

STEER

“NO BULL POLICY”

All menu items are made from scratch using the freshest locally procured ingredients.

BAD ASS BURGERS with fresh cut fries

Choose a **BURGER:**

USDA Ground Beef Chuck : Chicken Breast : Veggie

Gluten Free Roll add a buck

Choose an Option... and tell us how you like it cooked.

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| 1] | Classic :: Romaine Lettuce, Roma Tomato, Red Onion
Add Cheese .75 Cheese & Bacon 2 | 11 |
| 2] | Buffalo :: Hot Sauce, Blue Cheese, Romaine Heart | 11 |
| 3] | Philly :: Provolone, Griddled Onions, Hot Pepper, Mushroom | 12 |
| 4] | Katrina :: Blackened Cajun, Carmelized Onions
Blue Cheese Crumbles | 13 |
| 5] | Memphis :: Smoked Bacon, BBQ Sauce, Slaw, Cheddar | 13 |
| 6] | Balsamic :: Caramelized Onion, Mushroom, Fresh Mozzarella | 13 |
| 7] | Crunch Burger :: Double American, Ranch Dressing, Corn Chips | 13 |
| 8] | Hot Mama :: Stuffed Banana Pepper, Aged Provolone | 15 |
| 9] | Hair of the Dog :: Fried Egg, Braised Smoked Pork Belly,
American, Bourbon BBQ (Must be 21) | 15 |
| 10] | Elvis :: Peanut Butter, Bacon, Banana, Honey, American | 15 |

Cheese Selection :: Cheddar, Swiss, American, Aged Provolone, Crumbly Blue
Goat Cheese or Fresh Mozzarella add \$2

TACO PLATTER

Gluten free corn tortilla, beans, lettuce, sour cream, guacamole and grilled scallions

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| Taco de Pollo :: Chicken and Queso Fresco | 12 |
| Taco de Americano :: Braised Ground Pork and Beef with Cheddar | 12 |
| Taco de Carne :: Strip Steak and Queso Fresco | 15 |
| Taco de Pescado :: Mahi Mahi Fish with Mango Salsa and Queso Fresco | 15 |

SIDES:

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| Fresh Cut Fries (vgn/gf) 4 | Sweet Potato Fries 5 | Seasonal Vegetable (vgn/gf) 6 |
| Small Caesar 5 | Small House Salad 5 | Mac and Cheese 7 |
| Twice Baked 5 | Garbanzo Tots (vgn/gf) 5 | |

WINGS:

Hot, Medium, Mild, Honey Mustard, BBQ, Chili Lime or Sicilian
Single 12 Double 20 [Suicidal add 2]

CHICKEN FINGER PLATTERS: with fresh cut fries

Hot, Medium, Mild, Honey Mustard, BBQ, Chili Lime or Sicilian 12

SALADS:

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| 1] | Make It A <u>Topless Burger</u> :: Any Burger, Any Style [Choose from Bad Ass Burgers]
on Top of a Balsamic Dressed House Salad | 15 |
| 2] | Detox Bowl :: Quinoa, Beets, Thunder Mountain Microgreens,
Spinach, Romaine, Tomato, Carrot, Chick Pea, White Bean
Hummus with Hemp Ranch Dressing (vgn/gf/df) | 14 |
| 3] | Griddle Goat Cheese :: Beets, House Greens, Tomato,
Carrot, Onion, Cucumber, Crouton, Cranberry Vinaigrette | 13 |
| 4] | Classic Caesar :: Hearts of Romaine, Garbanzo Crouton,
Parmesan, Caesar Dressing | 12 |
| 5] | House :: Mixed Baby Greens, Romaine, Tomato, Carrot,
Onion, Cucumber and Crouton | 9 |

STARTERS

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| French Onion :: Baked Au Gratin | 6 |
| Chili Con Carne :: Cup 4 Bowl 7 | |
| Baked Blue Fries :: Fresh Cut Potato, Melted Blue Cheese, Demi Glace
Guacamole and Chips (vgn/gf/df) | 7
8 |
| Spinach Artichoke Dip :: Brick Oven Baked with Flatbread Fingers | 9 |
| White Corn Quesadilla :: Grilled Chicken with Cheddar,
Onions, Guacamole, Sour Cream, Salsa (gf) | 10 |
| Banana Peppers :: Stuffed with Three Cheeses, Sausage,
Marinara, Garlic Toast | 10 |
| Baked Nachos :: Americano Meat, Beans, Cheddar, Guacamole,
Sour Cream, Salsa, Hot Pepper | 12 |
| Calamari :: Fried Baby Squid, Banana Pepper, Chili Lime Sauce | 12 |
| Fish N' Chips :: Beer Battered Haddock Fingers, Fries, Chipotle Tartar | 12 |
| Crabcake :: Traditional Lump Crab Pan Seared with Lemon Aioli | 14 |
| Tuna :: Tartar Tostado | 14 |

WOOD FIRED PIZZA:

Served on Traditional or Gluten Free Crust add 2 bucks

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| 1] | Caprese :: Fresh Mozzarella, Tomato, Basil, Roasted Garlic
and Balsamic Reduction | 10 |
| 2] | Marguerite :: Pepperoni, Aged Provolone, Marinara | 11 |
| 3] | Meat Lovers :: Sausage, Pepperoni, Bacon, Aged Provolone, Marinara | 12 |
| 4] | Pesto Chicken :: Basil Pesto, Chicken, Aged Provolone,
Sundried Tomato | 12 |
| 5] | Buffalo :: Chicken Fingers, Blue Cheese, Carrots and Celery | 12 |
| 6] | Black & Blue :: Steak, Spinach, Blue Cheese and Aged Provolone | 15 |

SANDWICHES: with fresh cut fries

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| Falafel Wrap :: Raw Pumpkin Falafel with Spinach, Hummus, Tomato folded
in a Tomato Flour Wrap with Vegan Tzatziki (vgn/df) | 11 |
| Black Rice & Bean Burger :: Mango Salsa, Tomato, Organic Microgreens,
Hemp Ranch on Gluten Free Roll (vgn/gf/df) | 11 |
| Atlantic Haddock :: Battered or Blackened, Slaw, Tomato, Tartar | 13 |
| Smokehouse Sandwich :: Braised Smoked Pork Belly
BBQ Sauce, Cheddar, Slaw | 14 |
| Knuckle Sandwich :: Braised Beef Brisket, Kimmelweck Baguette,
Horseradish Sauce, Au Jus | 14 |
| 3151 :: Charbroiled NY Strip Steak, Provolone, Spinach,
Crispy Onions, Garlic Baguette | 16 |

ENTRÉES

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| Marathon Bowl :: Steamed Kale, Lentils, Quinoa, Pine Nuts & Dried Currants
with Grilled Orange Miso Tofu Steak (vgn/gf/df) | 16 |
| Vegan Mac and Cheese :: Gluten Free Pasta with “Cheesey-less”
Creamy Cashew Sauce (vgn/gf/df) | 16 |
| Lobster Mac & Cheese :: Charbroiled Baby Lobster Tail,
Baked Macaroni, Aged Cheddar Sauce | 24 |
| Baby Back Ribs :: Slow Smoked Ribs, BBQ Sauce Finished,
Corn Bread, Cole Slaw, Seasonal Vegetable, Choice of Side | 24 |
| Tuna :: Sesame Seared Tuna Steak Over Stir Fry Rice | 26 |
| NY Strip :: Charbroiled, Au Poivre or Katrina Style,
Seasonal Vegetable, Choice of Side | 30 |
| Rib Eye :: Brown Sugar Rubbed with Cilantro Butter,
Seasonal Vegetable, Choice of Side | 32 |
| Filet of Beef :: Charbroiled Au Poivre or Katrina Style,
Seasonal Vegetable, Choice of Side | 36 |

LITTLE BUCKEROOS: [12 and under] 7

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| Burger :: Grilled Cheese :: Chicken Fingers | |
| Pizza :: Pasta with Butter or Marinara | |

Friday Fish Fry :: Weekend Brunch :: Banquets

:: CurtinRestaurants.com ::