

GABBRO GRILLE

Serving 10am-4pm

Appetizers, Soup & Salads

Green Beans Breaded, flash-fried and served with house-made, creamy dill sauce 13.00

Fresh Cheese Curds Squeaky cheddar curds breaded and flash-fried 13.00

Boneless Wings Boneless and flash-fried. Naked or tossed in your favorite sauce. Choose from buffalo-BBQ-sweet chili-ranch 15.00

French Fries Lightly battered and crispy 10.00

Sweet Potato Fries 10.00

Nacho's Supreme-shredded pork, homemade chips, nacho cheese, Pico de Gallo and jalapenos. Salsa and sour cream served on the side 16.00

Homemade Tortilla Chips served with Pico de Gallo and nacho cheese on side. 10.00

Taco Salad Tortilla chips tossed with fresh greens, shredded pork, Pico de Gallo and cheese. Salsa and sour cream served on side. 18.00

Chicken Caesar Salad -Tossed greens, parmesan cheese, and croutons tossed in a classic Caesar dressing topped with a grilled chicken breast. 17.00

Chef's Salad –Tossed greens, ham, turkey, cheese, tomatoes and croutons. With choice of dressing. 17.00

Soup of the Day 8.00

Chili-served with sour cream and 10.00

Prices do not include tax

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BURGERS & SANDWICHES

Your choice - served with French fries - side salad or sweet potato fries \$2.00 extra

Mogul Monster 5 oz ground beef patty, lettuce, tomato, onion and choice of cheese-cheddar, American, Swiss, or pepperjack. Bacon-add \$2.00
18.00

Club Sandwich Our chef's favorite sandwich, a triple decker with ham, turkey, crispy bacon, lettuce, tomato and mayo on wheat berry toast 19.00

Chicken Sandwich Grilled or deep fried chicken breast topped with lettuce, tomato and mayo-served on corn dusted steak roll 16.00

Mushroom Gouda 5 oz ground beef patty, topped with sauteed onion and mushrooms, and melted smoked gouda cheese 18.00

Chicken Tenders Hand breaded chicken tenderloins served with BBQ, buffalo, sweet chili or ranch. 14.00

Pizza 16 inch handmade cheese pizza 28.00

Additional toppings 2.99 each. Choose from sausage, pepperoni, ham or bacon
Green pepper, onion, jalapeno, mushroom and black olives.