

CARRYOUT MENU



happ prime burger



tuna nicoise

STARTERS

	Lunch	Dinner
FREDDY'S FAMOUS GUACAMOLE Fresh avocado topped with homemade pico de gallo & served with warm crispy corn tortilla chips GF	11. ⁹⁵	11. ⁹⁵
HERBED HUMMUS Homemade flatbread, jicama, carrots, red peppers & cucumbers GF	11. ⁹⁵	11. ⁹⁵
CHICKEN OR STEAK QUESADILLAS Flour tortillas, chihuahua cheese, pico de gallo, sour cream & salsa verde GF	c 10. ⁹⁵ s 14. ⁹⁵	c 10. ⁹⁵ s 14. ⁹⁵
BAKED GOAT CHEESE Baked goat cheese with tomato basil sauce & toasted baguette GF	10. ⁹⁵	10. ⁹⁵
FRIED CALAMARI Crispy calamari, pickled banana peppers & marinara sauce also available grilled GF	14. ⁹⁵	14. ⁹⁵
JUMBO CHICKEN WINGS Buffalo, BBQ or plain with ranch dressing GF	1/2 dozen 8. ⁹⁵ 1 dozen 15. ⁹⁵	1/2 dozen 8. ⁹⁵ 1 dozen 15. ⁹⁵
MARGHERITA FLATBREAD Marinara, fresh mozzarella, Roma tomatoes, pesto & fresh basil chiffonade GF	11. ⁹⁵	11. ⁹⁵
SPINACH & GOAT CHEESE FLATBREAD ... Mozzarella, sun-dried tomatoes & garlic spinach GF	11. ⁹⁵	11. ⁹⁵
HOUSEMADE CORNBREAD Cast iron skillet baked and served with brown sugar butter	6. ⁹⁵	6. ⁹⁵

SIDES

6.95

Steamed Broccoli, Sautéed Garlic Spinach,
Roasted Cauliflower, Roasted Brussels Sprouts,
Truffled Mashed Potatoes

* GF = available gluten free upon request
extra charges may apply

BUILD A BURGER

Comes with lettuce, tomato, onion on your choice of brioche, pretzel or wheat oat bun. Served with fries, chips, coleslaw or sweet potato fries

PICK A HALF POUND PATTY	CHEESE \$1
Prime Beef 12. ⁹⁵	American
Mexican Turkey 12. ⁹⁵	Swiss
High Plains Bison 19. ⁹⁵	Cheddar
Grassfed Beef 15. ⁹⁵	Blue
Veggie 12. ⁹⁵	Pepper Jack
TOPPINGS \$1	SAUCES
Applewood-Smoked Bacon	Horseradish
Sunny Side Up Egg	Blue Cheese Dressing
Sautéed Mushrooms	Chipotle Mayo
Avocado	Serrano Crema
Guacamole	Tabasco

HANDCRAFTED SANDWICHES

	Lunch	Dinner
SEARED TUNA STEAK SANDWICH Cucumber, carrot & red onion slaw, with soy aioli on a brioche bun	18. ⁹⁵	18. ⁹⁵
CRISPY CHICKEN SANDWICH Our juicy, pounded chicken "schnitzel" topped with swiss cheese, fresh tomato and our tangy cabbage-kale slaw, served on a soft challah bun Also available grilled GF	13. ⁹⁵	13. ⁹⁵
PRESSED CUBAN SANDWICH Ham, swiss cheese, house smoked pulled pork, yellow mustard & pickles on a telera roll	12. ⁹⁵	12. ⁹⁵
PULLED PORK SANDWICH House smoked pulled pork, BBQ sauce, coleslaw & crispy onions on a pretzel bun GF	12. ⁹⁵	12. ⁹⁵
FRENCH DIP Thinly sliced prime rib on a crispy baguette with au jus and horseradish sauce for dipping GF	16. ⁹⁵	16. ⁹⁵
TURKEY SANDWICH Multigrain bread, baby arugula, tomato, onion, swiss cheese, bacon & cranberry aioli	11. ⁹⁵	

Availability and prices subject to change

★ HAPP SPECIALTIES ★

	Lunch	Dinner
CHICKEN MARSALA Pan seared chicken breast served with garlicky spaghetti and mushroom marsala sauce		19. ⁹⁵
CARLOS' SKIRT STEAK FRITES Grilled skirt steak, served on crispy garlic bread with parmesan truffle frites & red wine compound butter GF	17. ⁹⁵	26. ⁹⁵
GRILLED ATLANTIC SALMON Grilled Atlantic salmon served with quinoa rice, pureed fresh corn & poblano salsa, topped with a side of Mexican style slaw GF		22. ⁹⁵
JUMBO SHRIMP Seven jumbo shrimp, lightly fried and served atop a mountain of shoestring potatoes, served with lemons and a pair of our favorite dipping sauces: serrano crema and traditional cocktail		27. ⁹⁵
LAKE SUPERIOR WHITEFISH Pan-seared whitefish served over "cauliflower rice" and chopped parsley, topped with organic roasted baby carrots in a lemon-butter sauce with charred lemons GF		22. ⁹⁵
FISH & CHIPS Tecate beer battered fresh tilapia, french fries & housemade tartar sauce		16. ⁹⁵
TILAPIA TACOS Lightly blackened fresh tilapia, chipotle mayo, cabbage slaw & pico de gallo served in corn tortillas with mexican rice GF	15. ⁹⁵	15. ⁹⁵
CHICKEN TINGA TACOS Pulled chicken tinga, cilantro crema, avocado & queso fresco, served in corn tortillas with a side of Mexican rice GF	14. ⁹⁵	14. ⁹⁵
CHICKEN ENCHILADAS Pulled chicken tinga wrapped in corn tortillas, creamy salsa verde, chihuahua cheese, sour cream, lettuce, pico de gallo & mexican rice GF		15. ⁹⁵
GENERAL HAPP'S FRIED CHICKEN Half of a chicken served with french fries & coleslaw all white or dark meat add 4		17. ⁹⁵

★ ROASTED ORGANIC CHICKEN ★

Half an organic chicken brined for juiciness, we spice-rub our birds with paprika, mustard powder, garlic and onion, then roasted in our wood-burning oven, served with charred organic fingerling potatoes and baby carrots with its own chicken jus | 23.⁹⁵

SOUPS

	Cup	Bowl
CHICKEN TORTILLA SOUP Queso fresco & tortilla strips GF	4. ⁵⁰	6. ⁵⁰
SOUP OF THE DAY Chef's choice	4. ⁵⁰	6. ⁵⁰
SEASONAL SELECTION Chef's choice	4. ⁵⁰	6. ⁵⁰
TURKEY CHILI Sour cream, onions, pasta & cheddar GF	4. ⁵⁰	6. ⁵⁰

SALADS

All dressings served on the side. Add to any salad:
chicken 3.⁹⁵ | BBQ pork 3.⁹⁵ | shrimp 5.⁹⁵
salmon 7.⁹⁵ | tuna 7.⁹⁵ | skirt steak 7.⁹⁵

	Lunch	Dinner
WEDGE SALAD WITH GRILLED SKIRT STEAK Iceberg, grilled skirt steak, applewood-smoked bacon, Danish blue cheese, tomato, red onion & blue cheese dressing	18. ⁹⁵	19. ⁹⁵
QUINOA & BEET SALAD Romaine & kale, duo of red and yellow quinoa, diced red beets, feta, roasted cauliflower, candied walnuts and champagne vinaigrette GF	15. ⁹⁵	15. ⁹⁵
BLACKENED CHICKEN CAESAR Chopped romaine & kale, blackened chicken, diced tomato, parmesan crisp & caesar dressing GF	15. ⁹⁵	16. ⁹⁵
TOSSED CHICKEN COBB Romaine, iceberg & field greens, roasted pulled chicken, swiss cheese, avocado, egg, applewood-smoked bacon, tomato & 1000 island dressing GF	15. ⁹⁵	15. ⁹⁵
NICOISE Field greens, green beans, egg, tomato, dill potatoes, kalamata olives, soy-lime aioli & herb vinaigrette GF herd crusted salmon or seared tuna	18. ⁹⁵	22. ⁹⁵
SOUTHWEST CHOPPED SALAD Romaine, iceberg & field greens, roasted pulled chicken, corn, tomato, red pepper, black beans, tortilla strips & chipotle ranch dressing to make it truly southwest, try it with bbq pulled pork GF	13. ⁹⁵	13. ⁹⁵
WILLOW ROAD Romaine, iceberg and field greens tossed with roasted pulled chicken, toasted almonds, heirloom cherry tomatoes, house-made cornbread croutons, goat cheese, charred corn, dried dates, fresh avocado, & champagne vinaigrette GF	16. ⁹⁵	16. ⁹⁵

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