

# Smiley Creek Burgers and Sandwiches

All of our burgers are 1/3 pound of 100% grass fed, naturally raised beef, from our friends at Idaho's own Homestead Farms. Served on a Bigwood Bread organic challah bun with leaf lettuce, onion, tomato, and a pickle. Comes with your choice of Home Cut Fries, Cold Couscous, Cottage Cheese, or Seasonal Fruit. For an extra 2.00 upgrade to a cup of soup or house salad as your side. Fry refill available with order.

## Build Your Own Burger 11.25

Custom Toppings

cheddar, swiss, pepper-jack, american, bacon, mushrooms, or grilled onions are \$.75 per topping. An additional 3.50 for a second burger patty.

## Black and Bleu Burger 12.25

Grilled in Cajun seasoning, topped with bleu cheese and mushrooms, on a challah bun.

## BBQ Sauce, Bacon and Cheddar Burger 12.25

Burger topped with bbq sauce, 2 slices of bacon, and cheddar cheese, on a challah bun

## Grilled Meat Loaf Sandwich 12.00

With pepper jack cheese, caramelized onions served philly style on a hoagie roll.

## Abe's Chair Garden Burger 10.00

Sweet potato, black bean, and quinoa patty topped with a cilantro jalapeno sauce on a challah bun.

## Buffalo Chicken Sandwich 11.00

Breaded or Grilled Chicken Breast in a hot buffalo sauce. Served on a telera roll.

## Alturas Chicken Sandwich 11.00

Grilled chicken breast, on a Bigwood Bread organic challah bun, topped with bacon, swiss, and honey mustard.

## Cracked Wheat & Albacore Tuna Melt 10.25

An Albacore tuna sandwich with a lemon zest, cheddar cheese, tomato, and light mayonnaise on cracked wheat bread.

## Charbroiled Salmon Filet Sandwich 13.00

A grilled salmon filet topped with an orange mango glaze. Served on a telera roll.

## Turkey, Pepperoni, and Brie Sandwich 12.00

House roasted turkey breast, pepperoni, grilled with brie cheese with a pesto sauce on parmesan topped hoagie roll.

## Grilled Cheese Sandwich 8.00

The classic with Cheddar and Swiss cheese grilled on sourdough bread. Add ham for \$3.

## Hot Dog 7.00

A quarter pound flame broiled Nathan's all beef hot dog. Top with homemade chili for an extra \$3.00



## Entrees and Favorites

### Flat Iron Steak 17.00

Flame broiled choice cut sirloin topped with sun dried tomato butter compound. Served with apple mashed potatoes and chef's choice vegetables.

### Charbroiled Salmon Fillet 15.00

Grilled salmon fillet with sun dried tomato butter and a wedge of lemon. Served with wild rice grain blend or apple mashed potatoes and chef's choice vegetables.

### Fresh Hagerman Trout 15.00

Grilled with capers in a balsamic reduction. Served with wild rice grain blend or apple mashed potatoes and chef's choice vegetables.

### Cider Brined Pork Chop 15.00

Porterhouse loin chop with candied apple cider vinegar and topped with bacon chutney. Served with apple mashed potatoes and chef's vegetables

### Pettit Fish and Chips 11.00

Haddock fillet coated with Panko breadcrumbs and deep fried with tartar sauce for dipping.

### Horton Peak Chicken Strips 11.00

Deep fried breaded pull apart chicken strips, served with honey mustard and hand cut fries.

### Fish Taco Platter 11.00

Haddock served on 3 corn tortillas in a bed of shredded cabbage with a side of salsa verde sauce and a lime wedge.

### Smiley Pesto Cavatappi: 11.00

Curly pasta, basil pesto, garlic, mushrooms, tomato, wine, cream, parmesan and parsley. Add Chicken \$4.00. Add Salmon \$7.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

Please let us know if you have special dietary needs. We will strive to meet them.

Groups of 7 or more will be charged an automatic 18% gratuity on a single ticket.

