$14

house-made meatballs, fresh marinara, melted pepper jack on toasted French roll

FRENCH DIP \$15

tender roast beef & melted provolone on toasted French roll with creamy horseradish and classic jus

MAKE AS A PHILLY \$2

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase your Risk of Food-borne Illness. Especially if you have Certain Medical Conditions. Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences.