

# DINNER MENU

Est.  2009

## STARTERS

### FREDDY'S FAMOUS GUACAMOLE

Fresh avocado topped with housemade pico de gallo & served with warm crispy corn tortilla chips | 11.<sup>95</sup>

### GRILLED CALAMARI

Baby arugula, homemade giardiniera & a grilled lemon | 14.<sup>95</sup>

### CHICKEN QUESADILLAS

Corn tortillas, Chihuahua cheese, pico de gallo, sour cream & salsa verde | 10.<sup>95</sup>  
Steak Quesadillas add | 4.<sup>00</sup>

### HERBED HUMMUS

Gluten free flatbread, jicama, carrots, red peppers & cucumbers | 13.<sup>95</sup>

### JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch dressing  
1/2 dozen | 8.<sup>95</sup> dozen | 15.<sup>95</sup>

## FROM OUR WOOD BURNING OVEN

### MARGHERITA FLATBREAD

Marinara, fresh mozzarella, Roma tomatoes, pesto & fresh basil chiffonade | 13.<sup>95</sup>

### SPINACH & GOAT CHEESE FLATBREAD

Goat and mozzarella cheeses, sun-dried tomatoes & garlic spinach | 13.<sup>95</sup>

### BAKED GOAT CHEESE

Baked goat cheese with tomato basil sauce & gluten free flatbread | 12.<sup>95</sup>

## SOUPS

### CHICKEN TORTILLA SOUP

Queso fresco & tortilla strips  
cup 4.<sup>50</sup> bowl 6.<sup>50</sup>

### TURKEY CHILI

Sour cream, onions & cheddar  
cup 4.<sup>50</sup> bowl 6.<sup>50</sup>

## SIDES

6.95

Steamed Broccoli

Sautéed Garlic Spinach

Roasted Cauliflower

Roasted Brussels Sprouts

Truffled Mashed Potatoes

## SALADS

### ADD TO ANY SALAD:

chicken 3.<sup>95</sup> | BBQ pork 3.<sup>95</sup> | shrimp 5.<sup>95</sup>  
salmon 7.<sup>95</sup> | tuna 7.<sup>95</sup> | skirt steak 7.<sup>95</sup>

### BLACKENED CHICKEN CAESAR

Chopped romaine & kale, blackened chicken, diced tomato, parmesan crisp & caesar dressing | 16.<sup>95</sup>

### QUINOA & BEET SALAD

Romaine & kale, duo of red and yellow quinoa, diced red beets, feta, roasted cauliflower and candied walnuts, dressed in a champagne vinaigrette | 15.<sup>95</sup>

### WILLOW ROAD

Romaine, iceberg and field greens tossed with roasted pulled chicken, toasted almonds, heirloom cherry tomatoes, goat cheese, charred corn, dried dates, fresh avocado, & champagne vinaigrette | 16.<sup>95</sup>

### TOSSED CHICKEN COBB

Romaine, iceberg & field greens, roasted pulled chicken, swiss cheese, avocado, egg, applewood-smoked bacon, tomato & 1000 island dressing | 15.<sup>95</sup>

### 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 | 13.<sup>95</sup>

### NICOISE

Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, & herb vinaigrette  
Salmon or seared tuna | 22.<sup>95</sup>

## HAPP SPECIALTIES

### GRILLED ATLANTIC SALMON

Grilled Atlantic salmon served with quinoa rice, pureed fresh corn & poblano salsa, topped with a side of Mexican style slaw | 22.<sup>95</sup>

### 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 | 22.<sup>95</sup>

### CARLOS' SKIRT STEAK FRITES

Grilled skirt steak, with parmesan truffle frites & red wine compound butter | 26.<sup>95</sup>

### TILAPIA TACOS

Lightly blackened fresh tilapia, chipotle mayo, cabbage slaw & pico de gallo, served in corn tortillas with a side of Mexican rice | 15.<sup>95</sup>

### CHICKEN TINGA TACOS

Pulled chicken tinga, cilantro crema, avocado & queso fresco, served in corn tortillas with a side of Mexican rice | 14.<sup>95</sup>

### CHICKEN ENCHILADAS

Pulled chicken tinga wrapped in corn tortillas, creamy salsa verde, Chihuahua cheese, sour cream, lettuce, pico de gallo & Mexican rice | 15.<sup>95</sup>

### 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.<sup>95</sup>

## HANDCRAFTED SANDWICHES

Sandwiches served with fries, chips, coleslaw or sweet potato fries on a gluten free bun

### PULLED PORK SANDWICH

House smoked pulled pork, BBQ sauce & coleslaw | 14.<sup>95</sup>

### GRILLED CHICKEN SANDWICH

Our juicy, grilled chicken breast topped with swiss cheese, fresh tomato and our tangy cabbage-kale slaw | 15.<sup>95</sup>

### FRENCH DIP

Thinly sliced prime rib with au jus and horseradish sauce for dipping | 18.<sup>95</sup>

## BUILD A BURGER

Comes with lettuce, tomato, onion on a gluten free bun. Served with fries, chips, coleslaw or sweet potato fries

### PICK A HALF POUND PATTY

Prime Beef | 14.<sup>95</sup>  
Mexican Turkey | 14.<sup>95</sup>  
High Plains Bison | 21.<sup>95</sup>  
Grassfed Beef | 17.<sup>95</sup>  
Veggie | 14.<sup>95</sup>

### CHEESE | \$1

American  
Swiss  
Cheddar  
Pepper Jack

### TOPPINGS | \$1

Applewood-Smoked Bacon  
Sunny Side Up Egg  
Sautéed Mushrooms  
Avocado  
Guacamole

### SAUCES

Horseradish  
Chipotle Mayo  
Serrano Crema  
Tabasco