



DINNER MENU

STARTERS

TRADITIONAL SWISS FONDUE 14
Nutty and savory Gruyere and Emmental cheeses blended with white wine, cream, and enhanced with Kirsch cherry liquor. Served with a soft pretzel, dark Bavarian bread, apple, and pear slices

PASTRAMI REUBEN EGG ROLLS 8
Smoked beef pastrami brisket with house sauerkraut, Swiss cheese, and horseradish spiked dipping sauce

FRIED CAULIFLOWER 7
Buffalo blue cheese, sweet chili sesame garlic, or plain with ranch dipping sauce

BIG BRAT 7
Beer braised 1/3 pound bratwurst sausage with house-made sauerkraut on the side

SIDE OF SWEET POTATO FRIES OR FRENCH FRIES 5

SOUPS & SALADS

NORTHWEST CLAM CHOWDER
Cup 5 | Bowl 8
Four-time Seattle Maritime Festival Chowder Competition Winner

HOUSE OR CAESAR SALAD
Small 5 | Large \$8

ICICLE STEAK SALAD 14
Seasoned grilled flank steak with Spring mix and Romaine lettuce, gorgonzola cheese, dried cranberries, and raspberry vinaigrette dressing (GF)

DIJON ASIAGO CHICKEN CAESAR 14
Substitute Soy Ginger Sockeye Salmon \$16
Our house special Dijon and Asiago crusted chicken with crisp romaine, parmesan and Asiago cheese, croutons, and Caesar dressing

BURGERS & SANDWICHES

Served with French fries, sweet potato fries, or side salad

DELUXE CHEESEBURGER 14
1/3 pound burger served with special sauce, cheddar cheese, lettuce, onion, tomato, and pickles

TUMWATER MOUNTAIN BURGER 16
1/3 pound burger served with Black Forest ham, Swiss cheese, crispy onions, horseradish honey-mustard sauce, lettuce, tomato, and pickles

VEGAN IMPOSSIBLE BURGER 16
All vegan, all day. With vegan cheddar, lettuce, tomato, onions, and pickles and our SuperDeluxe vegan burger sauce on a ciabatta bun

CRISPY SESAME GARLIC CHICKEN 15
Crispy tempura style chicken thigh, pickled vegetables and Thai basil, ginger aioli, brioche bun

PRIME RIB DIP 15
Thin sliced prime rib of beef with French onion au jus

FLANK STEAK SANDWICH 16
Marinated beef flank steak Swiss cheese, sautéed onions and mushrooms, lettuce, tomato, and teriyaki mayo

ENTRÉES

DIJON & ASIAGO CRUSTED CHICKEN FETTUCCHINE 23
Tender chicken breast coated with Dijon, bread crumbs, and Asiago cheese. Served with a house salad and rolls

VEGETARIAN DIJON & ASIAGO CRUSTED PORTABELLA MUSHROOM MEDALLIONS 19
Includes wild rice and lentil pilaf, seasonal vegetables and garlic cream sauce. Served with a house salad and rolls

FROM THE GRILL Served with artisan rolls, petite salad, seasonal sautéed vegetables, and your choice of French fries, sweet potato fries, baked potato*, quinoa, mashed potatoes, or apple jicama slaw

JJ HILLS' SPECIALTY ~ CHOICE BEEF FLANK STEAK 21
10-ounce flank steak marinated in fresh herbs, our house marinade of garlic, soy, and ginger, cooked over a hot fire sliced thin and finished with béarnaise sauce (GF)

GRILLED NEW YORK STEAK 28
Seasoned 12-ounce strip loin steak served with red wine demi-glace crispy onions and pickled horseradish

GRILLED SOCKEYE SALMON 24
Soy ginger glaze, apple jicama slaw (GF)
JJ Hills is committed to sourcing sustainable salmon

*Baked potato comes with butter, sour cream, green onions, and bacon

WELCOME TO LEAVENWORTH

Featuring our selection of Bavarian favorites. Served with a choice of German fried potatoes or spaetzle, house-made apple slaw, sauerkraut, or braised sweet & sour red cabbage and a warm artisan roll

WIENERSCHNITZEL 24
Traditional tender veal cutlet prepared in the Viennese style; breaded and served with lemon wedges

SMOTHERED CHICKEN SCHNITZEL 23
Seasoned breaded or grilled chicken breast with sautéed apples, bacon, onion, and mushrooms, topped with Swiss cheese, then finished with green peppercorn sauce

DESSERTS

BAVARIAN APPLE STRUDEL 8
Flakey puff pastry stuffed with apples and spices, then topped with our warm vanilla sauce and whipped cream

BLACK FOREST BROWNIE SUNDAE 8
Moist chocolate brownies with vanilla ice cream, tart cherries, and warm caramel sauce

ROYAL LEMON TORTE 8
Dense lemon chiffon and creamy mascarpone cake with raspberry coulis

An 18% taxable service charge will be added to parties of eight or more. Many items on this menu are available in a gluten free version; please ask your server. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.