



Breakfast

AT HARRY'S ROADHOUSE



Fresh Squeezed Orange \$4.50

Peyton's Fresh Baked Muffins and Coffee Cake

Bagel with Cream Cheese \$3.95

Gluten Free Bagels add \$2.25

Bagel with Smoked Salmon and Cream

Cheese \$11.95

Homemade Granola with Almonds, Cranberries, Coconut, Fresh Fruit and Yogurt \$7.95

Eggs with Home Fries and Toast \$7.75

with Homemade Turkey Sausage, Hickory Smoked Bacon, Ham or Homemade Scrapple \$9.95

Omelet served with Home Fries and Toast \$7.95 *Add your choice of breakfast meats, cheese, mushrooms, onion and sautéed pepper or Avocado for an additional charge.*

Scrambled Eggs, Smoked Salmon, Cream Cheese and Onion served with home fries and toast \$11.75

Omelet with Extra Sharp Aged Cheddar, Hickory Smoked Bacon, Tomato and Scallions served with Home Fries and Toast \$10.50

Breakfast Burrito — A Flour Tortilla rolled around Scrambled Eggs with Cobb Smoked Bacon and Potatoes, topped with Red or Green Chile and Melted Cheese \$9.75

Huevos Rancheros with Black Beans \$9.50

Migas Scrambled Eggs with Onion, Green Pepper, Tomato, Pickled Jalapeno, Tortilla Chips and Cheese served with a side of Black Beans and Salsa \$9.95, *With Chorizo \$11.75*

Traditional Mexican Chilaquiles with Tomatillo Salsa, Queso Asadero and Cotija, with Eggs any Style and Black Beans \$9.95

Lemon Ricotta Pancakes with Fresh Strawberries -Three Small Cakes \$9.50

Buckwheat Pancakes with Wild Maine Blueberries - Stack of Two Large Cakes \$9.50

Tres Leches French Toast with Dulce de Leche and Berries \$9.50

Blue Cornmeal Waffle with Honey Butter and Bananas \$8.50

Guy's Favorite - Two Strips of Hickory Smoked Bacon cooked inside our **Blue Cornmeal Waffle** topped with Bananas \$9.95

Lunch



Appetizers



Soup of the Day \$4.75/\$6.25

Salsa and Chips \$5.25/ with Guacamole \$8.25

Nachos \$10.25

Add Chorizo or Tinga de Pollo for \$3.50

Smokey St. Louis Ribs (2) with Cole Slaw and BBQ Sauce \$6.95

Salads



Cobb Salad — Diced Turkey, Avocado, Hickory Smoked Bacon, Danish Blue Cheese, Hard Cooked Egg, Scallions, Tomato and Cucumber on Romaine with the Traditional Brown Derby Vinaigrette \$11.75

Southwestern Veggie Chop with lots of Veggies, ask your server for a complete list, and Black Beans, tossed in an Avocado Dressing, topped with Cornbread Croutons, Sprouts and Avocado \$9.75

Organic Apple Salad with Romaine Lettuce, Blue Cheese, Walnuts, Celery and a Sweet and Sour Poppy Seed Dressing \$10.50

Caesar Salad \$8.95

Roadhouse Salad with Organic Mixed Greens, Roasted Peppers, Avocado, Onion and Balsamic Vinaigrette \$8.95

Add to any salad:

Grilled Organic Chicken Breast \$5.95

Grilled Salmon \$7.95

Grilled Bistro Steak \$8.25

Special



Soccas (Chick Pea Crepes) filled with Caramelized Shallots, Shiitake Mushrooms, Green Beans, Zucchini, Tri Colored Carrots, Kale and White Beans, topped with Fonduta, Tomato Coulis, and Arugula \$11.50

Sandwiches, etc...



Burger with fries \$9.95

La Mont's All-Natural Buffalo Burger, locally raised, served with fries \$14.95

Sub Chile Cheese Fries \$1.75

Add Cheese, Chile, Mushrooms, Grilled Onions, Avocado, Apple Wood Smoked Bacon or Danish Blue Cheese for an additional charge.

Gluten Free Bun \$2.25

Roadhouse Veggie Burger, made with Quinoa, Garbanzo, Spinach and Brown Rice, on a Bun with Feta, Arugula and a Beet-Walnut-Yogurt Sauce, with Fries \$9.95

Catfish Po' Boy with Lettuce, Tomato, Onion and Jalapeno Tartar Sauce served with Fries, Cole Slaw and a Pickle \$11.50

BBQ Chicken Sandwich (Organic) with Green Chile, Bacon, Cheddar Cheese, Beer Battered Onion Rings and Slaw \$12.25

Grilled Cheese (Aged Cabot Extra Sharp Cheddar) with Caramelized Onions and Hot 'n Sweet Mustard on Sourdough Bread with Fries \$9.50

Add Avocado, Roasted Peppers, Spinach or Tomato, Grilled Portobello Mushrooms or Ham for an additional charge.

Half Sandwich with Soup or Salad \$8.50

Fresh Roasted Turkey Breast Sandwich with Green Chile, Avocado, Apple Wood Smoked Bacon, Lettuce, Tomato, on Sourdough—served with a side of Chipotle Mayonnaise, Cole Slaw and Chips \$11.75

Half Sandwich with Soup or Salad \$10.20

Turkey Reuben on Rye with Swiss Cheese, Sauerkraut and Thousand Island Dressing - served with French Fries \$11.75

Half Sandwich with Soup or Salad \$10.20

Tuna Salad Sandwich (Pole and Line Caught)

on Wheat with Cole Slaw and Chips \$9.75

Half Sandwich with Soup or Salad \$8.75

Baked Penne with 4 Cheeses tossed in a Tomato-Cream Sauce-served with a Small Caesar \$13.95

Add Danish Blue Cheese and Italian Sausage for an additional charge. Substitute Gluten Free Pasta \$2.25

Hot Turkey Meatloaf served with Mashed Potatoes, Mushroom Gravy and a House Salad \$13.50

Half Rack of Dry Rubbed, Smoky St. Louis Cut Pork Ribs with Fries or Ranch-Style Pinto Beans, Slaw and Cornbread \$15.95

Buddha Bowl with Black Rice, Quinoa, Garbanzo Beans, Pistachios, Roasted Sweet Potatoes, Cauliflower, Broccoli, Blistered Tomatoes and Crispy Kale with a Tahini-Yogurt Dressing \$12.25

Shrimp Quesadillas on Alicia's Corn Tortillas with Oaxaca Cheese, Corn and Green Chile, served with Chipotle Salsa and Black Beans \$13.75

California Dreamin' — A Big Hand Held Burrito filled with Ranch-Style Pinto Beans and Rice, Onions, Garlic, Poblanos, Guacamole and your choice of Grilled Chicken or Mexican style Ground Beef with Roasted Tomato Chipotle Salsa on the side \$10.25

Tinga de Pollo Tacos a los Cocineros (Asadero, Lettuce, Tomato and Avocado) with Refried Black Beans and a Roasted Tomato Chipotle Salsa \$12.25

Carne Asada Tacos – Grilled Bistro Tender Steak served with Alicia’s Tortillas, Roasted Tomatillo Salsa, Salsa Cruda, Pickled Onions with Black Beans and Avocado \$13.50

Grilled Salmon Tacos with Refried Black Beans and a Tomatillo Salsa \$13.95

Smothered Burrito with your choice of Grilled Chicken Breast or Mexican style Ground Beef and Black Beans, topped with Red or Green Chile, melted Jack and Cheddar, Guacamole and Sour Cream \$11.95

Quesadilla with Smoked Chicken, Queso Asadero and Ranch-Style Pinto Beans served with a small House Salad \$13.25/Half \$10.25

Stacked Blue Corn Turkey Enchiladas with Ranch-Style Pinto Beans, Guacamole, Sour Cream and a Tortilla \$13.25

Sub Carne Asada add \$2.50

Roadhouse Tostada — A Flour Tortilla topped with Refried Black Beans, Melted Cheese, Mixed Baby Greens, Southwestern Veggie Chop, Grilled Chicken, Guacamole and Salsa \$13.25

Huevos Rancheros with Black Beans \$9.50

Breakfast Burrito — A Flour Tortilla rolled around Scrambled Eggs with Hickory Smoked Bacon and

Potatoes, topped with Red or Green Chile and Melted Cheese \$9.75 (Hand held \$7.95)

Additional Vegetarian Options - Weekly Special, or

sub Tofu, Shiitake Mushroom, Spinach and Broccoli filling for Tacos, Burritos and Enchiladas

Pizzas



Cheese \$9.75

Pepperoni with Mozzarella \$10.75

Margherita with Tomato Sauce, Fresh Mozzarella and Basil \$10.95

Eggplant Parmesan Crispy Fried Eggplant with Mozzarella, Tomato Sauce and Pesto \$10.95

Hawaiian with Ham, Pineapple, Red Onion, Tomato Sauce and Mozzarella \$10.95

White with Italian Sausage, Asiago, Mozzarella, Broccoli, Garlic Slivers and Oregano \$11.25

Meat Lover’s with Italian Sausage, Pepperoni, Prosciutto, Green Chile and Mozzarella \$11.95

Greek Pizza with Feta, Mozzarella, Spinach, Artichokes, Kalamata Olives, Pepperoncini, Oregano and Cherry Tomatoes \$10.95

Wild Mushroom Pizza — with Oyster, Shiitake, Portobello and Forest Mushrooms, Spinach, light Marinara and Mozzarella \$12.50

Chef’s suggestion — add prosciutto \$2.00

Loaded Veggie – Tomato Sauce, Mozzarella, Asiago, Artichoke Hearts, Fried Eggplant, Shiitake Mushrooms, Kalamata Olives, Green and Red Pepper and Onion topped with Arugula and Extra Virgin Olive Oil \$11.75

Gluten Free Pizza Dough add \$2.50

Dinner



Appetizers



Roasted Cauliflower with Romesco \$6.50

Shrimp Quesadilla on Corn Tortillas with Oaxacan Cheese, Rajas and Corn with Roasted Tomato-Chipotle Salsa \$9.50

Smokey St. Louis Ribs (2) with Cole Slaw and BBQ Sauce \$6.95

Chips and Salsa \$5.25/with Guacamole \$8.25

Nachos \$10.25

Add Chorizo, Ground Beef or Tinga de Pollo \$3.50

Soup of the Day \$4.75/\$6.25

Salads



Caesar Salad \$8.95

Roadhouse Salad Mixed Greens tossed in Balsamic Vinaigrette or Creamy Dijon Vinaigrette topped with Tomato, Onion, Roasted Pepper and Avocado \$8.95

Southwestern Veggie Chop with lots of Veggies, ask your server for a complete list including Black Beans, tossed in an Avocado Dressing, topped with Cornbread Croutons, Sprouts and Avocado \$9.75

Organic Apple Salad with Romaine Lettuce, Blue Cheese, Walnuts, Celery and a Sweet and Sour Poppy Seed Dressing \$10.50

Add to any salad:

Grilled Organic Chicken Breast \$5.95

Grilled Salmon \$7.95

Grilled Bistro Steak \$8.25

Weekly Specials



A P P E T I Z E R S...

Napoleon of Beets with Spanish Goat Cheese, Arugula, Ruby Grapefruit, Pistachios and Pea Sprouts, topped with a Sherry Vinaigrette \$8.75

E N T R E E S...

Spicy Jamaican Lamb Curry with Potatoes and Kale over Basmati Rice served with Inner Beauty Sauce and Toasted Coconut \$16.50

Chicken (Free Range) Enchiladas with Mole Negro, Rice and Black Beans, garnished with Sour Cream and Sesame Seeds \$14.50

Petrale Sole with Crab, Buerre Blanc, Red Chard and Three Grain Pilaf \$18.50

Spaghettini tossed with Shrimp, Cherry Tomatoes, Garlic Slivers, Extra Virgin Olive Oil, garnished with Basil, Pecorino and Sea Salt with a small Caesar \$15.50

Socca's (Chick Pea Flour Crepes) filled with Caramelized Shallots, Shiitake Mushrooms, Green Beans, Zucchini, Tri Colored Carrots, Kale and White Beans, topped with Fonduta, Tomato Coulis and Arugula \$11.50

Roadhouse Entrees



New York Strip – Pasture Raised in New Mexico (10 oz) topped with Peppercorn Butter served with Scalloped Potatoes and Sautéed Broccoli \$28.95

Dry Rubbed, Smoky St. Louis Cut Pork Ribs with your choice of Fries or Ranch-Style Pinto Beans, Cole Slaw and Cornbread \$15.95

Fried Catfish Plate with Chile-Cheese Grits and Collard Greens \$14.95

Vietnamese Caramelized Catfish with Jasmine Rice and Baby Bok Choy \$14.95

Turkey Meatloaf served with Mashed Potatoes, Mushroom Gravy and Collard Greens \$13.50

Baked Penne with 4 Cheeses tossed in a Tomato-Cream Sauce-served with a Small Caesar \$13.95

Add Danish Blue Cheese and Italian Sausage for an additional charge. Substitute Gluten Free Pasta \$2.25

Buddha Bowl with Black Rice, Quinoa, Garbanzo Beans, Pistachios, Roasted Sweet Potatoes, Cauliflower, Broccoli, Blistered Tomatoes and Crispy Kale with a Tahini-Yogurt Dressing \$12.25

Grilled Salmon Tacos with Refried Black Beans and Tomatillo Salsa \$13.95

Tinga de Pollo Tacos a los Cocineros (Asadero, Lettuce, Tomato and Avocado) with Refried Black Beans and a Roasted Tomato Chipotle Salsa \$12.25

Carne Asada Tacos – Grilled Bistro Tender Steak served with Alicia's Tortillas, Roasted Tomatillo-Arbol Salsa, Salsa Cruda, Pickled Onions with Black Beans and Avocado \$13.50

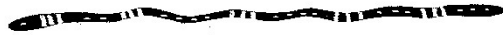
Smothered Burrito with your choice of Grilled Chicken Breast or Mexican-Style Ground Beef and Black Beans, topped with Red or Green Chile, Melted Cheese, Guacamole and Sour Cream \$11.95

Stacked Blue Corn Turkey Enchiladas topped with cheese, served with Ranch-Style Pinto Beans, Sour Cream, Guacamole and a Flour Tortilla \$13.25 *Sub Carne Asada add \$2.50*

Quesadilla with Smoked Chicken, Queso Asadero and Ranch-Style Pinto Beans served with a small House Salad \$13.25

Tostada Roadhouse-Style — a Crispy Flour Tortilla topped with Refried Black Beans, Melted Cheese, Mixed Greens, Southwestern Veggie Chop, Grilled Chicken, Guacamole and Salsa \$13.25

Additional Vegetarian Option – Substitute our Tofu, Shiitake Mushroom, Spinach and Broccoli filling for Tacos, Burritos or Enchiladas



Burgers



La Mont's All Natural Buffalo Burger, locally raised, served with fries \$14.95

Burger with Fries \$9.95

Sub Chile Cheese Fries add \$1.75

Cheese, Red or Green Chile, Mushrooms, Grilled Onions, Avocado, Apple Wood Smoked Bacon or Danish Blue Cheese for an additional charge.

Gluten Free Buns \$2.00

Roadhouse Veggie Burger, Quinoa, Garbanzo, Spinach and Brown Rice, topped with Feta and Arugula on a Bun served with a Beet-Walnut-Yogurt Sauce, and Fries \$9.95

Pizzas



Cheese \$9.75

Pepperoni and Mozzarella \$10.75

Margherita with Fresh Basil, Tomato Sauce and Fresh Mozzarella \$10.95

Eggplant Parmesan Crispy Fried Eggplant with Mozzarella, Tomato Sauce and Pesto \$10.95

White with Italian Sausage, Asiago, Mozzarella, Broccoli, Garlic Slivers, and Oregano \$11.25

Meat with Italian Sausage, Pepperoni, Prosciutto, Green Chile, and Mozzarella \$11.95

Greek with Feta, Mozzarella, Spinach, Kalamata Olives, Artichokes, Pepperoncini, Oregano and Tomatoes \$10.95

Hawaiian with Ham, Pineapple, Red Onion, Tomato Sauce, and Mozzarella \$10.95

Loaded Veggie – Tomato Sauce, Mozzarella, Asiago, Artichoke Hearts, Fried Eggplant, Shiitake Mushrooms, Kalamata Olives, Onion, Green and Red Pepper topped with Arugula, and Extra Virgin Olive Oil \$11.75

Wild Mushroom — with Shiitake, Portobello, Oyster and Forest Mushrooms, Spinach, light Marinara and Mozzarella \$12.50

Chef's suggestion — add prosciutto \$2.00

Gluten Free Pizza Dough add \$2.50

