



## APPETIZERS

### **CORN TORTILLA NACHOS | 15.75**

Seasoned black beans, Ortega chili, black olives, diced tomato, roasted corn, jalapeño, green onion salsa and sour cream

### **POUTINE | 15.50**

Fried potato wedges, cheese curds, beef gravy

### **HOUSE SMOKED BURNT ORANGE BBQ WINGS | 14.75**

Jumbo wings smoked and deep fried, burnt orange BBQ sauce  
Side of fries - 2.00

### **BUFFALO STYLE PIG WINGS | 14.75**

Frank's hot sauce, carrots, celery, ranch or blue cheese  
Side of fries - 2.00

### **WARM ARTICHOKE DIP | 13.50**

Grilled roasted garlic crostini & parmesan cheese with a hint of heat

### **PULLED PORK QUESADILLA | 14.50**

House smoked pulled pork, jack and cheddar cheese, cilantro-lime sour cream and roasted jalapeño guacamole.

### **SOUP OF THE DAY | 8.50**

Served with fresh warm bread and butter

### **KIRKWOOD INN COMSTOCK CHILI | 13.50**

Topped with onions, shredded cheddar cheese and sour cream with house made corn bread

## SALADS

Add grilled chicken, roast fish - 7.00

Add crushed bacon or blue cheese crumbles - 2.00

### **GRAINS AND GREENS | 16.95**

Citrus fruits, toasted hazelnuts, blue cheese

### **WINTER SALAD | 16.95**

Apples, pears, dried fruit, candied spiced pecan

### **HOUSE WEDGE SALAD | 9.50**

Iceberg lettuce, tomato, cucumber, red onion, shredded carrot, green onion



## SANDWICHES

Fries or coleslaw. House salad for 3.00

### KIRKWOOD INN BURGER | 19.95

8 oz. Certified Angus short rib patty, peppered bacon, smoked onions, cheddar cheese, house made BBQ sauce, pretzel bun

### CLASSIC BURGER | 15.50

8 oz. Certified Angus short rib patty, lettuce, tomato, red onion, pretzel bun

### INN-POSSIBLE BURGER | 19.50

*"Love meat? Eat meat. Impossible™ meat delivers all the flavor, aroma and beefiness of meat from cows. But here's the kicker: it is just plants doing the Impossible."*

Plant based Impossible burger, Swiss cheese, Ortega chili slice, spicy-smoky chili mayo, pretzel bun

### HOUSE MADE PASTRAMI | 15.50

Marbled rye, Swiss cheese, Sauerkraut, 1000 Island dressing

### BBQ PULLED PORK | 15.50

House smoked pulled pork, crispy fried onions, scratch pickled apples & pears, pretzel bun, apple BBQ sauce, coleslaw

## ENTREES

### HOUSE SMOKED FRIED CHICKEN | 20.50

Horseradish mashed potatoes, daily fresh vegetables, burnt orange BBQ sauce, cornbread

### WOOD GRILLED KING SALMON | 28.50

Au gratin potatoes, daily fresh vegetables, caper and shallot beurre blanc

### GRILLED PORTERHOUSE STEAK | 47.00

18 oz. local Angus beef, au gratin potato, daily fresh vegetable, black pepper & bourbon butter

### KIRKWOOD INN ST. LOUIS RIBS | ½ RACK 20.95 FULL RACK 29.95

Horseradish mashed potato, French fries or au gratin potatoes, daily fresh vegetables, house BBQ sauce

## FAMILY STYLE ENTREES

### HOUSE SMOKED FRIED CHICKEN | 32.00 PER PERSON

(No Substitutions Please)

2 piece smoked fried chicken, horseradish mashed potatoes, daily fresh vegetables, house salad, warm bread and house baked pie

### KIRKWOOD INN BBQ RIBS | 32.00

½ rack Kirkwood Inn ribs horseradish mashed potatoes, daily fresh vegetables, house salad, warm bread and house baked pie



## **DESSERTS - 10.00**

### **BROWNIE SUNDAE**

Kirkwood chocolate caramel & pretzel brownie, vanilla ice cream, chocolate & caramel sauces, whipped cream, crushed pretzel and a cherry

### **PIE A LA MODE**

Blackberry or apple and vanilla ice cream

### **ROOT-BEER FLOAT**

Root beer and vanilla ice cream

### **S'MORES**

Toasted marshmallows, Melty Hershey's chocolate and crispy graham crackers