

# BURGER NIGHT

## Handhelds

<b>HEBREW NATIONAL 1/4 LB HOT DOG</b>	<b>11</b>	<b>B.L.T.A WRAP</b>	<b>13</b>
Grilled 1/4 lb kosher Hebrew national hot dog, toasted white brat bun, pickle spear		Bacon, lettuce, tomato, avocado, roasted garlic & herb spread, flour tortilla, pickle spear	
<b>“BOVINE &amp; SWINE” JALAPENO CHEDDAR SAUSAGE</b>	<b>12.5</b>	<b>LAMB &amp; BEEF GYRO</b>	<b>12.5</b>
Bovine & Swine brand jalapeno & cheddar sausage, toasted brat bun, mustard sauce, pickle spear		Thin sliced beef & lamb Gyro meat, warm pita bread, red onion, lettuce, tomato, feta cheese, tzatziki sauce	
<b>“JOHNSONVILLE” 1/4 LB BEER N’ BRATWURST</b>	<b>12.5</b>	<b>TACO OF THE WEEK</b>	<b>10.5</b>
Beer brat, toasted white brat bun, sautéed sauerkraut, caramelized onion, mustard sauce, pickle spear		Assorted taco of the week, warm flour tortilla, pico de gallo, Baja slaw, lime	

## Burgers

All Burgers are 1/2 LB. certified black angus chuck beef served on a brioche burger roll, gluten free rolls available upon request

### Included Choice of:

French Fries, Beer Battered Fries, Side Salad, Boulder Chips, Creamy Cole Slaw (Sweet Potato Fries, Soup or Fruit add... 1.00) & a Glass of House Wine, Domestic Bottle or Draft Beer or Soda

<b>GLACIER BURGER*</b>	<b>14</b>	<b>THE FRENCH BURGER*</b>	<b>15</b>
White cheddar cheese, steak sauce, fried onion strings		Caramelized onions, truffle honey Gruyere & creamy brie	
<b>MUSHROOM &amp; SWISS BURGER*</b>	<b>14.5</b>	<b>SALMON BURGER*</b>	<b>17.5</b>
Sautéed mushrooms, cheese sauce, Swiss cheese, herbs		6oz. Organic salmon patty, lemon caper remoulade, organic micro greens, feta cheese	
<b>GUACAMOLE BURGER*</b>	<b>15</b>	<b>BUILD YOUR OWN BURGER*</b>	<b>14.5</b>
Pepper jack cheese, roasted jalapeños, fresh guacamole		Choice of any two items from below	
<b>BREAKFAST BURGER*</b>	<b>15.5</b>	<b>CHEESEBURGER*</b>	<b>12.5</b>
Cheddar cheese, bacon, fried egg, roasted garlic & herb sauce		Choice of cheese from the list below	




### Substitute Your Burger for:

House Veggie Burger or Chicken Breast upon request

<b>CHEESES</b>	<b>1.50</b>	<b>ADDITIONAL TOPPINGS</b>	<b>1.75</b>
Cheddar	Herb Cream Cheese	Caramelized Onions	Crispy Onions
Swiss	American	Hatch Green Chili's	Steak Sauce
Blue Crumbles	White Cheddar	Sautéed Mushrooms	BBQ Sauce
Pepperjack	Herb Ricotta	Fresh Jalapeno	Sauerkraut
Provolone			
Gruyere			

Add Avocado, Sautéed Egg or Bacon for 2.25

## Salads

<b>ADD TO ANY SALAD</b>	
Grilled Chicken Breast	4.5
Grilled Organic Salmon*	9
<b>HOUSE GREENS SALAD</b>  	<b>7</b>
Parmesan reggiano, crispy wheat berries, red wine vinaigrette	
<b>HEARTS OF ROMAINE CAESAR</b> 	<b>Small 6 / Large 9</b>
(Pickled white anchovies upon request)	
Romaine spears, roasted garlic crouton, creamy house caesar dressing, parmesano reggiano	

## Entrees

<b>CLASSIC MEATLOAF</b>	<b>18.5</b>
Classic Midwestern style meatloaf with James Ranch Beef, sautéed seasonal vegetables, roasted garlic mashed potatoes, brown gravy	
<b>ROASTED ORGANIC SCOTTISH SALMON</b>  	<b>28</b>
Crispy seared and roasted fennel pollen dusted salmon, power grain pilaf, asparagus, tomato-carrot & sweet onion puree, lemon-dill compound butter	
<b>RABBIT RAGU ON HOUSE PASTA</b> 	<b>26</b>
Slow braised rabbit, celery, carrots, onions, parsnips, spring peas, pea tendrils, braising jus, rustic house tagliatelle pasta, herb ricotta, roasted garlic crouton	

 Gluten Free

 Gluten Free Upon Request

 Healthy Choice

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk for foodborne illness