

Nightly Grill

- "THE BIG" BURGERS -

Our burgers are fresh ground and hand-pressed daily. Served on a kaiser bun with lettuce, tomato, and a pickle on the side. With your choice of beer battered fries, a small side salad, cup of soup, or fresh steamed veggies (have any two sides for an extra \$2.00)

EASY STREET

A classic "BIG" Hamburger \$7.50

THE NORTH BOWL

A classic "BIG" Cheese Burger \$8.00

BIG HORN

Topped with bacon and American cheese. \$10.00

SNOW GHOST

Melted blue cheese, crispy fried onion strings, and a zesty chipotle ranch spread. \$10.00

GOOD MEDICINE

Grilled onions, crisp bacon, house made BBQ sauce, and smokey cheddar cheese \$10.00

SLING SHOT

Grilled mushrooms and Swiss cheese. \$9.00

THE HAWAIIAN CLASSIC

Grilled pineapple, sliced ham, house made BBQ sauce, and Swiss cheese. \$10.00

HELLFIRE

Grilled jalapenos, pepper jack cheese, and a zesty chipotle ranch spread. \$9.00

THE GREEN MILE

A grilled veggie patty topped with fresh steamed veggies, smokey cheddar cheese, and our purple cabbage dressing \$9.00

Substitute a grilled chicken breast for any burger

-SIMPLE CLASSICS-

TUTIE'S MACARONI AND CHEESE WITH LITTLE BRATWURST.

Back by popular demand. Grandma Maetzold's creamy Mac & Cheese with bite sized bratwurst. \$11.00

"THE FISH" N CHIPS

Two golden fried halibut fillets on a basket of beer battered fries. Served with a lemon wedge, pickle, and house made tartar sauce. \$12.00

BABY BACK RIBS

A half rack of our tender baby back ribs and house made BBQ sauce resting on a pile of beer battered fries. \$14.00

BEEF STROGANOFF

Tender strips of grilled rib eye steak, mushrooms and shallots tossed with our cream sauce and egg noodles. Served with a small side salad \$14.00

CRISPY BLUE RIB EYE

Cut in-house, this 8 oz rib eye steak is grilled to your liking then topped with melted blue cheese and crispy onion strings. Plated with a small side salad and fries. \$16.00

PAN SEARED WILD SALMON

An 8oz wild Alaskan salmon fillet, pan seared with butter, tarragon and lemon pepper. Plated with a small side salad and fries. \$16.00



INIGHTLY GRILL



-TACOS Y BURRITOS-

WILD ALASKAN SALMON TACOS

Sweet chili marinated wild Alaskan salmon on three corn tortillas with lettuce, cheese, sour cream, pico de gallo, and our purple cabbage dressing. \$12.00 Add Spanish rice and black beans for \$1.50

MISSION BEACH TACOS

Golden fried halibut on 3 corn tortillas with a mango-peach salsa, shredded cabbage and a Sriracha aioli. \$11.00 Add rice and beans for \$1.50

JOEY'S LIT'L TACOS

3 corn tortillas with choice of seasoned ground beef or pulled chicken, cheese, lettuce, fresh pico de gallo, and sour cream. \$9.00 Add rice and beans for \$1.50

CARNE FRESCA TACOS

3 corn tortillas with grilled rib eye steak, fresh pico de gallo, melted pepper jack, lettuce, sour cream and a cilantro-lime chili sauce. \$11.00 Add rice and beans for \$1.50

CARNE ASADA BURRITO

Thin sliced rib eye steak, grilled with onions jalapenos, and Spanish rice. Wrapped in a flour and topped with melted cheese and sour cream. Served with a side of Santa Fe black beans. \$12.00 Smothered in red enchilada sauce \$1.00

ENCHILADAS

Our enchiladas are rolled with two FRESH flour tortillas then topped with our house made red enchilada sauce and cheese. Your choice of seasoned GROUND BEEF, PULLED CHICKEN, or STEAK. Served with a side of Spanish rice and Santa Fe black beans. \$11.00

-DESSERTS-

We are happy to feature Sweet Peaks home made vanilla ice cream for all of our dessert options. Ask your server about tonight's featured dessert!

OLD FASHION MILK SHAKES

Chocolate, vanilla-\$4.25 Blueberry, banana-\$4.75

VANILLA ICE CREAM SUNDAE

A simple classic! Two scoops of Sweet Peaks vanilla ice cream and chocolate sauce if you like. \$3.00 Add crumbled candied pecans \$1.00

BEVERAGES

SODA POP

Pepsi, Diet Pepsi, Mountain Dew, 7 UP, Orange, Root Beer \$1.85

ICED TEA

\$1.85

LEMONADE

\$2.25

HOT CHOCOLATE

\$1.75

JUICE

Apple, orange, cranberry, tomato, grapefruit \$3.00

COFFEE OR TEA

\$1.85

2% MILK

\$1.75 small 3.00 pint

BUFFALO BLEND COFFEE

FRESH GROUND SUMATRA BLEND AND ESPRESSO BLEND. SERVED IN A FRENCH PRESS

SINGLE(2 CUPS)

\$2.25

LARGE(6 CUPS)

\$6.00

MEDIUM(4 CUPS)

\$4.00



Nightly Grill

-FOR STARTERS-

HOUSE MADE TORTILLA CHIPS AND SALSA

Our chips are fried fresh to order and take just a minute...but they're worth the wait and highly addictive.
Served with our fresh house made salsa \$3.50

HOUSE SALAD

Topped with fresh veggies, mushrooms, tomatoes, and a sprinkle of cheese. With your choice of dressing on the side \$4.00/\$8.00

HOUSE CAESAR

Crisp romaine lettuce, house made croutons, and freshly grated parmesan cheese. Served with a side of creamy Caesar dressing
\$5.00/\$8.00

HUNGARIAN MUSHROOM SOUP

A delicious house specialty. \$5.00 Bowl \$3.00 Cup

-DINNER SALADS-

CHICKEN SPINACH SALAD

A bed of fresh spinach topped with candied pecans, sliced grapes, blue cheese crumbles, and a grilled chicken breast. Served with choice of dressing on the side \$11.00

BLACKENED WILD SALMON CAESAR

Blackened wild Alaskan salmon on a crisp romaine Caesar salad with home made croutons, grape tomatoes, parmesan cheese and a lemon wedge. \$13.00

GRILLED STEAK SALAD

Grilled 6 oz rib eye steak, sliced over romaine lettuce, with crispy onion strings, crumbled blue cheese and diced bell peppers.
Served with house made balsamic vinaigrette on the side. \$13.00

CHICKEN CAESAR SALAD

With house made croutons, sliced grape tomatoes, freshly grated parmesan cheese, and a grilled chicken breast. Served with a lemon wedge and dressing on the side \$11.00

HOT VEGGIE SALAD

Steamed and seasoned fresh vegetables topped with cheese, grape tomatoes, and sunflower seeds. Served with our secret purple cabbage dressing. \$7.75

-GRILLED SANDWICHES AND WRAPS-

Served with choice of beer battered fries, small side salad, cup of soup, or steamed veggies (have any two sides for an extra \$2.00)

THE SOUTH SIDE DIP

Chicago-style marinated roast beef with Italian herbs and spices, thinly sliced and piled high on a fresh hoagie roll with melted mozzarella cheese and au jus. \$12.00

REUBEN

Thinly sliced corned beef, melted Swiss, sauerkraut and house made thousand island dressing stacked on grilled dark rye. \$9.00

RIB EYE SANDWICH

A 6 oz. rib eye filet on a toasted hoagie roll, with grilled onion, mushrooms and horsey sauce on the side. \$13.00

THAI PEANUT WRAP

Fresh Steamed veggies, rice, and a house made Thai peanut sauce, wrapped in a warm flour tortilla. \$8.00 ADD GRILLED CHICKEN \$3.00

CLARK FORK WRAP

Golden fried halibut wrapped in a warm flour tortilla with cabbage, cheese, caper cream sauce, pico de gallo and Spanish rice.
\$11.00