

# DELUXE - SINCE 1962

## APPETIZERS

### FRENCH FRIES sm \$4 lg \$6

Hand cut, side of tartar sauce  
Add cheddar, bacon, sour cream, green onions \$2

### SWEET POTATO FRIES sm \$5 lg \$7

Side of Diablo mayo  
Add pepper jack, chorizo, sour cream, green onions \$2

### NACHOS \$9

Pepper jack, cheddar, sour cream, guacamole,  
pico de gallo & pickled jalapenos  
Add shredded chicken or pulled pork for \$2 more.

### QUESADILLA \$9

Pepper jack, black bean & corn salsa, served with  
sides of sour cream, guacamole & pico de gallo  
Add shredded chicken or pulled pork for \$2 more.

### CHICKEN STRIPS \$10

Buttermilk-marinated breast strips fried crisp  
Add fries \$2

### MAC & CHEESE \$10

Orrechiette pasta in a pepper jack, cheddar, asiago  
cream sauce  
Add shredded chicken or bacon bits for \$2 more.

### BEER-BRINED WINGS \$11

Naked or tossed in Buffalo Sauce with blue cheese  
dressing, carrots & celery

### ONION RINGS \$9

3/4 of a pound. Served with Chipotle BBQ

## SOUPS & SALADS

### CHICKEN COBB \$13

Mixed lettuces, grilled chicken breast, bacon,  
tomato, blue cheese crumbles, hard-cooked egg,  
avocado, choice of dressing

### BEET SALAD \$11

Kale, arugula, red beets, butternut squash, red  
onion, Chevre, candied almonds. Basil balsamic  
vinaigrette. Add Chicken Breast \$4  
Add 3 Oz shrimp \$3.50 Add 6 Oz top sirloin \$6.00

### STEAK & SPINACH\* \$17

Spinach, blackened top sirloin, tomato, blue  
cheese crumbles, bacon, red onion, blue cheese

### VIETNAM CHOP-CHOP \$12

Mixed lettuces, grilled chicken breast, grapefruit,  
carrot, cashew, cilantro, mint, avocado,  
jalapeno, honey-sesame vinaigrette

### GREEN SALAD - sm \$4 lg \$8

Mixed lettuces, red onion, carrot, croutons,  
choice of dressing

### CAESAR SALAD - sm \$4 lg \$8

Mixed lettuces, asiago, croutons, lemon, Caesar  
dressing

### SOUP cup \$3 bowl \$5 | SOUP & SALAD \$8

## SANDWICHES

All sandwiches are served with your choice of fries, soup or salad

### PULLED REUBEN \$12

Shredded beer-braised brisket, 1000 Island,  
Swiss, sauerkraut, onion rye

### BBQ PULLED PORK \$12

Smoky chipotle BBQ sauce, fried onions,  
coleslaw, brioche bun

### PRIME RIB ROAST DIP \$14

5 Oz of thin sliced prime rib with provolone and  
au jus on a dutch crunch roll. Want it Philly style?

Add peppers, onions & mushrooms. \$2  
Or pick and choose for \$1 Ea.

### FRIED SHRIMP PO'BOY \$12

Cornmeal breaded shrimp, shredded cabbage,  
tomato, Comeback Sauce, pickles, hoagie roll

### FRIED CHICKEN CLUB \$12

Buttermilk-marinated chicken breast, LTO,  
bacon, honey mustard, brioche bun

### B.L.A.T. \$11

Bacon, lettuce, avocado, tomato, classic aioli,  
sourdough

### DELUXE SAUSAGE SANDWICH \$11.50

Sauteed swiss chard, red & green bell pepper,  
spicy Italian sausage & provolone on a hoagie  
roll. Sauced with remoulade.

### SHORT RIB GRILLED CHEESE \$12.50

Thick slice of Short rib roast, sweet & sour  
caramelized onions & provolone on grilled  
sourdough.

## BREAKFAST ALL DAY!

### BREAKFAST SANDWICH\* \$10

Smoked pork loin, bacon, sausage patty,  
fried egg, American cheese on Texas Toast,  
side of hash browns

### HUGH'S BREAKFAST\* \$11

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

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## GRASS-FED BURGERS

Add soup, salad or fries \$2 Add onion rings \$4  
 Add sweet potato fries or a Caesar salad \$3  
 Sub for Essential Baking's gluten free bun \$1  
 Sub a chicken breast or house veggie patty no additional cost (except Old School)

### ULTIMATE BOA\* \$13.00

Applewood bacon, LTO, avocado, DeLuxe sauce, white cheddar

### TRUFFLE MUSHROOM\* \$12.50

Roasted mushrooms, grilled onions, arugula, truffle mayo, Swiss

### CHILI SIZE\* \$12.50

House made beef chili, cheddar & diced red onion. Served open faced.

### SOUTHWEST POBLANO BURGER\* \$12

IPA beer cheese, roasted poblano chili, pico de gallo, diablo aioli & lettuce.

### RAGIN' CAJUN \$11.50

Blackened patty, fried shishito pepper, onion, havarti, spicy remoulade

### KABLOOIE!\* \$12

Blue cheese-stuffed 1/2-pound patty, crispy onions, tomato jam, spinach

### VEGGIE \$10

House-made buckwheat/lentil/oat patty, baby kale, sundried tomato hummous, XVOO

### CLASSIC\* \$10

LTO, DeLuxe sauce.  
 Add cheese \$1; bacon \$2

### OLD SCHOOL \$7

Quarter pound patty, LTO, DeLuxe sauce.  
 Add cheese \$1; bacon \$2

### B.O.M.B.\* MARKET PRICE

Ask your server!

#### MEAT TEMPERATURE CHART

<b>Blue</b>	115- 125 F Bright red center	<b>Medium</b>	140- 150 F Pink & firm
<b>Rare</b>	125- 130 F Pale red center, soft	<b>Medium Well</b>	150- 155 F Trace of pink in center
<b>Medium Rare</b>	130- 140 F Warm red center, firmer	<b>Well</b>	160- 212 F Grey-brown throughout, firm

\*King County Dept. of Health wants you to know that eating raw or undercooked foods can contribute to your risk of food-borne illness.

## ENTREES

### SHRIMP PAPPARDELLE PASTA \$14

Basil, sun dried tomato, garlic, shallots white wine, cream, asiago. Garlic cheese toast.

Sub grilled chicken breast, no charge.

Sub 6 oz top sirloin steak \$8

### FISH + CHIPS \$14.50

Wild-caught Alaskan cod, lemon, coleslaw, tartar sauce, hand-cut fries

### • 8 OZ BRAISED SHORT RIB ROAST \$14

With mushroom garlic cream sauce and rosemary oven roasted cherry tomatoes.

### • FROM THE BROILER

• 6 OZ TOP SIRLOIN\* \$17

• 8 OZ MEATLOAF \$14

• 12 OZ ANGUS RIBEYE\* \$19

• These items served with your choice of :  
 Yukon Gold mashed potatoes OR hand cut fries,  
 pan seared veg AND  
 your choice of a House, Caesar salad OR soup.

Truth.

## DESSERT

CHEF'S CHOICE - Ask your server!

### ULTIMATE CHOCOLATE CAKE \$6

Chocolate cake, chocolate mousse, chocolate ganache

SEASONAL PIE \$6 Ask your server!

### THOMAS KEMPER ROOT BEER FLOAT \$5.50

Vanilla ice cream topped with Thomas Kemper Root Beer

### GUINNESS STOUT FLOAT \$6.50

Vanilla ice cream topped with Guinness Stout

DISH OF ICE CREAM \$3