

FIDDLER'S ELBOW

APPETIZER

Gf Wings

Consistently voted the best in town! Choose from our traditional spicy buffalo wings, honey sriracha, or BBQ. All served with fresh carrots, celery sticks, and house-made bleu cheese dressing.

- 5 wings \$6.25, 10 wings \$10.59, 15 wings \$15.75

Beer Battered Shrimp \$12.75

Large succulent gulf prawns dipped in beer batter and deep fried to a golden brown. Served with our house-made cocktail sauce.

V Baked Spinach Artichoke Dip \$9.50

Everyone's favorite. Cooked spinach and artichoke hearts with cream cheese, Parmesan, Asiago and mozzarella cheeses and sour cream, baked to a delicious golden brown. Mixed with herbs and served piping hot with warm pita bread slices.

V Avocado and Corn Quesadilla \$7.50

Flour tortilla grilled to perfection and stuffed with cheddar and Monterey jack cheese, avocado spread and corn salsa

- Add Asada steak for \$4.00, add chicken \$2.25

Gf V Nacho \$10.50

Crisp corn chips piled high and smothered with our house-made veggie chili, melted cheddar and Monterey jack cheeses, served with black olives, tomatoes, jalapenos, red onions, fresh salsa, sour cream and guacamole

Gf Pulled Pork Nachos \$12.95

Our classic nachos smothered with our tangy BBQ pulled pork in place of chili

Calamari \$10.95

Tender calamari tossed in seasoned flour and deep fried to a golden brown, topped with grated Asiago cheese. Served with house-made lemon aioli sauce.

White Bean Hummus with Rosemary \$9.25

Creamy, northern white bean hummus with fresh rosemary, served with balsamic marinated mushrooms and warm pita bread

PIZZA'S

All of our pizzas are served with mozzarella and fontina cheese. Gluten Free Pizza Crust available for \$2.00

***Steak & Portobello Mushroom** \$14.50

Roasted garlic, caramelized balsamic onions, Gorgonzola, roasted portobello mushrooms and flank steak cooked to your temperature.

V Mediterranean Vegetable \$10.95

Pesto, artichokes, kalamata olives, bell peppers, feta and ricotta cheeses, and topped with fresh tomatoes.

Fiddler's Combo \$10.95

A classic supreme-style pizza, marinara sauce, mozzarella, fontina cheese, Italian sausage, ham, pepperoni, mushrooms, bell peppers, and black olives

BBQ Pulled Pork \$10.95

Our house-made, tangy BBQ sauce with succulent shredded pork, cilantro, fresh pineapple and jalapenos

FRESH EXPRESS

Pick any two items for \$7.75 (no substitutes)

Half Sandwich

Roast beef, turkey, house-smoked pastrami, chicken salad, or hummus, roasted bell pepper, avocado and tomato served on sourdough, wheat, rye, or focaccia, with choice of Swiss, cheddar, mozzarella or Monterey jack cheese, mayo, lettuce and tomato

Cup of Soup of the Day

V ♥ Cup of Veggie Chili

Black bean chili with sweet potato

*House-made dressings: Balsamic vinaigrette, basil vinaigrette, ranch, Gorgonzola and bleu cheese, served with dinner roll

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SALADS

- Gf** **Chicken Mediterranean Chopped Salad** \$11.95
 Fresh, chopped romaine lettuce, tossed with cucumbers, artichokes, garbanzo beans, tomatoes, salami and our house-made basil dressing. Garnish with tomato wedges, kalamata olives and feta cheese. Topped with grilled chicken breast.
- French Onion & Salad** \$8.25
 A crock of our famous French onion soup and dinner salad with your choice of dressing.
- Gf** **Cobb Salad** \$13.25
 A traditional favorite! Sliced egg, chicken breast, Gorgonzola cheese, avocado, bacon and tomatoes, served on bed of fresh mixed greens. Served with choice of dressing.
- Caesar Salad** \$8.95
 A classic combination of crisp romaine lettuce, with traditional dressing and garlic croutons, topped with Asiago cheese and tomato wedges.
- Gf** **Spinach Chicken Salad with Strawberries and Avocado** \$12.95
 Fresh baby spinach with diced chicken, avocado and savory strawberries tossed balsamic vinaigrette dressing, garnish with feta cheese and tomato wedges.
- spicy Gf** ***Black and Bleu Steak Salad** \$14.50
 Blackened, marinated flank steak grilled to your specifications, served on a bed of fresh mixed greens. Topped with diced tomatoes, bleu cheese crumbles, cucumbers, avocado and bleu cheese dressing.
- Soup and Salad** \$7.50
 A Bowl of our house-made soup and a dinner salad with your choice of dressing.
- spicy** **Veggie Chili and Salad** \$8.25
 Our house-made, hearty black bean chili with sweet potato and dinner salad with your choice of dressing.
- Gf** **Dinner Salad** \$3.75
 Fresh crisp mixed greens topped with carrots, red onions, cucumbers and tomato wedges.
 Add marinated Flank Steak* \$7.25, Add Avocado \$2.00, Add Chicken \$3.95, Add Salmon \$8.25
- French Onion Soup** \$4.95
 Our traditional style French onion soup with croutons and melted Swiss cheese, baked to a golden brown.
- spicy VEGAN** **Veggie Chili** \$5.95
 Our house-made, hearty black bean with sweet potato chili with plenty of kick!

SANDWICHES

All sandwiches served with fries, soup or chili. Substitute smash potato for \$1.00 or dinner salad for \$2.00.
 Gluten Free Buns available for \$1.25

- *Steak and Portobello Mushroom** \$14.95
 Marinated flank steak and sliced portobello mushroom grilled to your temperature and served on a hoagie roll with horseradish mayonnaise, lettuce, tomato and red onion.
- Smoked Turkey and Avocado with Bacon** \$10.25
 Thick, house smoked turkey with fresh avocado, bacon, tomatoes, lettuce, mayonnaise, jalapeno cream cheese. Served on toasted wheat bread
- Pulled Pork** \$9.50
 House-smoked succulent pulled pork served on ciabatta roll with our BBQ sauce, served with coleslaw
- French Dip** \$9.25
 Thinly sliced roast beef stacked high on a hoagie roll with sautéed mushrooms and melted Swiss cheese, served with au-jus
- Buffalo Chicken** \$9.25
 Grilled chicken breast dipped in a traditional buffalo sauce, topped with bleu cheese crumbles, two strips bacon, served on ciabatta roll with lettuce, tomato and onion
- Pastrami and Bacon** \$9.75
 House-smoked pastrami served on grilled marble rye bread with chipotle mayonnaise, melted Swiss cheese, bacon, lettuce and tomato
- V♥ Our Hummus Veggie Sandwich** \$9.25
 Our house-made creamy white bean rosemary hummus, roasted red and green bell peppers, avocado, tomato, and feta cheese. Served on sun-dried tomato Focaccia. (Can be made Vegan upon request)

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CUSTOM BURGERS

All sandwiches served with fries, soup or chili. Substitute smash potato for \$1.00 or dinner salad for \$2.00.
Gluten Free Buns available for \$1.25

*Burger \$9.95

½ lb. char-broiled burger served on a ciabatta roll with mayo, lettuce, tomato and red onion

***Our Famous Garlic Burger** \$9.95

Our award winning hand packed ½ lb. ground chuck made with fresh roasted garlic puree and seasonings, serve on ciabatta roll with mayo, lettuce, tomato and red onion.

🍷 **Black Bean Burger** \$8.95

Our Southwest style black bean burger (made in-house), served on a sun-dried tomato focaccia bread with chipotle sauce, lettuce, red onions and tomatoes. (Can be made vegan on request)

CUSTOMIZE YOUR BURGERS OR SANDWICHES

Cheese Options: \$1.25

Swiss, Cheddar, Monterey Jack, Mozzarella, Smoked Gouda, or Bleu Cheese Crumbles.

BBQ Sauce \$1.00

Fresh Jalapenos \$1.00

Sautéed Mushrooms .. \$1.00

Bacon \$1.50

Avocado \$2.00

Smoked Jalapeno \$1.50

Cream Cheese

House-Smoked \$2.75

Pastrami

Chili \$1.50

Grilled Onions \$0.75

ENTRÉES

Artichoke Chicken \$13.95

Fresh succulent chicken breast sautéed with and topped artichokes, fresh tomatoes, shallots, lemon zest, garlic and fresh basil. Served with smash potatoes and fresh vegetables.

Beer Battered Shrimp Dinner \$15.95

Five large gulf prawns dipped in beer batter and deep fried to golden brown. served with coleslaw, fries and cocktail sauce.

🍷 **Herb Crusted Salmon** \$17.95

A Fresh, Atlantic Salmon Fillet encrusted with black pepper and fresh herbs with a delicious red wine shallot sauce., Served with smash potatoes and fresh vegetables

Fish Tacos \$14.95

Two warm corn tortillas filled with shredded cabbage, deep fried salmon, pickled red onions, tomatoes, fresh avocado and chipotle sauce. Served with our house-made salsa, black beans, cilantro rice, and corn salsa.

Salmon Fish n Chips \$17.95

Fresh Atlantic salmon dipped in beer batter and deep fried to a delicious golden brown. Served with french fries and coleslaw.

🌶️ **Chile Verde** \$9.95

Our Owner's Favorite! Diced pork simmered with fresh roasted green chilies and tomatillos, rolled in two warm GMO free tortillas and smothered with chili verde. Topped with cheddar and jack cheese, melted to a golden brown with fresh lettuce and tomatoes. Served with black beans, cilantro rice and corn salsa.

🍷🌶️ **Asada Steak Tacos** \$11.95

Pan-seared marinated beef tenderloin served in two white corn tortillas, filled with shredded cabbage, avocado, pickled red onions, queso fresco and limes. Served with ancho chile sauce, black beans, cilantro rice and corn salsa.

Halibut Fish n Chips Market Price

A Fiddler's favorite! Fresh Alaskan Halibut dipped in beer batter and deep fried to a delicious golden brown. Served with french fries and coleslaw.

🌶️ **Seafood Enchiladas** \$15.95

Two warm GMO free flour tortillas stuffed with delicious shrimp, real crab meat, and bay scallops. Filled with green onions, cheddar and jack cheeses. Topped with our house-made ancho chile sauce. Served with sour cream, black beans, cilantro rice and corn salsa.

Fettuccine Alfredo \$11.50

A rich and creamy Alfredo sauce served over a bed of fettuccine.

- Add chicken \$3.95, Add salmon \$8.25, *Add flank steak \$6.25

Italian Sausage Pappardelle \$12.95

Italian sausage sautéed with olive oil, portobello and shiitake mushrooms, shallots, garlic, rosemary, tomatoes, Marsala wine and heavy cream, served over a bed of pappardelle pasta and topped with Asiago cheese

🌶️🍷 ***Blackened Ribeye** Market Price

Ribeye steak generously coated with blackened seasoning and cooked to your specifications. Served with fiery roasted red pepper salsa, smash potatoes and fresh vegetables

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