

KILLINGTONS

RESTAURANT & PUB

Huntersville

Appetizers

PEPPERJACK SPINACH CHEESE DIP
served with tortilla chips
8.00

STEAMED LITTLE NECK CLAMS
served in a white wine butter sauce
with garlic bread
9.25

CHICKEN QUESADILLA
made with pepperjack and cheddar
cheese served with sour cream and salsa
8.00

PORTABELLA NAPOLEON
roasted portabellas, red peppers, squash,
zucchini and goat cheese served with
pita bread
8.50

PALMETTO CHEESE SPREAD
served with crostini, celery and carrot sticks
7.25

TOASTED RAVIOLI
stuffed with mozzarella served with
marinara sauce
7.50

PUB CALAMARI
sweet chili glazed wok fired calamari served
with red & green bell peppers and red onions
9.00

SMOKED DUCK SPRING ROLL
hand rolled smoked Maple Farms duck
served with sweet chili sauce
8.75

HAND BATTERED CHICKEN TENDERS
8.00 (4)

try them plain or shaken in our variety of sauces:
mild, hot, hot garlic, sweet chili, gold rush, char-bbq, chipotle honey or habanero,
served with carrots and celery, choice of ranch or bleu cheese dip

LOADED CHIPS
homemade chips topped with cheddar cheese,
bacon and banana peppers served with ranch
7.25

CRAB CAPRESE **GF**
sliced tomatoes, mozzarella topped with crab
and fresh basil, drizzled with garlic olive oil
9.25

STUFFED BANANA PEPPERS
bleu cheese, garlic seasoned bread crumb mix,
topped with provolone and balsamic glaze
8.50

BUFFALO CHICKEN WINGS
(8) 8.95 (12) 12.95 (24) 24.95 (48) 48.95
all flats or all drums extra 1.00 per 8 wings

Soups & Salads

SEASONAL HOUSE SOUP
cup 3.50
bowl 6.00

TOMATO BISQUE **GF**
topped with parmesan cheese
cup 3.00
bowl 5.00

 **SPICY CHILI**
made with certified angus beef served
with cheese, onions and tortilla chips
cup 3.50
small bowl 6.50

CHEF SALAD **GF**
mixed greens, egg, turkey, ham, bacon,
grape tomatoes and
cheddar cheese
8.50

KILLINGTONS SALAD **GF**
bib lettuce, romaine, dried cherries,
red onions, goat cheese and candied pecans,
tossed in strawberry peppercorn dressing
9.00

TOP OFF YOUR SALAD

- beef tenderloin* - 6.00
- salmon* - 5.50
- crab cakes (2) - 5.75
- chicken - 3.75
- blackbean burger cakes (2) - 4.00
- shrimp - 5.00

COBB SALAD **GF**
mixed greens, grape tomatoes, bacon,
egg, crumbled bleu cheese, scallions
and avocado
8.75

GREEK SALAD
romaine, feta cheese, kalamata olives,
grape tomatoes, red onions and cucumbers
tossed in greek dressing served
with pita bread
9.50

STEAK SALAD * **GF**
6oz. beef tenderloin served with mixed greens,
bib lettuce, grape tomatoes and crumbled bleu
cheese topped with onion straws
10.50

GRILLED SHRIMP SALAD
iceberg lettuce, grape tomatoes, red onions,
avocado, cheddar, banana peppers, cilantro and
grilled shrimp served in an edible tortilla bowl
10.00

SALMON SPINACH SALAD *
spinach, pancetta, eggs, red onions, croutons and
mandarin oranges, topped with grilled
salmon, served with our hot bacon vinaigrette
10.50

CRAB CAKE SALAD
romaine and bib lettuce, grape
tomatoes, feta cheese and avocado tossed
in citrus vinaigrette served with two cakes
10.75

CAESAR SALAD
romaine, croutons, parmesan,
tossed in caesar dressing served with crostini
7.50

CRISPY CHICKEN SALAD
mixed greens, cucumbers, grape tomatoes,
red onions, cheddar cheese and shredded carrots
9.25

DINNER SALAD & SOUP
mixed greens, grape tomatoes, red onions,
shredded carrots and croutons, served with a
cup of soup of your choice
8.25

HOMEMADE SALAD DRESSINGS

- ranch
- chef's caesar
- hot bacon vinaigrette
- fat free sweet & spicy
- russian
- bleu cheese
- honey mustard
- balsamic poppy seed
- tuscan
- oil & vinegar
- citrus vinaigrette
- strawberry peppercorn

Saturday & Sunday Additions

served until 2:00pm

FILET TIP FRITTATA * **GF**
scrambled eggs, sautéed peppers and onions,
potatoes topped with white cheddar cheese
and side of hollandaise sauce
9.75

TRADITIONAL BREAKFAST
two eggs any style served with bacon,
homefries and toast
7.50

PANCAKE STACK
(3) pancakes served with maple syrup
and your choice of two sides
8.00

 **MEATLOAF BENEDICT**
bacon encrusted meatloaf served on sourdough
topped with poached egg and hollandaise sauce
with your choice of side
9.25

MONTE CRISTO
ham, turkey, swiss on sourdough french toast,
dusted with powdered sugar served with
raspberry preserve and your choice of side
7.75

FOCACCIA FRENCH TOAST
three slices served with maple syrup
and your choice of two sides
8.50

BREAKFAST WRAP
scrambled egg, spinach, sausage, white
cheddar and salsa in a jalapeno cheddar wrap,
served with your choice of side
8.00

WEEKEND SIDE CHOICES

- (2) eggs
- (3) bacon strips
- white cheddar serrano grits
- homefries with peppers & onions
- wheat or sourdough toast
- (3) sausage links

Entrees

BAYOU PASTA *

blackened salmon, andouille sausage, peppers and onions in our bloody mary cream sauce served with bowtie pasta and garlic bread
16.25

KILLINGTONS RIBEYE *

14oz. coarse rubbed ribeye served with baked gouda mac n' cheese, parmesan green beans and topped with red onion marmalade
22.75

CAST IRON SEARED SIRLOIN * **GF**

10oz. sirloin strip served with steamed asparagus and sweet potato corn hash topped with a demi glaze
18.25

BACON ENCRUSTED MEATLOAF

served with chef's vegetables and garlic mashed potatoes topped with white mushroom gravy
11.75

CHEESE PASTA PURSES

served in a creamy tomato basil sauce topped with parmesan cheese, served with garlic bread
13.75

WHISKEY MAPLE PORK CHOPS *

glazed boneless chops served with white cheddar smoked serrano grits and asparagus
13.75

LAMB LOLLIPOPS *

herb encrusted lollipops served with sweet potato corn hash and parmesan green beans drizzled with a shiraz reduction
21.25

SHRIMP & GRITS

white cheddar smoked serrano grits smothered in shrimp & andouille sausage gravy served with garlic bread
14.75

PUB FISH FRY

red oak beer battered fish topped with cucumber salad, served with gold & bold slaw, hand cut fries and homemade tartar sauce
small plate 9.75
large plate 13.50

BBQ GRILLED SALMON * **GF**

glazed in molasses dijon sauce served with caramelized shallot risotto and asparagus
16.75

ROSEDALE CHICKEN **GF**

roasted garlic spread, roasted red pepper, mozzarella, served with sautéed spinach and special mashed potatoes
small plate 10.25
large plate 14.25

COLA BRAISED BABY BACK RIBS

topped with onion straws, served with cole slaw and hand cut fries
small plate 12.75
large plate 19.50

LAND N' SEA *

petite filet topped with a demi glaze paired with three crab cakes drizzled with lemon pepper aioli served with caramelized shallot risotto and sautéed spinach
23.75

MUSHROOM RAVIOLI

served with peppercorn alfredo sauce topped with asparagus, goat cheese and garlic bread
14.50

TEMPERATURES

Rare: cold red/purple center Medium: warm red center
Med Rare: cool red center Med Well: hot pink center
Well: no red or pink

Sandwiches

served with your choice of side

GRILLED MAHI CAESAR WRAP

chipotle rubbed mahi with romaine, parmesan, and caesar dressing, served in jalapeno cheddar wrap
8.75

BACON ENCRUSTED MEATLOAF

served on sourdough bread and topped with white mushroom gravy
8.75

GASTRO CHICKEN

muenster cheese, pancetta and red onion marmalade served on focaccia bread
8.75

KILLINGTONS CHEESE BURGER *

8oz. certified angus ground beef served with lettuce, tomato, pickle, red onion and your choice of cheese
8.75

PUB ROAST BEEF

sliced cold roast beef, fresh horseradish sauce, muenster cheese, lettuce, tomato and sliced pickle, served on sourdough
8.00

TURKEY PITA

sliced turkey, red onion, avocado and swiss cheese served with berry mayonnaise
8.00

STEAK IN THE GRASS *

6oz. hand-trimmed tenderloin served open faced on garlic french bread topped with sautéed spinach and provolone cheese
9.75

SALMON PLT *

pancetta, bib lettuce, tomato and lemon peppered aioli served on whole toasted wheat bread
9.25

KILLINGTONS DIP

slow cooked certified angus beef topped with provolone cheese and served with au jus
8.75

BLACK BEAN BURGER STACK

black bean burger stacked with pepperjack cheese, lettuce, avocado, tomato and red onions on pita bread
8.75

GASTRO PUB BURGER *

8oz. certified angus beef burger topped with palmetto cheese, peppered bacon and grilled onions and sliced pickles
9.75

KILLINGTONS CUBAN

sliced pork, ham, pickle, swiss cheese and dijon mustard served on pressed cuban bread
8.00

CRISPY JACK CHICKEN

chicken tenders and bacon topped with pepperjack cheese, diced tomato and scallions, served with honey dijon
8.25

SMOKED DUCK WRAP

pulled smoked duck, jicama slaw, fried onions, sliced pickles and molasses dijon bbq sauce in a garlic herb wrap
9.00

PORTABELLA MUSHROOM

portabella cap topped with roasted red pepper, sautéed spinach and feta cheese served on focaccia bread
7.75

SIDE CHOICES

- hand cut fries
- asparagus
- cucumber salad
- gold & bold slaw
- homemade chips
- fruit cup
- side salad
- caramelized shallot risotto
- sautéed spinach
- chef's vegetables
- white cheddar serrano grits
- baked gouda mac n' cheese
- sweet potato corn hash
- garlic mashed potatoes
- special mashed potatoes
- parmesan green beans

Desserts

CHEF'S CHOICE

our executive chef selects homemade desserts weekly
6.25

PEANUT BUTTER PIE

peanut butter mousse topped with whipped cream in a chocolate chip and peanut crust
6.75

KILLINGTONS APPLE PIE

traditional apple pie served with french vanilla ice cream topped with caramel sauce
6.75

CHOCOLATE BROWNIE SUNDAE

french vanilla ice cream topped with a whipped cream & cherry, drizzled with caramel & chocolate sauce
6.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

This disclosure is required by the NC Department of Environment and Natural Resources.