

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 **GF** | 14.⁹⁵
Add Veggies | 2.⁹⁵

SHRIMP CEVICHE

Gulf shrimp acapulco style, tomato broth, avocado, pico de gallo & tortilla chips **GF** | 15.⁹⁵

HERBED HUMMUS

Housemade flatbread, jicama, carrots, red peppers & cucumbers **GF** | 13.⁹⁵

CHICKEN QUESADILLAS

Flour tortillas, Chihuahua cheese, pico de gallo, sour cream & salsa verde **GF** | 13.⁹⁵
Steak or Shrimp Quesadillas add | 4.⁰⁰

FRIED CALAMARI

Crispy calamari, pickled banana peppers & spicy marinara sauce | 14.⁹⁵
Also available grilled **GF**

JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch or bleu cheese **GF** | 14.⁹⁵

TUNA TARTAR

Ahi tuna, diced red onion, jicama, seame oil & fresh lemon juice, served with crispy lavash | 16.⁹⁵

BAKED GOAT CHEESE

Baked goat cheese with tomato basil sauce & toasted baguette **GF** | 13.⁹⁵

FLATBREADS

MARGHERITA FLATBREAD

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

SPINACH & GOAT CHEESE FLATBREAD

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

WHITE FLATBREAD

Heirloom cherry tomatoes, arugula, mozzarella **GF** | 13.⁹⁵

MUSHROOM FLATBREAD

Wild mushrooms, sun-dried tomatoes, rosemary, oregano, grilled onions, fresh mozzarella **GF** | 13.⁹⁵

SOUPS

CHICKEN TORTILLA

Queso fresco & tortilla strips **GF**
cup 4.⁹⁵ bowl 6.⁹⁵

TURKEY CHILI

Sour cream, onions, pasta & cheddar **GF**
cup 5.⁵⁰ bowl 8.⁵⁰

SOUP OF THE DAY

Chef's choice cup 4.⁵⁰ bowl 6.⁵⁰

HAPP SIDES

HOUSEMADE CORNBREAD

Cast iron skillet baked & served with brown sugar butter

8.95

Roasted Vegetables

Sautéed Garlic Spinach

Mashed Potatoes

(Plain, Garlic, Truffle)

Wood Oven Roasted Cauliflower

Roasted Asparagus

6.95

HAPP TACOS

Poblano crema, avocado, lettuce, pico de gallo & queso fresco, served in corn tortillas

with a side of Mexican rice **GF**

Pulled Chicken Tinga | 15.⁹⁵

Grilled Shrimp or Skirt Steak | 20.⁹⁵

TILAPIA

Lightly blackened fresh tilapia, chipotle mayo, cabbage

slaw & pico de gallo, served in corn tortillas

with a side of Mexican rice **GF** | 15.⁹⁵

SALADS

ADD PROTEIN:

grilled or blackened chicken 3.⁹⁵ | BBQ pork 3.⁹⁵
shrimp 6.⁹⁵ | salmon 7.⁹⁵ | tuna 8.⁹⁵ | 6 oz skirt steak 9.⁹⁵

WILLOW ROAD

Romaine, iceberg & field greens tossed with toasted almonds, heirloom cherry tomatoes, house-made cornbread croutons, goat cheese, charred corn, dried dates, fresh avocado & champagne vinaigrette **GF** | 15.⁹⁵

WALDORF

Bibb lettuce, crisp apple, grapes, celery, candied walnuts with dill aioli **GF** | 13.⁹⁵

QUINOA & BEET

Romaine & kale, duo of red & yellow quinoa, diced red beets, heirloom cherry tomatoes, feta, roasted cauliflower & candied walnuts in a champagne vinaigrette **GF** | 15.⁹⁵

CAESAR

Romaine, kale, parmesan cheese, croutons & caesar dressing **GF** | 13.⁹⁵

TOSSED COBB

Romaine, iceberg & field greens, swiss cheese, avocado, egg, applewood-smoked bacon, tomato & 1000 island dressing **GF** | 15.⁹⁵

NICOISE

Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, soy-lime aioli & herb vinaigrette **GF** | 15.⁹⁵

SOUTHWEST CHOPPED

Romaine, iceberg & field greens, corn, tomato, red pepper, black beans, tortilla strips & chipotle ranch dressing **GF** | 15.⁹⁵

HAPP SPECIALTIES

CARLOS' SKIRT STEAK FRITES

Grilled 12 oz skirt steak with parmesan truffle frites & red wine compound butter **GF** | 30.⁹⁵

GRILLED ATLANTIC SALMON

Grilled salmon served over cauliflower rice, pineapple pico de gallo & grilled asparagus **GF** | 25.⁹⁵

GRILLED JUMBO SHRIMP

Grilled jumbo shrimp served on a bed of grilled vegetables and pesto rice **GF** | 26.⁹⁵

FISH & CHIPS

Tecate beer battered fresh cod, french fries & housemade tartar sauce | 19.⁹⁵

LAKE SUPERIOR WHITEFISH

Cauliflower rice, grilled asparagus with red cabbage, cherry tomatoes salad in a champagne vinaigrette, served lemon butter sauce **GF** | 25.⁹⁵

GRILLED SHRIMP PASTA

Rustic tomato sauce, julienne zucchini and parmesan cheese garlic bread **GF** | 26.⁹⁵

ROASTED CAULIFLOWER STEAK

Cauliflower, red pepper coulis **GF** | 16.⁹⁵

GENERAL HAPP'S FRIED CHICKEN

Half a chicken served with french fries & coleslaw | 21.⁹⁵
all white or dark meat add | 4.⁰⁰

BRICK OVEN CHICKEN

Half a bone-in chicken over crispy potato wedges, seasonal salad with cherry tomatoes, red cabbage tossed in a champagne vinaigrette, side of peppercorn sauce **GF** | 23.⁹⁵

CHICKEN ENCHILADAS

Pulled chicken tinga wrapped in corn tortillas, creamy tomatillo salsa, Chihuahua cheese, sour cream, pico de gallo & Mexican rice **GF** | 18.⁹⁵

TOMAHAWK PORK CHOP

Grilled 14 oz. pork chop served with mashed potatoes & peppercorn sauce on the side **GF** | 30.⁹⁵

HANDCRAFTED SANDWICHES

Served with a choice of fries, chips, coleslaw, sweet potato fries or add 2.⁵⁰ for a 1/2 order of a Happ side

BLACKENED TUNA STEAK

Cabbage slaw, with soy aioli on a brioche bun **GF** | 18.⁹⁵

CRISPY CHICKEN

Our juicy, breaded chicken topped with swiss cheese, fresh tomato & our tangy cabbage-kale slaw, served on a brioche bun | 15.⁹⁵

Also available grilled **GF**

PULLED PORK

House smoked pulled pork, BBQ sauce, coleslaw & crispy onions on a pretzel bun **GF** | 15.⁹⁵

FRENCH DIP

Thinly sliced prime rib on a crispy baguette with au jus & horseradish sauce for dipping **GF** | 19.⁹⁵

BUILD A BURGER

Comes with lettuce, tomato, onion on your choice of brioche, pretzel or wheat oat 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 | 15.⁹⁵

Mexican Turkey | 14.⁹⁵

Grassfed Beef | 16.⁹⁵

Roasted Veggie & Black Bean | 14.⁹⁵

CHEESE | \$1

American

Swiss

Cheddar

Blue

Pepper Jack

TOPPINGS | \$1.⁵⁰

Applewood-Smoked Bacon

Sunny Side Up Egg

Sautéed Mushrooms

Avocado

Guacamole

TOPPINGS CONTINUED | \$.50

Grilled Serranos/Jalapeños

Pickles

Pico de Gallo (regular or pineapple)

Crispy Onions

SAUCES | CHOOSE ONE

Horseradish

Blue Cheese Dressing

Chipotle Mayo

Poblano Crema

BBQ

\$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. Availability & prices subject to change.

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