CRAFT SANDWICHES

All sandwiches are served with French fries
Sub garlic fries, sweet tots or onion rings for $1.00
Sub salad, soup or chili for $1.99

BACON CHEDDAR BURGER  $11.99
Sharp cheddar, thick sliced honey cured bacon and mayonnaise

BLUE BACON BURGER  $12.49
Blue cheese sauce and thick sliced honey cured bacon

COWBOY BURGER  $11.49
Sharp cheddar, thick sliced honey cured bacon, beer battered onion rings and house made BBQ sauce

ALL DAY BREAKFAST BURGER  $12.49
Pepper jack, thick sliced honey cured bacon and an over easy egg

MAC AND CHEESE BURGER  $11.99
Fried mac and cheese, pepper jack and house made ranch

CHEESEBURGER  $10.99
Sharp cheddar and mayonnaise

MUSHROOM SWISS BURGER  $11.49
Sautéed mushroom, swiss and mayonnaise

VEGGIE BURGER  $9.99
Grilled veggie patty, sautéed red pepper and red onion, spinach and feta

SALADS & SOUP

SMOKED BRISKET SALAD  $11.49
House smoked brisket, mixed greens, diced egg, tomato, red onion and feta with a house made BBQ ranch dressing

BONNEVILLE HORSESHOE  $12.49
Open face grilled sourdough topped with choice of meat, French fries, Bonneville beer cheese sauce, diced tomato, green onion
Meat choice: Fresh never frozen beef pattty, grilled chicken, ham, turkey, pastrami, roast beef or house smoked brisket

TURKEY MELT  $10.49
Smoked turkey, bacon, swiss and tomato. Served on grilled sourdough

SMOKED BRISKET  $11.49
House smoked sliced brisket and BBQ sauce, gouda, red onion, pickle and spicy brown mustard. Served on a grilled brioche bun

REUBEN  $11.49
Smoked pastrami, swiss, sauerkraut and Chile remoulade. Served on grilled marble rye

FISH SANDWICH  $11.49
Bonneville beer battered Atlantic cod filet. Served on a fresh French loaf topped with lettuce, tomato and house made tartar sauce

SWEET MAC & CHEESE BALLS  $8.99
Shell pasta and bacon with a sharp cheddar, gouda and white wine sauce. Panko crusted and fried to perfection

SMOKED BRISKET CHILI OR SOUP OF THE DAY  Cup $3.99 / Bowl $5.99

Consuming raw or undercooked meats, shellfish seafood, poultry or eggs may increase your risk of food borne illness.
Please advise us of any special needs, food restrictions, or allergies.

Gluten Free  Spicy
**ENTRÉES**

**8 OZ. TOP SIRLOIN STEAK** 16.99
Flame broiled choice top sirloin served with garlic mashed potatoes, brown gravy and sautéed veggies

**14 OZ. RIBEYE** 24.99
Flame broiled choice ribeye served with garlic mashed potatoes, brown gravy and sautéed veggies

**SESAME GINGER GLAZED SALMON** 17.99
Pan seared center cut salmon with a sesame ginger glaze. Served with wild rice and sautéed veggies

**CHICKEN FRIED STEAK (OR CHICKEN)** 12.99
Breaded and pan fried ground chuck or juicy chicken breast. Served with garlic mashed potatoes, country gravy and sautéed veggies

**PORK SKewERS (600 cal or less)** 13.49
Flame broiled greek marinated pork tenderloin. Served with a lemon dill sauce, wild rice and sautéed veggies

**BEER BATTERED FISH AND CHIPS** $13.99
Bonneville beer battered atlantic cod fillet. Served with French fries and house made tartar sauce

**PANKO CRUSTED SHRIMP AND CHIPS** $13.99
Panko crusted jumbo shrimp. Served with french fries and house made cocktail sauce

**CAJUN PENNE PASTA** $15.99
Tiger shrimp, grilled chicken breast, andouille sausage, onions and peppers tossed in a creamy cajun cream sauce. Served with toasted garlic bread

**CHICKEN FETTUCCINE ALFREDO** $14.99
Grilled chicken breast served over fettuccini noodles with house made alfredo sauce. Topped with diced tomatoes, green onions and parmesan. Served with toasted garlic bread

**COMBO** $8.49 / Large $15.49
House made red sauce, whole milk mozzarella, Italian sausage, pepperoni, onions, mushrooms, peppers and black olives

**Hand-Tossed Brick Oven PIZZA**

**CHEESE** Small $6.99 / Large $11.99
House made red sauce, whole milk mozzarella

**Pepperoni** Small $7.99 / Large $13.99
House made red sauce, whole milk mozzarella and pepperoni

**CARNIVORE** Small $8.79 / Large $15.79
House made red sauce, whole milk mozzarella, Italian sausage, pepperoni, ham, bacon and andouille sausage

**MARGHERITA** Small $7.99 / Large $13.99
Garlic oil base topped with whole milk mozzarella, roma tomatoes and fresh basil

**HAWAIIAN** Small $7.99 / Large $13.99
House made red sauce, whole milk mozzarella, ham and pineapple

**OVEN ROASTED POTATO AND ROSEMARY** Small $8.49 / Large $14.49
Garlic oil base topped with whole milk mozzarella, roasted potato, rosemary and feta

**SPINACH & FETA** Small $8.79 / Large $15.79
Garlic oil base topped with whole milk mozzarella, spinach, roasted red pepper, red onion and feta. Topped with a balsamic glaze drizzle

**SIDES**

**FRIES** $3.49
**GARLIC FRIES** $3.99
**SWEET POTATO TOTS** $3.99
**MASHED POTATOES** $3.99
**BAKED POTATO** $3.49
Available after 5pm

**LOADED BAKED POTATO** $4.49
Available after 5pm

**ONION RINGS** $3.99
**MIXED SAUTÉED VEGGIES** $3.99
**WILD RICE** $3.99

**HOUSE MADE red sauce, whole milk mozzarella, pepperoni, andouille sausage**

**COMBO** $8.49 / Large $15.49
House made red sauce, whole milk mozzarella, Italian sausage, pepperoni, onions, mushrooms, peppers and black olives

**CHEESE Small $6.99 / Large $11.99**
House made red sauce, whole milk mozzarella

**Pepperoni Small $7.99 / Large $13.99**
House made red sauce, whole milk mozzarella and pepperoni

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House made red sauce, whole milk mozzarella, ham and pineapple

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Garlic oil base topped with whole milk mozzarella, roasted potato, rosemary and feta

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Garlic oil base topped with whole milk mozzarella, spinach, roasted red pepper, red onion and feta. Topped with a balsamic glaze drizzle

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**Bonnieville LUNCH DINNER Red Menu.qxp_Layout 1  12/22/17  11:24 AM  Page 2**