

DINNER MENU

Est.  2009

STARTERS

HAPP INN'S FAMOUS GUACAMOLE

Fresh avocado topped with housemade pico de gallo & served with warm crispy corn tortilla chips | 11.⁹⁵
Add Veggies | 2.⁹⁵

GRILLED CALAMARI

Baby arugula, homemade giardiniera & a grilled lemon | 14.⁹⁵

CHICKEN QUESADILLAS

Corn tortillas, Chihuahua cheese, pico de gallo, sour cream & salsa verde | 11.⁹⁵
Steak or Shrimp Quesadillas add | 4.⁰⁰

HERBED HUMMUS

Gluten free flatbread, jicama, carrots, red peppers & cucumbers | 13.⁹⁵

DOZEN JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch dressing | 15.⁹⁵

SHRIMP CEVICHE

Gulf shrimp acapulco style, tomato broth, avocado, pico de gallo & tortilla chips | 12.⁹⁵

FROM OUR WOOD BURNING OVEN

MARGHERITA FLATBREAD

Marinara, fresh mozzarella, roma tomatoes, pesto & fresh basil chiffonade | 13.⁹⁵

SPINACH & GOAT CHEESE FLATBREAD

Goat & mozzarella cheeses, sun-dried tomatoes & garlic spinach | 13.⁹⁵

BAKED GOAT CHEESE

Baked goat cheese with tomato basil sauce & gluten free flatbread | 13.⁹⁵

SOUPS

CHICKEN TORTILLA SOUP
Queso fresco & tortilla strips
cup 4.⁵⁰ bowl 6.⁵⁰

TURKEY CHILI
Sour cream, onions & cheddar
cup 4.⁵⁰ bowl 6.⁵⁰

HAPP SIDES

6.95

- Steamed Broccoli
- Sautéed Garlic Spinach
- Wood Oven Roasted Cauliflower
- Wood Oven Roasted Brussels Sprouts
- Truffled Mashed Potatoes
- Fresh Corn Tamal

SALADS

OPTIONAL PROTEIN:

chicken 3.⁹⁵ | BBQ pork 3.⁹⁵ | shrimp 5.⁹⁵
salmon 7.⁹⁵ | tuna 7.⁹⁵ | skirt steak 7.⁹⁵

BLACKENED CHICKEN CAESAR

Chopped romaine & kale, blackened chicken, diced tomato, parmesan crisp & caesar dressing | 16.⁹⁵

QUINOA & BEET SALAD

Romaine & kale, duo of red & yellow quinoa, diced red beets, heirloom cherry tomatoes, feta, roasted cauliflower & candied walnuts, dressed in a champagne vinaigrette | 16.⁹⁵

WILLOW ROAD

Romaine, iceberg & field greens tossed with grilled chicken, toasted almonds, heirloom cherry tomatoes, goat cheese, charred corn, dried dates, fresh avocado & champagne vinaigrette | 16.⁹⁵

TOSSED CHICKEN COBB

Romaine, iceberg & field greens, grilled chicken, swiss cheese, avocado, egg, applewood-smoked bacon, tomato & 1000 island dressing | 16.⁹⁵

SOUTHWEST CHOPPED SALAD

Romaine, iceberg & field greens, grilled chicken, corn, tomato, red pepper, black beans, tortilla strips & chipotle ranch dressing | 16.⁹⁵

NICOISE

Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, & herb vinaigrette
Salmon or seared tuna | 22.⁹⁵

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 | 23.⁹⁵

GRILLED JUMBO GULF SHRIMP

Fresh corn tamal, roasted tri-colored cauliflower, brussel sprouts & heirloom cherry tomatoes in a creamy guajillo sauce | 28.⁹⁵

LAKE SUPERIOR WHITEFISH

Pan-seared whitefish served over cauliflower "rice" & chopped parsley, topped with organic roasted baby carrots in a lemon-butter sauce | 23.⁹⁵

14OZ PRIME BONE IN PORK CHOP

Grilled 14oz pork chop with bourbon honey butternut squash puree, roasted tri-colored cauliflower & organic carrots with apple & bacon chutney | 27.⁹⁵

CARLOS' SKIRT STEAK FRITES

12oz Grilled skirt steak, with parmesan truffle frites & red wine compound butter | 26.⁹⁵

HERB ROASTED ORGANIC CHICKEN

Sautéed arugula, heirloom cherry tomatoes, red & yellow peppers, asparagus & black bean relish | 23.⁹⁵

CHICKEN TINGA TACOS

Pulled chicken tinga, poblano crema, avocado, lettuce, pico de gallo & queso fresco, served in corn tortillas with a side of Mexican rice | 15.⁹⁵

CHICKEN ENCHILADAS

Pulled chicken tinga wrapped in corn tortillas, creamy tomatillo salsa, Chihuahua cheese, sour cream, lettuce, pico de gallo & Mexican rice | 16.⁹⁵

TILAPIA TACOS

Lightly blackened fresh tilapia, chipotle mayo, cabbage slaw & pico de gallo, served in corn tortillas with a side of Mexican rice | 15.⁹⁵

HANDCRAFTED SANDWICHES

Sandwiches served on a gluten free bun with a choice of fries, chips, coleslaw, sweet potato fries or add 2.⁵⁰ for a 1/2 order of a Happ side

PULLED PORK SANDWICH

House smoked pulled pork, BBQ sauce & coleslaw | 16.⁹⁵

GRILLED CHICKEN SANDWICH

Our juicy, grilled chicken breast topped with swiss cheese, fresh tomato & our tangy cabbage-kale slaw | 16.⁹⁵

FRENCH DIP

Thinly sliced prime rib with au jus & horseradish sauce for dipping | 18.⁹⁵

BUILD A BURGER

Comes with lettuce, tomato, onion on a gluten free bun. Served with a choice of fries, chips, coleslaw, sweet potato fries or add 2.⁵⁰ for a 1/2 order of a Happ side

PICK A HALF POUND PATTY

Prime Beef | 14.⁹⁵
Mexican Turkey | 14.⁹⁵
High Plains Bison | 21.⁹⁵
Grassfed Beef | 17.⁹⁵

CHEESE | \$1

American
Swiss
Cheddar
Pepper Jack

TOPPINGS | \$1

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

SAUCES

Horseradish
Chipotle Mayo
Poblano Crema
Tabasco

\$3.00 Splitting charge on specialties, sandwiches & burgers

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.
All Sandwiches & Burgers can be served in a lettuce cup upon request. Parties of 6 or more include 20% gratuity.

★ THE HAPP INN ★

GLUTEN FREE

Est.



2009