

# Breakfast



## **Peyton's Fresh Baked Muffins and Coffee Cake**

**Bagel with Cream Cheese** \$4.25  
*Gluten Free Bagels add \$2.50*

**Bagel with Smoked Salmon** and Cream  
Cheese \$14.50

**Homemade Granola** with Almonds, Cranberries, Coconut, Fresh Fruit and Yogurt \$8.95

**Piping Hot Irish Oats** with your choice of 3 toppings: Strawberries, Spiced Apples, Bananas, Walnuts, Bacon Bits, or Brown Sugar \$7.50 (Additional toppings \$.50)

**Eggs with Home Fries and Toast** \$8.50

*with Homemade Turkey Sausage, Hickory Smoked Bacon, Homemade Scrapple or Ham \$10.75*

**Omelet** served with Home Fries and Toast \$8.75 *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 \$12.95

**Omelet** with Extra Sharp Aged Cheddar, Hickory Smoked Bacon, Tomato and Scallions served with Home Fries and Toast \$11.75

**Breakfast Burrito** —A Flour Tortilla rolled around Scrambled Eggs with Cobb Smoked Bacon and Potatoes, topped with Red or Green Chile and Melted Cheese \$10.25

**Huevos Rancheros** with Black Beans \$10.25

**Migas-** Scrambled Eggs with Onion, Green Pepper, Tomato, Pickled Jalapeno, Tortilla Chips and Cheese served with a side of Black Beans and Salsa \$10.25, *With Chorizo \$12.25*

**Traditional Mexican Chilaquiles** with Tomatillo Salsa, Queso Asadero and Cotija, with Eggs any Style and Black Beans \$10.50

**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 \$10.50

**Blue Cornmeal Waffle** with Honey Butter and Bananas \$8.95

**Guy's Favorite** - Two Strips of Hickory Smoked Bacon cooked inside our Blue Cornmeal Waffle topped with Bananas \$11.25

## ☉SIDES ☉

- ☉ Homemade Turkey Sausage \$3.95
- ☉ Pennsylvania Dutch Scrapple \$3.95
- ☉ Hickory Smoked Bacon \$3.95
- ☉ Ham \$3.95      ☉ Black Beans \$2.50
- ☉ Home fries \$2.95
- ☉ Red or Green Chile \$1.00
- ☉ Gluten Free Bread or Bagels add \$2.25
- ☉ James Carelton's Pennsylvania 100% Pure Grade A Maple Syrup \$2.50

# Lunch

AT HARRY'S ROADHOUSE



If you have any food allergies, please inform the management and your server prior to ordering.

All the Chicken we serve is Organic

## Lunch

AT HARRY'S ROADHOUSE



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## Appetizers



**Soup** of the Day \$4.95/\$6.75

**Salsa and Chips** \$5.50/ with Guacamole \$8.95

**Beer Battered Onion Rings** \$6.25

**Nachos** \$10.95

*Add Chorizo or Tinga de Pollo for \$3.50*

**Dry Rubbed, Smoky St. Louis Cut Pork Ribs** (2) with Cole Slaw and BBQ Sauce \$8.95

## 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 \$13.25

**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 \$11.25

**Organic Apple Salad** with Romaine Lettuce, Blue Cheese, Walnuts, Celery and a Sweet and Sour Poppy Seed Dressing \$10.95

**Caesar Salad** \$9.50

**Roadhouse Salad** with Organic Mixed Greens, Roasted Peppers, Avocado, Onion and Balsamic Vinaigrette \$9.95

**Add to any salad:**

Grilled Organic Chicken Breast \$6.50

Grilled Salmon \$8.50

Grilled Bistro Steak \$8.50



**Burger (Sweetgrass Farms, grass fed and finished)** with our homemade Fries \$12.50

**La Mont's All-Natural Buffalo Burger**, locally raised, served with fries \$15.50

*Sub Chile Cheese Fries \$1.95*

*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 \$10.75

**Catfish Po' Boy** with Lettuce, Tomato, Onion and Jalapeno Tartar Sauce served with Fries, Cole Slaw and a Pickle \$12.25

**Fried Chicken Sandwich** (Organic) with Bacon-Blue Cheese-Buttermilk Dressing and Fries \$12.25

**Buffalo Chicken Sandwich** (Organic) with Spicy Wing Sauce, Bacon-Blue Cheese-Buttermilk Dressing and Fries \$12.25

**Grilled Cheese** (Aged Cabot Extra Sharp Cheddar) with Caramelized Onions and Hot 'n Sweet Mustard on Sourdough Bread with Fries \$9.95

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

Half Sandwich with Soup or Salad \$8.95

**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 \$12.95

Half Sandwich with Soup or Salad \$10.95

**Turkey Reuben** on Rye with Swiss Cheese, Sauerkraut and Thousand Island Dressing - served with French Fries \$12.95

Half Sandwich with Soup or Salad \$10.95

**Tuna Salad Sandwich** (Pole and Line Caught) on Wheat with Cole Slaw and Chips \$10.50

Half Sandwich with Soup or Salad \$9.50

**Bagel with Smoked Salmon** and Cream Cheese \$14.50

**Turkey Meatloaf** served with Mashed Potatoes, Mushroom Gravy and a House Salad \$14.50

**Baked Penne** with 4 Cheeses tossed in a Tomato-Cream Sauce-served with a Small Caesar \$14.95

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

**Dry Rubbed, Smoky St. Louis Cut Pork Ribs** with Fries or Ranch-Style Pinto Beans, Slaw and Cornbread \$18.95

**Buddha Bowl** with Black Rice, Quinoa, Garbanzo Beans, Pistachios, Roasted Sweet Potatoes, Cauliflower, Broccoli, Blistered Tomatoes and Crispy Kale with a Tahini-Yogurt Dressing \$12.95

**Shrimp Quesadillas** on Alicia's Corn Tortillas with Oaxaca Cheese, Corn, Green Chile, served with Guacamole, Chipotle Salsa and Black Beans \$13.95

**California Dreamin'** — A Big Handheld Burrito filled with Ranch-Style Pinto Beans and Rice, Onions, Garlic, Poblanos, Cheese, Guacamole and your choice of Grilled Chicken or Mexican style Ground Beef with Roasted Tomato Chipotle Salsa on the side \$11.25

**Tinga de Pollo Tacos a los Cocineros** (Asadero, Lettuce, Tomato and Avocado) with Refried Black Beans and Roasted Tomato Chipotle Salsa \$13.25

**Carne Asada Tacos** – Grilled Steak served with Alicia's Tortillas, Chipotle Salsa, Salsa Cruda, Pickled Onions, Avocado and Black Beans \$14.25

**Grilled Salmon Tacos** with Avocado, a Fresh Tomatillo Salsa and a side of Refried Black Beans \$14.75

**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 \$12.95

**Quesadilla** with Smoked Chicken, Queso Asadero and Ranch-Style Pinto Beans served with a small House Salad \$13.95/Half \$10.75

**Stacked Blue Corn Turkey Enchiladas** with Ranch-Style Pinto Beans, Guacamole, Sour Cream and a Tortilla \$14.25 *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 \$14.50

**Huevos Rancheros** with Black Beans \$10.25

**Breakfast Burrito** — A Flour Tortilla rolled around Scrambled Eggs with Hickory Smoked Bacon and Potatoes, topped with Red or Green Chile and Melted Cheese \$10.25 (Handheld \$7.95)

**Additional Vegetarian Options** - sub Tofu, Shiitake Mushroom, Spinach and Broccoli filling for Tacos, Burritos and Enchiladas

## Pizzas



**Cheese** \$10.50

**Pepperoni** with Mozzarella \$11.50

**Margherita** with Tomato Sauce, Fresh Mozzarella and Basil \$11.95

**Eggplant Parmesan** Crispy Fried Eggplant with Mozzarella, Tomato Sauce and Pesto \$11.95

**Hawaiian** with Ham, Pineapple, Red Onion, Tomato Sauce and Mozzarella \$11.95

**White with Italian Sausage**, Asiago, Mozzarella, Broccoli, Garlic Slivers and Oregano \$11.95

**Meat Lover's** with Italian Sausage, Pepperoni, Prosciutto, Green Chile and Mozzarella \$13.25

**Greek Pizza** with Feta, Mozzarella, Spinach, Artichokes, Kalamata Olives, Pepperoncini, Oregano and Cherry Tomatoes \$11.95

**Wild Mushroom Pizza** — with Oyster, Shiitake, Portobello and Forest Mushrooms, Spinach, light Marinara and Mozzarella \$13.95

*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 \$13.25

**Gluten Free Pizza Dough add \$2.50**



## ©SIDES ©

French Fries \$5.25

Black Beans \$2.50

Chile Cheese Fries \$6.75

Tortilla \$1.00

Red or Green Chile \$1.00

Gluten Free Bread additional \$2.50

#### FOR YOUR HEALTH

Our Fryer Oil is 100% free of Trans Fatty Acids

☉ We serve Organic, Sustainably Farmed Salmon

☉ We now serve Organic, Free Range, Hormone and Antibiotic free Chicken Breasts

Caesar dressing contains raw egg

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the chance of foodborne illness.*

Split checks on large tables must be approved by management before ordering. Sorry for the inconvenience

Please permit us to add an 18% Gratuity to your party of 6 or more

# Dinner



If you have any food allergies, please inform the management and your server prior to ordering.

## Appetizers



**Roasted Cauliflower** with Romesco Sauce \$7.50

**Shrimp Quesadilla** on Corn Tortillas with Oaxacan Cheese, Rajas and Corn with Roasted Tomato-Chipotle Salsa \$9.75

**Dry Rubbed, Smoky St. Louis Cut Pork Ribs** (2) with Cole Slaw and BBQ Sauce \$8.95

**Chips and Salsa** \$5.50/with Guacamole \$8.95

**Nachos** \$10.95

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

**Soup** of the Day \$4.95/\$6.75

## Salads



**Caesar Salad** \$9.50

**Roadhouse Salad** Mixed Greens tossed in Balsamic Vinaigrette or Creamy Dijon Vinaigrette topped with Tomato, Onion, Roasted Pepper and Avocado \$9.75

**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 \$11.25

**Organic Apple Salad** with Romaine Lettuce, Blue Cheese, Walnuts, Celery and a Sweet and Sour Poppy Seed Dressing \$10.95

#### Add to any salad:

Grilled Organic Chicken Breast \$6.50

Grilled Salmon \$8.50

Grilled Bistro Steak \$8.50

## Roadhouse Entrees



**New York Strip – Pasture Raised in New Mexico** (10 oz) topped with Peppercorn Butter served with Scalloped Potatoes and Sautéed Broccoli \$29.95

**Dry Rubbed, Smoky St. Louis Cut Pork Ribs** with your choice of Fries or Ranch-Style Pinto Beans, Cole Slaw and Cornbread \$18.95

**Fried Catfish Plate** with Chile-Cheese Grits and Collard Greens \$15.50

**Vietnamese Caramelized Catfish** with Jasmine Rice and Baby Bok Choy \$15.50

**Baked Penne** with 4 Cheeses tossed in a Tomato-Cream Sauce-served with a Small Caesar \$14.95

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

**Turkey Meatloaf** served with Mashed Potatoes, Mushroom Gravy and Collard Greens \$14.50

**Buddha Bowl** with Black Rice, Quinoa, Garbanzo Beans, Pistachios, Roasted Sweet Potatoes, Cauliflower, Broccoli, Blistered Tomatoes and Crispy Kale with a Tahini-Yogurt Dressing \$12.95

**Grilled Salmon Tacos** with Refried Black Beans and Tomatillo Salsa \$14.75

**Tinga de Pollo Tacos a los Cocineros** (Asadero, Lettuce, Tomato and Avocado) with Refried Black Beans and a Roasted Tomato Chipotle Salsa \$13.25

**Carne Asada Tacos** – Grilled Steak served with Alicia's Tortillas, Roasted Tomatillo-Arbol Salsa, Salsa Cruda, Pickled Onions with Black Beans and Avocado \$14.25

**Smothered Burrito** with your choice of Organic Grilled Chicken Breast or Mexican-Style Ground Beef and Black Beans, topped with Red or Green Chile, Melted Cheese, Guacamole and Sour Cream \$12.95

**Stacked Blue Corn Turkey Enchiladas** topped with cheese, served with Ranch-Style Pinto Beans, Sour Cream, Guacamole and a Flour Tortilla \$14.25 *Sub Carne Asada add \$2.50*

**Quesadilla** with Organic Smoked Chicken, Queso Asadero and Ranch-Style Pinto Beans served with a small House Salad \$13.95

**Tostada Roadhouse-Style** — a Crispy Flour Tortilla topped with Refried Black Beans, Melted Cheese, Mixed Greens, Southwestern Veggie Chop, Organic Grilled Chicken, Guacamole and Salsa \$14.50

**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 our homemade fries \$15.50

**Burger** (Sweet Grass Farm - locally raised, grass fed and finished) with our homemade Fries \$12.50

*Sub Chile Cheese Fries for \$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 \$2.50*

**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 \$10.75

## Pizzas



**Cheese** \$10.50

**Pepperoni** and Mozzarella \$11.50

**Margherita** with Fresh Basil, Tomato Sauce and Fresh Mozzarella \$11.95

**Eggplant Parmesan** Crispy Fried Eggplant with Mozzarella, Tomato Sauce and Pesto \$11.95

**White with Italian Sausage**, Asiago, Mozzarella, Broccoli, Garlic Slivers, and Oregano \$11.95

**Meat** with Italian Sausage, Pepperoni, Prosciutto, Green Chile, and Mozzarella \$13.25

**Greek** with Feta, Mozzarella, Spinach, Kalamata Olives, Artichokes, Pepperoncini, Oregano and Tomatoes \$11.95

**Hawaiian** with Ham, Pineapple, Red Onion, Tomato Sauce, and Mozzarella \$11.95

**Loaded Veggie** –Artichoke Hearts, Shiitake Mushrooms, Fried Eggplant, Kalamata Olives, Onion, Green and Red Pepper, Tomato Sauce, Mozzarella, Asiago, topped with Arugula, and Extra Virgin Olive Oil \$13.25

**Wild Mushroom** — with Shiitake, Portobello, Oyster and Forest Mushrooms, Spinach, light Marinara and Mozzarella \$13.95

*Chef's suggestion — add prosciutto \$2.00*

**Gluten Free Pizza Dough** add \$2.50



### ☉SIDES ☉

French Fries \$5.25

Chile Cheese Fries \$6.75

Brown Rice \$1.50

Red or Green Chile \$1.00

Tortilla \$1.00

Black Beans \$2.50

Quinoa \$2.50

### FOR YOUR HEALTH

- ☉ Our Fryer Oil is 100% Free of Trans Fatty Acids
- ☉ We serve Organic, Sustainably Farmed Salmon from British Columbia
- ☉ Now serving Organic, Free Range, Hormone and Antibiotic-free Chicken
- ☉ Caesar and Dijon dressings contains raw egg
- ☉ *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the chance of food borne illness.*
- ☉ Split checks on large tables must be approved by management before ordering. Please permit us to add an 18% Gratuity to your party of 6 or more