

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.

YUZU PORK BELLY \$14

Crispy pork belly, fried rice noodles, yuzu and pepper relish.

DUCK NACHOS \$16

Duck confit, blueberry brie, chipotle creme, and scallions on sweet potato chips.

SESAME SALMON DIP \$14

Salmon cream cheese blend with sesame oil and sriracha. Topped with scallions and served with wonton chips.



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.

HOUSE CAESAR SALAD \$6.50

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.

MANDARIN SALAD \$15

Cabbage and kale with peppers, onions, fried rice noodles, mandarin oranges, carrots, caramelized almonds, and sesame vinaigrette.

ARGUABLY ARUGULA \$15

Arugula with strawberries, blueberries, blackberries, peppadews, pistachios, gouda cheese, and balsamic dressing.



ADD PROTEIN

CHICKEN \$6.00

STEAK \$9.00

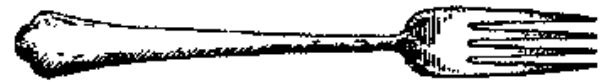
SHRIMP (5) \$9.00

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.

BACON MAC & CHEESE \$16

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

THAI CURRY NOODLES \$16

Rice noodles and broccoli tossed in a house-made sweet and spicy coconut curry sauce.

Add: Chicken \$6 | Shrimp \$9

WARM KALE & BEETS \$15

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

Add: Shrimp \$9 | Blackened Salmon \$12

CHICKEN FRIED POUTINE \$16

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

BISON SHORT RIBS \$26

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

DAKOTA MEATLOAF \$20

Rocky mountain elk and bison with spicy tomato jam. Served with mashed potatoes and brown gravy.

DUBS MAC & CHEESE \$21

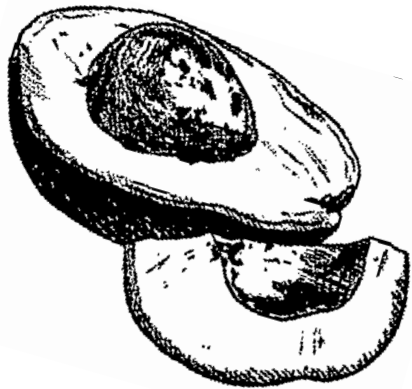
Penne pasta in a house-made cheese sauce with duck confit, pork belly, and bacon bread crumbs.

ITALIAN ZOODLES \$16

Zucchini noodles, tomato, pesto, artichokes, garlic, and parmesan cheese. Add: Chicken \$6 | Shrimp \$9 | Blackened Salmon \$12

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 \$14

CHEESEBURGER \$15

GOUDA JALAPENO \$16

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

COWBOY CLASSIC \$16

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.

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 Broccolini

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.

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.

CHICKEN BACON TORTELLINI \$25

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

CHICKEN JERUSALEM \$27

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

FUNK'S 2.0 \$25

Blackened wild Alaskan salmon topped with arugula, tomato, onion, and balsamic glaze. Choice of side.

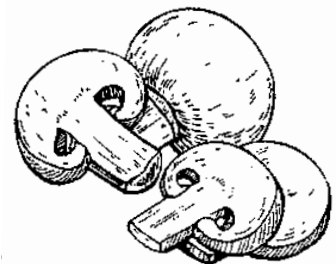
STEAK TOPPERS

GARLIC SHRIMP (5) \$9.00

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 \$16

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

VEGETARIAN BLACK BEAN BURGER \$16

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.

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.