



Est. 1979 | Heart of Main Street

SALADS

add to any salad
chicken breast \$8 | shrimp \$9
salmon \$12 | short rib \$9 | meatballs \$6

NEW MUSTANG

fresh mixed greens, crumbled bleu cheese, raisins, crisp apple slices & candied walnuts, served with sesame ginger vinaigrette \$13

NEW CAESAR

fresh romaine tossed in caesar dressing, topped with croutons, & grated romano cheese \$12

NEW SOUTHERN

mixed greens, monterey jack cheddar cheese, hard boiled egg, ripe tomatoes, & onions, served with honey mustard dressing \$13

NEW BUFFALO COBB

a bed of mixed greens, tomatoes, black olives, hard boiled egg, chopped bacon, avocado, & bleu cheese crumbles, served with buffalo & ranch dressing \$13

SALAD DRESSINGS

bleu cheese | ranch | honey mustard |
caesar | sesame ginger vinaigrette | italian |
jalapeno ranch | balsamic vinaigrette

HANDHELDS

served with french fries
substitutions are an additional \$3

CHICKEN PESTO

grilled chicken breast, basil pesto, mozzarella, fire roasted tomatoes, & red onions, on toasted ciabatta \$19

NEW MEATLOAF BLT

thick slice of our house made meatloaf served on toasted sourdough bread with lettuce, tomato, bacon & mayo \$17

BUFFALO BILLS CHICKEN

grilled or fried chicken breast, tossed in buffalo sauce with lettuce & tomato, on a burger bun \$17
choice of bleu cheese or ranch

NEW MEATBALL PARM

italian style meatballs piled inside a fresh hoagie roll, topped with marinara & melty provolone cheese \$17

NEW HOT HONEY GRILLED CHEESE

mozzarella, hot honey & bacon on sourdough bread \$16

NEW TURKEY AVOCADO MELT

sliced turkey, bacon, cheddar cheese, avocado & chipotle aioli, served on multigrain bread \$18

CHEESESTEAK

traditional steak & cheese on a hoagie roll *choose your cheese & add onions, mushrooms, & peppers upon request \$17

substitute cauliflower flatbread for a gluten free option \$4 upcharge

NEW CHICKEN BACON RANCH MELT

grilled chicken breast, melty monterey jack cheese, crispy bacon & ranch dressing served on toasted ciabatta \$19

SOUPS

FRENCH ONION SOUP

loaded with melted swiss & provolone cheese \$8

NEW SPINACH & TORTELLONI SOUP

fresh spinach & cheese tortelloni in a light broth, topped with parmesan & black pepper \$8

APPETIZERS

🍷 FRIED PICKLES

crispy pickle chips, panko coated & fried to a golden perfection, served with ranch & sriracha aioli \$12

CHEESESTEAK EGG ROLLS

chopped steak with a blend of monterey jack cheddar & mozzarella cheeses, hand rolled & fried golden brown, served with chipotle aioli \$16.5

CHICKEN TENDER BASKET

fried golden brown, & served with french fries \$13
choice of ranch, honey mustard or BBQ sauce

🍷 BAVARIAN SOFT PRETZELS

warm soft pretzels, served with honey mustard & warm cheese sauce \$12.5

JUMBO BUFFALO WINGS

hot • mild • sweet & spicy • honey chipotle •
BBQ • buffalo garlic parm • honey sriracha \$16
- two sauces included -

CHICKEN QUESADILLA

flour tortilla, monterey jack cheddar cheese, grilled chicken breast, salsa & sour cream on the side \$16

WRAPS

served with french fries
substitutions are an additional \$3

CHICKEN CAESAR

grilled chicken, crisp romaine, grated romano, & creamy caesar dressing, flour tortilla \$16.5

SWEET AND SPICY

crispy fried chicken tossed in sweet & spicy sauce, with avocado, cucumbers, carrots, mixed greens & almond slices, flour tortilla \$18

FLATBREADS

GF BBQ CHICKEN

tangy BBQ sauce topped with mozzarella cheese, BBQ grilled chicken, bacon bits & a ranch drizzle \$20

GF 🍷 MARGHERITA

san marzano tomato sauce, mozzarella, fresh basil \$18

Did you know we cater?



klondikekates



@klondikekates

NACHOS

GF gluten free chips available \$2

KATE'S ORIGINAL

fried corn tortilla chips, lettuce, tomatoes, scallions, jalapeños, black olives, melted cheese, sour cream & salsa \$18
add chicken \$4, ground beef \$4, guacamole \$3

BBQ RANCH CHICKEN

fried corn tortilla chips, topped with grilled chicken, tomatoes, lettuce, crispy bacon, melted cheese, drizzled with BBQ sauce & ranch dressing \$21

BUFFALO CHICKEN

fried corn tortilla chips, topped with buffalo chicken, bleu cheese crumbles, jalapeños, lettuce, tomatoes, melted cheese, hot sauce & bleu cheese drizzle \$23

TRASH CAN

fried corn tortilla chips, topped with french fries, chicken fingers, chopped bacon, onion straws, lettuce, tomatoes, melted cheese, & honey mustard drizzle \$24



served with lettuce, tomato & french fries
side substitutions are an additional \$3
pickles upon request

GF gluten free buns available \$3

SUNNY SIDE

american cheese, crispy bacon, hash brown, & sunny side up egg \$21

NEW MUSHROOM & SWISS

sautéed mushrooms & swiss cheese \$18

MAIN STREET

crispy bacon & cheddar cheese \$18

TEXAS

monterey jack cheddar cheese, crispy bacon, crispy onion straws & BBQ sauce \$20

SIDES \$4

SWEET POTATO FRIES

CAESAR OR HOUSE SALAD

CLASSIC TATER TOTS

NEW SAUTÉED GREEN BEANS

CILANTRO LIME RICE

FRENCH FRIES

SAUTÉED BROCCOLI

NEW MASHED POTATOES

BEVERAGES



coke, coke zero,
diet coke, sprite,
lemonade, ginger ale,
iced tea, coffee,
hot chocolate



TACOS

— trio of flour or corn tortillas —

BLACKENED FISH

blackened fish fillet served over mixed greens, tomatoes, avocado & corn salsa, with cilantro creme drizzle \$16

NEW CHICKEN FAJITA TACOS

seasoned, fajita style chicken, sautéed onions, peppers, monterey jack cheddar cheese & sour cream with salsa on the side \$15

AMERICANO BEEF

seasoned ground beef, shredded monterey jack cheddar cheese, lettuce, tomato, red onion, avocado, & sour cream drizzle \$17

ENTRÉES

NEW FRENCH ONION SHORT RIB MAC N CHEESE

french onion infused macaroni & cheese topped with panko bread crumbs & slow braised beef short rib \$22

NEW MINE SHAFT MEATLOAF

traditional style sliced meatloaf topped with savory brown gravy, served with creamy mashed potatoes & fresh sautéed green beans \$20

GF SWEET BOURBON SALMON

roasted salmon topped with a sweet bourbon, brown sugar & butter glaze, served with broccoli & mashed potatoes \$24.5

NEW RIGATONI BOLOGNESE

rigatoni pasta tossed in a rich ground beef bolognese sauce, garnished with fresh basil & parmesan cheese \$22

GF NEW SHORT RIB & MASH

pull-apart, slow braised beef short rib served on a bed of creamy garlic mashed potatoes, finished with au jus & a sprig of fresh rosemary \$26

CREOLE PASTA

linguine tossed in a cajun alfredo sauce, roasted red peppers & blackened chicken breast \$21

NEW CREAMY BRIE LINGUINI

linguini pasta tossed in a creamy brie sauce with spinach & sundried tomatoes, topped with grilled chicken & a basil garnish \$23

GF PUEBLO BOWL

blackened grilled chicken, black beans, cilantro, corn, queso fresco, roasted red peppers, avocado, diced tomatoes & onions, chopped romaine served over cilantro & lime rice \$17

SWEETS

GF CHOCOLATE TORTE

rich and delicious, flourless chocolate torte made with dark cocoa \$9
dusted with espresso powder

NEW CHEESECAKE

Chef’s creations \$ 8
ask your server for todays flavor

CARROT CAKE

moist carrot cake layered and topped with cream cheese icing, garnished with chopped walnuts, & shredded carrots \$8

