

Starters

Chef Blend Olive Tapenade with Feta and Cream Cheese (GF*) 12.99

One of our chef's specialties – you really need to give this a try! Stuffed green olives, black olives, and Kalamata olives, sliced and mixed with fresh chopped garlic, virgin olive oil, and fresh herbs served with feta and cream cheese along with choice of warm grilled flatbread and tri-color corn chips

**Gluten free when served with tri-color corn chips*

Bavarian Sausage Trio (GF) 14.99

A bratwurst, a Kielbasa sausage, and a German sausage served with spicy brown mustard, BBQ sauce, German curry sauce and house made gourmet sauerkraut

Chips and Salsa (GF) (V) 7.99

Tri-color chips served with salsa

Traditional Swiss Fondue 13.99

Made from our locally sourced Aasgard (hard alpine gruyere) and natural Swiss cheese blended with wine, a touch of cream and enhanced with a shot of Kirsch and served with bread, apple and pear slices

Creamy Artichoke Dip (GF*) 11.99

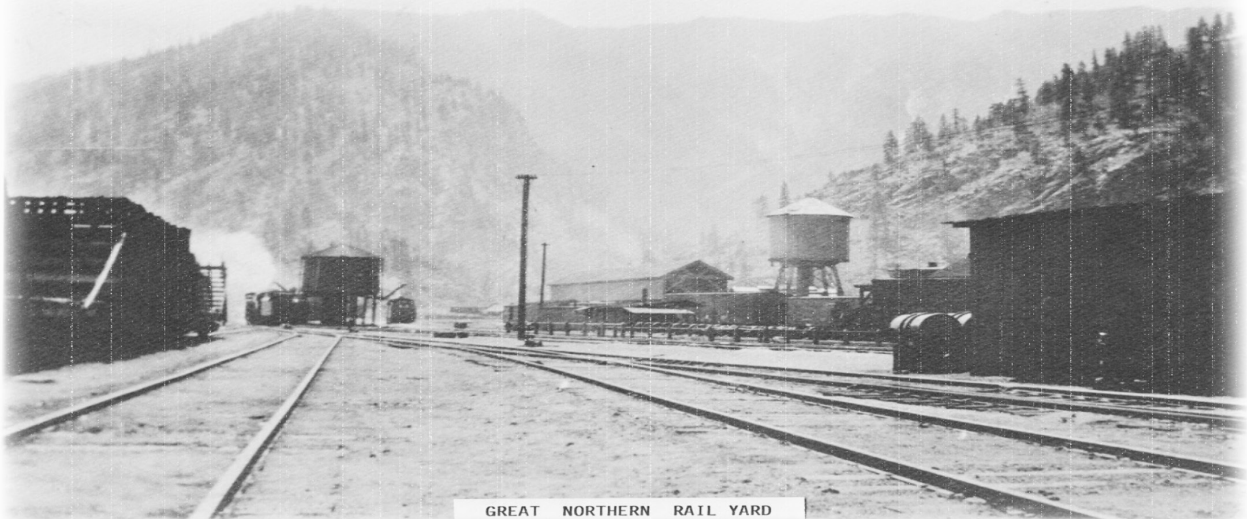
One of JJ Hill's favorites! Marinated artichoke hearts with Parmesan cheese and creamy herb sauce and served with warm flatbread and tri-color corn chips

**Gluten free when served with tri-color corn chips*

Jumbo Shrimp Cocktail (GF) 14.99

Five jumbo prawns arranged around crisp celery with our own cocktail sauce and lemon wedges

(GF) = Gluten Free (V) = Vegetarian



GREAT NORTHERN RAIL YARD

Healthy Choices

Specialty Salads

Small Salad 10.99 Add Shrimp 6.99
Large Salad 14.99 Add Grilled Marinated Chicken 4.99

Grilled Caesar Salad

Crisp grilled romaine with creamy Caesar dressing, house made croutons, Parmesan cheese, and topped with cranberries

Veggie Mix Salad (V)

Artisan greens with carrots, beets, cucumbers, tomatoes, red pepper, and onions with choice of dressing

Greek Salad (V*)

A mosaic of contrasting colors and textures: Kalamata olives complement crunchy cucumbers, onions, tomatoes, red pepper and pepperoncini on a bed of artisan greens topped with feta cheese and served with a Greek vinaigrette

*Without cheese this is a vegan dish

Side Salads

Small Salad 4.99 Large Salad 7.99

Tossed House Green

A blend of artisan greens, house made croutons, tomatoes and cucumbers, with your choice of dressing

Classic Caesar Salad

Romaine lettuce, house made croutons, with classic Caesar dressing and Parmesan cheese

Quinoa Topped with Grilled Portabella Mushrooms and Vegetables (GF) (V)

Full Portion 16.99

Half portion 12.99

Sautéed seasonal vegetables and fresh grilled portabella mushrooms served over a large bed of house quinoa and finished with dried cranberries, cashews, and pumpkin seeds and served with a house salad, rolls & butter

Stuffed Portabella with Chicken (GF)

18.99

Savory Portabella mushroom filled with a grilled marinated chicken breast, then finished with melted Swiss cheese and garlic cream sauce and served with sautéed fresh vegetables, house made quinoa, house salad and rolls & butter

Rosemary Sautéed Chicken (GF) 17.99

Tender chicken sautéed in rosemary and white wine and served with sautéed fresh vegetables, house made quinoa, house salad and rolls & butter

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Quinoa (keen-wah) is a gluten-free pseudo cereal highly appreciated for its nutritional value, as its protein content is very high (12%–18%). Unlike wheat or rice (which are low in lysine), and like oats, quinoa contains a balanced set of essential amino acids making it an unusually complete protein source.

Bavarian Favorites

*Served with a choice of German fried potatoes or spaetzle,
our house made apple slaw or sauerkraut, and a warm artisan roll with maître d' butter.*

Wienerschnitzel

22.99

Traditional tender veal cutlet prepared in the Viennese style; breaded and served with lemon wedges

Jägerschnitzel

22.99

Tender breaded pork loin grilled and served with a red wine, mushroom demi-glace sauce

Schnitzel Ala Swiss

22.99

Tender breaded pork loin with sautéed apples, bacon, onion and mushrooms, topped with Swiss cheese, then finished with green peppercorn sauce

Bavarian Chicken

18.99

Boneless skinless marinated chicken breast, grilled and topped with demi-glace, sour cream, and dill

Bavarian Sausage Plate

17.99

One Bratwurst and one German sausage steamed in beer, then grilled to perfection and served with mustard and German curry sauce

Groß Platte

26.99

Bavarian Combination Plate:

Jägerschnitzel, Wienerschnitzel and German sausages on a bed of housemade sauerkraut, served with German curry sauce and spicy brown mustard

German Goulash

12.99

Tender pieces of sausage, potatoes and carrots in paprika sauce served with spaetzle

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Complete your Bavarian dinner with our house made Apple Strudel 7.99



Burgers

Served with your choice French fries, sweet potato fries, salad, or fresh apple slaw. All burgers served on a ciabatta bun or bun-less aka lettuce wrapped (GF). Sweet potato fries served with house made ginger lime sauce.

~ Ask your server for beer or wine pairing suggestions ~

JJ Hills Famous Double Cheeseburger

Two 1/3 pound grilled beef patties

14.99

Grilled Buffalo Cheeseburger **14.99**

1/3 pound grilled buffalo patty. (Buffalo meat is lower in calories, fat, and cholesterol than beef)

Classic Burger with Cheese

1/3 pound grilled beef patty

11.99

Blue Cheese Burger

12.99

1/3 pound grilled beef patty topped with blue cheese with lettuce, tomato, onions, pickles, and mayonnaise

~ Top it Off ~

JJ Hills Famous Double Burger, Buffalo Burger and Classic Burger are served with your choice of Swiss or cheddar cheese, crisp lettuce, sliced tomato, onions, pickles, mayonnaise.

Add bacon for 2.00

Other Grilled Options

Portabella Burger (V)

Savory portabella mushroom steak

10.99

Chicken Breast Burger

11.99

Tender marinated grilled chicken breast

Vegetarian Burger (V)

All-natural, certified vegan vegetable patty

11.99

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~ Top it Off ~

Portabella Burger, Vegetarian Burger and Chicken Breast Burger are served with artisan greens, fresh tomato, cucumber, sundried tomato garlic aioli.

Add cheese for 1.00

Add bacon for 2.00

Note: Meats can be cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.

Please be aware that our kitchen does process foods including wheat, dairy, soy, and nuts.

Steaks

Served with artisan rolls and maître d' butter, petite salad, seasonal sautéed vegetables, and your choice of French fries, sweet potato fries, organic quinoa, steamed Yukon gold parsley potatoes, or apple slaw.
Sweet potato fries served with house made ginger lime sauce.

~ Ask your server for beer or wine pairing suggestions ~

JJ Hills Specialty ~ Fresh Grilled London Broil 19.99

10 ounce Flank Steak marinated in fresh herbs, our house marinade of garlic, soy and ginger, cooked over a hot fire and sliced thin and finished with béarnaise sauce

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| Peppered Grilled Rib Steak (GF) 26.99 | New York Steak (GF) 26.99 |
| 12 ounce Angus choice rib steak, seasoned with cracked pepper | 12 ounce choice New York Steak |

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| Grilled Rib Steak (GF) 25.99 | Boneless Pork Chop (GF) 18.99 |
| 12 ounce Angus choice rib steak seasoned to perfection | (2) 4 ounce pork loins grilled to perfection and served with sautéed apples |

Each of our steak selections can be paired with your choice of bordelaise or béarnaise sauce.
All steaks are hand cut and locally sourced and seasoned with our special blend of sea salt, garlic, onion, celery salt, and paprika then grilled to your preference.

Pastas

Served with artisan rolls and maître d' butter, and petite salad.

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| Chicken Fettuccine 22.99 | Veggie Primavera (V) 18.99 |
| Tender grilled chicken breast tossed in classic garlic alfredo sauce made with cream and white wine with fettuccine topped with shaved Parmesan cheese | Lightly cooked, fresh, vegetables in olive oil and herbs tossed with fettuccine pasta topped with shaved Parmesan cheese |

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| Seafood Fettuccine 26.99 |
| Salmon, shrimp, clams, and mussels tossed in classic garlic alfredo sauce made with cream and white wine with fettuccine topped with shaved Parmesan cheese |

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From the Sea

Served with artisan rolls and maître d' butter, petite salad, seasonal sautéed vegetables, and your choice of French fries, sweet potato fries, organic quinoa, steamed Yukon gold parsley potatoes, or apple slaw.
Sweet potato fries served with house made ginger lime sauce.

~ Ask your server for beer or wine pairing suggestions ~

Classic Steamed Clams (1 lb) (GF) 19.99
Half Portion (1/2 lb) 16.99

Steamed clams with butter, bacon, celery, and onion served with drawn butter

Sautéed Prawns (GF) 24.99

Six prawns sautéed with herbs from our garden, white wine and butter served with cocktail sauce

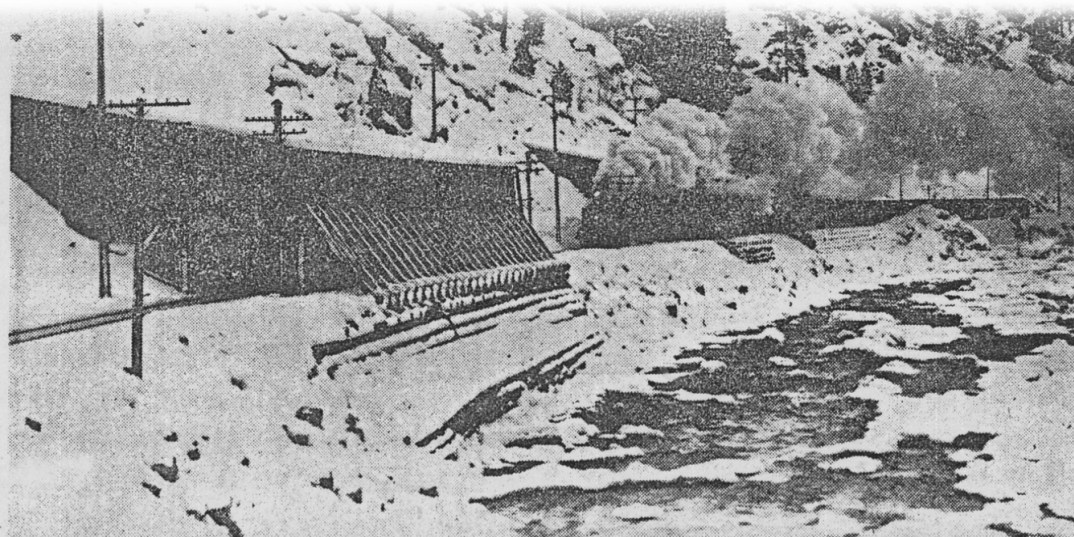
Coconut Shrimp (6) 18.99
Half Portion (3) 15.99

Tasty shrimp breaded with shredded coconut cooked golden brown served with our house ginger lime dipping sauce

Grilled Salmon (GF) 22.99

Salmon fillet basted with fresh herb butter sauce and grilled to perfection

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PICTORIAL PAST: TUMWATER CANYON

This cool, inviting scene is the Tumwater Canyon during the days when the canyon route was on the main line of the Great Northern Railway to the coast. A series of snowsheds helped keep the track free of snowslides. The route was abandoned 39 years ago in favor of an easier and shorter route up the Chumstick Valley and through a tunnel. Here a Great Northern train puffs its way up the canyon just below the Tumwater Dam.

The Chumstick line was begun in July, 1927, and was placed in operation Oct. 7, 1928. In the spring of 1929 widening operations were begun on the Tumwater Canyon grade to make it a part of the Stevens Pass Highway for motor travel. When the canyon highway was officially opened Sept. 1, 1929, and for some time after, the snowsheds were still in use.—(Photo from the H. B. Kester collection, Leavenworth).