

# KILLIAN'S

## FOOD & DRINK



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## SMALL PLATES

### CLASSIC WINGS \$15

Choice of: Buffalo & gorgonzola crumbles, Moroccan spiced dry rub, or Caesar & parmesan. Served with a side of ranch or bleu cheese.

### STEAK TIPS \$16

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

### BRUSSELS SPROUTS \$13

Pan-fried sprouts and bacon topped with goat cheese.

### GARLIC CHEESE CURDS \$12

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

### SASHIMI NACHOS \$15

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

### CRAB STUFFED MUSHROOMS \$12

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

### RED CHILI CALAMARI \$13

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

### EGGPLANT DIP \$13

Roasted eggplant with a coriander and cream cheese blend. Topped with scallions and feta. Served with sweet potato chips.

### BISON CHILI CHEESE FRIES \$12

House-cut french fries topped with house-made bison chili shredded cheddar, and scallions.

### CLASSIC POUTINE \$12

House-cut fries topped with white cheddar cheese curds, brown gravy, and scallions.

### PARMESAN TRUFFLE POMME FRITES \$12

House-cut fries tossed in truffle oil and parmesan cheese.

### VEGGIE HUMMUS PLATE \$13

Roasted red pepper hummus with carrots, broccoli & cucumbers.



## SALAD & SOUP

### BLACK BEAN BISON CHILI

CUP \$5.50 BOWL \$7.50

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

### SOUP OF THE MOMENT

CUP \$5 BOWL \$6.50

Ask your server about our house-made soup.

### HOUSE SALAD \$6.50

Spring mix, cherry tomatoes, and carrots. Choice of dressing on side.

### SHERRY BERRY \$15

Spinach drizzled with our house-made balsamic vinaigrette.

Topped with gouda cheese, pickled peppers, fresh berries, and pistachios.

### KALE CAESAR SALAD \$13

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

### COBB SALAD \$14

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

### BEET SALAD \$14

Spring mix with house-roasted and pickled beets, goat cheese, bacon, and carrots. Choice of dressing on side.



### ADD PROTEIN

CHICKEN \$6.00

STEAK \$9.00

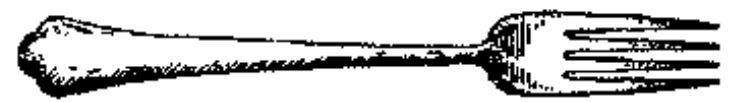
SHRIMP (5) \$10.00

BLACKENED AHI \$10.00

BLACKENED SALMON \$12.00



## PUB PLATES



### CORNED BEEF 'N' CABBAGE \$18

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

### CHICKEN FRIED POUTINE \$16

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

### BACON MAC & CHEESE \$16

Penne pasta and bacon in a house-made cheddar blend sauce. Add: Chicken \$6 | Steak \$9

### THAI CURRY NOODLES \$16

Linguine and broccoli tossed in a house-made sweet and spicy coconut curry sauce. Substitute rice for a gluten free option. Add: Chicken \$6 | Shrimp \$10

### WARM KALE & BEETS \$14

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

Add: Shrimp \$10 | Blackened Salmon \$12

### TANDOORI SHRIMP SKEWERS \$22

Two lime-marinated shrimp skewers with a tandoori yogurt sauce. Served with kale and steamed basmati rice.

### BISON SHORT RIBS \$26

Moroccan spiced braised short rib topped with pan jus. Served with truffle mashed potatoes.

### VEGGIE BOWL \$16

Kale, beets, carrots, garlic, mushrooms, broccolini, and rice topped with roasted red pepper hummus and balsamic reduction.

Add: Chicken \$6 | Shrimp \$10

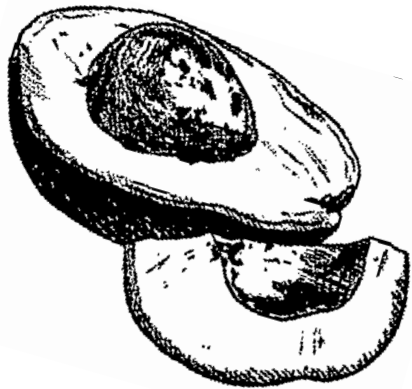
Please let your server know of any allergies.

All items are prepared in one kitchen. vegan, vegetarian, and gluten free items are subject to possible cross-contamination.

Parties of 8 or more are subject to an automatic 18% gratuity.

# HAND-PATTIED BURGERS

Topped with shredded lettuce, onion, tomato, and pickle.  
Served with house-cut fries or sweet potato chips.  
All other side substitutions are an additional \$1.25.



**SUBSTITUTE ANY BURGER FOR A BISON BURGER \$3.00**

**NOT INTO RED MEAT?**

Substitute a chicken breast or bean patty.

**GLUTEN FREE?**

Substitute a lettuce bun and gluten free fries.

**HAMBURGER \$13**

**CHEESEBURGER \$14**

**GOUDA JALAPENO \$16**

House-pickled jalapenos, gouda cheese, and jalapeno aioli.

**COWBOY CLASSIC \$15**

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

**THE WILSON \$17**

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

**PICO AVOCADO \$17**

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

**BLACK BLEU AND PEPPADEW \$16**

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

**STEAKHOUSE MUSHROOM SWISS \$16**

Steakhouse style mushrooms and Swiss cheese.

**THE EROCK \$16**

Cajun seasoned patty with pepper jack cheese and roasted red pepper aioli.

**SHIITAKE BURGER \$18**

Shiitake mushrooms in teriyaki, Swiss, and wasabi aioli.

**RIDGE RIDER TATANKA WARRIOR \$19**

Bison burger with candied bacon, jalapenos, and cheddar cheese.

**NEW LAMB BURGER \$19**

Ground lamb topped with feta, cucumbers, pickled onions, and rosemary aioli.

## SIDES

All sides are gluten free except for french fries, which can be gluten free by request.



Sweet Potato Chips

Fresh Fruit Cup

Basmati Rice

Broccoli & Cheese

House-Cut French Fries

Butter Braised Brocolini

Truffle Mashed Potatoes

Baked Potato

Baked Yam with Honey Butter

Baked potatoes & yams available after 5pm.  
Add cheese and bacon to baked or mashed \$2.

# STEAKS & ENTRÉES

Comes with a house salad, cup of soup or cup of chili.

**PETITE FILET \$30**

Lean & tender 5oz-6oz filet mignon. Choice of side.

**BONE-IN PORK CHOP \$30**

10oz French cut pork chop with blackberry balsamic reduction. Choice of side.



**BISON COWBOY STEAK \$55**

16oz-18oz Bone-in bison rib steak. Choice of side.

**GARLIC BUTTER SIRLOIN \$30**

10oz sirloin topped with garlic herb butter. Choice of side.

**RIBEYE \$45**

Expertly trimmed 16oz USDA choice or higher. Seasoned and grilled at high heat. Choice of side.

**MORROCCAN SPICED LAMB CHOPS \$34**

With bordeaux cherry chutney. Choice of side.

**FUNK'S SALMON \$25**

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

**CHICKEN BACON TORTELLINI \$25**

Cheese stuffed tortellini, bacon, and peas in feta cream sauce. Topped with grilled chicken.

**CHICKEN JERUSALEM \$25**

Two breaded and fried chicken medallions topped with garlic, parmesan, mushrooms, and artichokes. Choice of side.

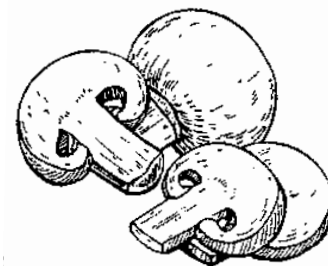
## STEAK TOPPERS

GARLIC SHRIMP (3) \$4.75

SAUTÉED MUSHROOMS & ONIONS \$3.25

CAJUN SEASONING & BLEU CHEESE CRUMBLES \$2.75

TEXAS STYLE RUBY RUB \$1.25  
(BROWN SUGAR & RED CHILI FLAKES)



## SIGNATURE SANDWICHES

Served with house-cut fries or sweet potato chips.  
All other side substitutions are an additional \$1.25.

**BRISKET DIP \$17**

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

**BUFFALO CHICKEN SANDWICH \$16**

Hand breaded chicken breast tossed in classic buffalo sauce. Topped with Swiss cheese and shredded lettuce.

**GRILLED CHICKEN BACON SWISS \$15**

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

**VEGETARIAN BLACK BEAN BURGER \$15**

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

**NASHVILLE HOT CHICKEN \$16**

Fried chicken breast spiced with Nashville hot seasoning, spicy pickles, and garlic aioli.

**AHI CLUB \$18**

Ahi tuna steak seared RARE on rye bread with Swiss, avocado, tomato, bacon, and shredded lettuce. Served with a side of house-made wasabi aioli.