



FIRST THINGS FIRST...

Red Curry Mussels PEI mussels steamed in a broth made of lemongrass, house made red curry paste, coconut milk, fresh cilantro, and crispy wonton cups **\$12**

Smokin' Trout Cakes House smoked rainbow trout with fresh dill, served over greens with a sriracha lime aioli and house made waffle chips. **\$10**

Wisconsin Mac & Cheese Creamy cheddar cheese sauce and pasta tossed with bacon and caramelized onion, topped with crunchy bread crumbs **\$7**
add chicken **\$3**

Green Goddess Side Salad Mixed greens topped with tomato, bacon, hard-boiled egg, red onion, and parmesan cheese with our herbed green goddess dressing. **\$6**

"Blue Ribbon" Onion Ring Stack (5) Pabst Blue Ribbon beer battered onion rings served with a choice of (2): ranch, fry sauce, deli mustard, BBQ sauce, or honey mustard **\$6**

Calamari fries Lightly breaded and fried, served with a zesty Remoulade sauce, red onion and capers. **\$8**

Reuben Sliders (3) sliders made on our mini marbled rye baguettes with corned beef, sauerkraut, Swiss cheese, and a side of Russian dressing. **\$7**

Chips & Salsa House cut tortilla chips with black bean/pineapple salsa and spicy red pepper/chipotle salsa. **\$5** Add guacamole **\$3**

BIG HOUSE SALADS...

Vintage Salad Mixed greens, sliced apples, candied walnuts, dried cranberries and blue cheese crumbles. **\$9.25** add chicken **\$3**, add shrimp **\$4**, add steak **\$5**

Greek Salad Crisp romaine, cucumber, pepperoncini, chick peas, beets, olives and feta cheese **\$8.50** add chicken **\$3**, add lamb or shrimp **\$4**, add steak **\$5**

Green Goddess Salad A bed of greens with bacon, hard-boiled egg, red onion, crisp green beans, tomato, parmesan cheese with our green goddess dressing **\$8.50** add chicken **\$3**, add shrimp **\$4**, add steak **\$5**

Southwestern Salad A bed of greens topped with tomatoes, cheddar cheese, black bean/pineapple salsa, avocado, and fried tortilla strips, with a side of creamy cilantro-lime dressing. Add blackened chicken **\$3**, blackened shrimp **\$4**, blackened steak **\$5**

House Salad A bed of greens, with tomato, cucumber, shredded carrot, sunflower seeds and choice of dressing. **\$4**

Dressings: Balsamic vinaigrette, Honey Mustard, Blue Cheese, Ranch, Russian, Greek, Green Goddess, Chipotle Ranch, or Cilantro-Lime Sour Cream.

BLUE PLATE SPECIALS...

Country Chicken Cobbler A hearty casserole of chicken, potato, carrot, onion, broccoli and peas in a sharp cheddar cheese sauce topped with 3 herbed biscuits and baked fresh to order **\$13**

Great Plains Meatloaf (or Wheatloaf) Meatloaf is made with local pork sausage and seasoned ground beef, served with Yukon mashed potatoes, caramelized onion gravy, and house vegetables. **\$15** (Or sub our delicious vegetarian Wheatloaf!!)

Fish & Chips Alaskan True Cod gently battered and fried in our PBR beer batter with choice of fries, side of Remoulade sauce, and coleslaw **\$14**

Chicken & Waffles Southern style "double dipped" fried chicken with a bone-in breast and 2 legs, our cornmeal waffle, side of coleslaw, and honey butter **\$15**

So Cal Tacos choice of blackened chicken, cod, pork, or tempeh with cabbage, black bean/pineapple salsa, cilantro lime sour cream and 2 grilled flour tortillas with house cut tortilla chips, side of red pepper/chipotle salsa and guacamole **\$14**

Beef Stroganoff A classic Montana recipe...sirloin and wild mushrooms in a traditional sauce over pappardelle noodles with a dollop of sour cream and green onions **\$15**

DINNER ENTREES... Add our house salad or cup of soup to any entrée for **\$3**

London Broil Herb marinated flank steak, grilled to order and served with horseradish mashed potatoes, house vegetable and black pepper/rosemary demi glace **\$19**

Herb Roasted Chicken Marsala Bone in chicken breast seared and served over Yukon Gold potato puree with house vegetable and marsala wine & wild mushrooms pan sauce **\$18**

Voodoo Shrimp Blackened shrimp with andouille sausage, sauteed onions, green and red peppers served over a spicy creole style red beans and rice **\$20**

Wild Mushroom and Asparagus Polenta Roasted mushrooms and asparagus over velvety baked polenta with our zesty tomato sauce, fresh basil and parmesan crouton **\$15** add chicken **\$3**, add shrimp **\$4**, add steak **\$5**

Northwestern Salmon Scottish Loch Duart Salmon served over local black lentils with house vegetable, topped with braised spinach in a lemon butter pan sauce. **\$20**

Asian Short Ribs Local pork short ribs braised until fork tender, glazed with a lemongrass BBQ sauce, topped with sesame seeds and green onions and served over wasabi mashed potatoes with side of sesame slaw. **\$18**

SIDE DISHES... Roasted Vegetables, Coleslaw, or our house Vegetable **\$3**

Seasoned Fries, Sweet Potato Fries, or Onion Rings **\$3** Yukon Mashed Potatoes, Black Lentils, Rice Pilaf and/or Polenta **\$4**



FROM THE GRILL...

All burgers are 100% Black Angus natural beef patties, that are hand shaped and built on our Challah buns unless otherwise stated, and come with lettuce, tomato, onion, pickle and a choice of fries. *You can substitute a chicken breast or marinated portabella for natural beef on any sandwich for no charge, and Gluten-Free bread is available on any sandwich for an extra dollar.

“The Big Olive Burger” Our own secret spicy green olive sauce & cheddar cheese...sounds weird, but you gotta try it! **\$10.25**

Mushroom & Swiss Burger Sautéed mushrooms, caramelized onion and Swiss cheese with lettuce and tomato **\$10.50**

The Bacon Cheddar Burger Extra thick bacon, stacked deep and lots of cheddar cheese, enough said. **\$10.50**

BBQ Burger Smothered in our house BBQ sauce and topped with caramelized onion and melted muenster cheese **\$10.50**

California Chicken Club A blackened chicken sandwich, with pepperjack cheese, bacon, avocado, and creamy chipotle ranch, served open faced on sourdough. **\$10.50**

“Baby Boomer’s Shroom” Two portabella’s marinated in a green tea vinaigrette, grilled and served open faced on Sourdough bread with spinach, roasted red peppers, and feta cheese, good for the heart and soul!! **\$9**

Carolina Style Pulled Pork House pulled pork shoulder, marinated in a southern style Carolina BBQ sauce with a side of coleslaw. **\$9**

Drunken Chicken Marinated chicken, breaded and lightly fried, tossed in our lemongrass BBQ sauce and served on a crispy baguette with caramelized onions and Asian sesame slaw **\$10.50**

Mr. Kincaid Classic Starky’s!! Layers of hot corned beef or pastrami on grilled Rye Bread with melted Swiss Cheese, sauerkraut and our Russian dressing. **\$10.25**

Gyros A choice of Lamb or Chicken served on grilled pita bread with our own tzatziki sauce, lettuce, tomatoes, red onion and feta cheese. **\$10.25**

Philly Cheese Steak A choice of Steak or Chicken on a grilled hoagie with sauteed peppers & onions with a choice of Provolone or American cheese. **\$10.25**

The Cuban Reuben Corned beef and ham, with Swiss cheese, dill pickle and deli mustard on grilled sourdough bread. **\$10.25**

Meatloaf Sandwich (or Wheatloaf) Choice of classic meatloaf or vegetarian wheatloaf served on grilled challah bread with Muenster cheese and our house BBQ sauce. **\$9.50**

LITTLE STARKY'S MENU... Here at Starky's we love families, so please ask if there is anything we can do to make your experience better...need crayons for coloring?

Pasta with Peas & Cheese Sauce with fruit cup \$5

Grilled Cheese, Hot Dog or Chicken Tenders & Fries with fruit cup \$5

Little Chicken Dinner \$7 Half a grilled chicken breast, Yukon Gold potato puree, and a side of house Vegetables.

Little Fish Dinner \$7 One piece of battered fish with fries and coleslaw.

NEW! STARKY'S HAPPY HOUR

Join us for a little un-winding after a long day!

What: 1/2 priced appetizer menu, \$2 drafts, and \$2 off your favorite glass of wine

When: 4-6pm Tuesday-Saturday afternoons after lunch service & just before dinner

Where: Meet your friends and coworkers here at Starky's for meetings or laughs

Why: Everybody loves a good deal on local beers, wine and great handmade food

How: Any way you can get here...the parking garage is 2 hours FREE!

**GET YOUR STARKY
PUNCHCARD TODAY!**



*You get a special stamp
for every burger or
sandwich over \$9...the
12th one is free!*



**DOUBLE PUNCH
TUESDAYS!**

*We'll punch your Starky
card twice all day on
Tuesdays...one 2x punch
per guest!*

HAVE A SPECIAL EVENT THIS YEAR? HOST YOUR PARTY AT STARKY'S!

This is a very special place to celebrate, let us make it wonderful for you!