

# DINNER MENU

Est.  2009

## STARTERS

### HAPP INN'S FAMOUS GUACAMOLE

Fresh avocado topped with housemade pico de gallo & served with warm crispy corn tortilla chips **GF** | 14.<sup>95</sup>  
Add Veggies | 2.<sup>95</sup>

### TILAPIA CEVICHE

Avocado, tomato, red onion, cilantro in fresh citrus juice & tortilla chips **GF** | 15.<sup>95</sup>

### HERBED HUMMUS

Housemade flatbread, jicama, carrots, red peppers & cucumbers **GF** | 13.<sup>95</sup>

### CHICKEN QUESADILLAS

Flour tortillas, Chihuahua cheese, pico de gallo, sour cream & salsa verde **GF** | 13.<sup>95</sup>  
Steak or Shrimp Quesadillas add | 4.<sup>00</sup>

### FRIED CALAMARI

Crispy calamari, pickled banana peppers & spicy marinara sauce | 14.<sup>95</sup>  
Also available grilled **GF**

### JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch or bleu cheese **GF** | 14.<sup>95</sup>

### TUNA TARTAR

Ahi tuna, diced red onion, jicama, sesame oil & fresh lemon juice, served with crispy lavash | 16.<sup>95</sup>

### BAKED GOAT CHEESE

Baked goat cheese with tomato basil sauce & toasted baguette **GF** | 13.<sup>95</sup>

## FLATBREADS

### MARGHERITA

Fresh mozzarella, roma tomatoes, pesto & fresh basil chiffonade **GF** | 13.<sup>95</sup>

### SPINACH & GOAT CHEESE

Goat & mozzarella cheeses, sun-dried tomatoes & garlic spinach **GF** | 13.<sup>95</sup>

### PANCETTA

Pancetta, brussels sprouts, sundried tomato, fresh mozzarella **GF** | 13.<sup>95</sup>

### ITALIAN SAUSAGE

Sausage, mozzarella cheese **GF** | 13.<sup>95</sup>

## SOUPS

### CHICKEN TORTILLA

Queso fresco & tortilla strips **GF**  
cup 4.<sup>95</sup> bowl 6.<sup>95</sup>

### TURKEY CHILI

Sour cream, onions, pasta & cheddar **GF**  
cup 5.<sup>50</sup> bowl 8.<sup>50</sup>

### SOUP OF THE DAY

Chef's choice cup 4.<sup>50</sup> bowl 6.<sup>50</sup>

## HAPP SIDES

### HOUSEMADE CORNBREAD

Cast iron skillet baked & served with brown sugar butter

8.95

### Roasted Vegetables

### Sautéed Garlic Spinach

### Mashed Potatoes

(Plain, Garlic, Truffle)

### Wood Oven Roasted Cauliflower

### Roasted Brussels Sprouts

6.95

## HAPP TACOS

Poblano crema, avocado, lettuce, pico de gallo & queso fresco, served in corn tortillas

with a side of Mexican rice **GF**

Pulled Chicken Tinga | 15.<sup>95</sup>

Grilled Shrimp or Skirt Steak | 20.<sup>95</sup>

### TILAPIA

Lightly blackened fresh tilapia, chipotle mayo, cabbage slaw & pico de gallo, served in corn tortillas with a side of Mexican rice **GF** | 15.<sup>95</sup>

## SALADS

### ADD PROTEIN:

grilled or blackened chicken 3.<sup>95</sup> | BBQ pork 3.<sup>95</sup>  
shrimp 6.<sup>95</sup> | salmon 7.<sup>95</sup> | tuna 8.<sup>95</sup> | 6 oz skirt steak 9.<sup>95</sup>

### WILLOW ROAD

Romaine, iceberg & field greens tossed with toasted almonds, heirloom cherry tomatoes, house-made cornbread croutons, goat cheese, charred corn, dried dates, fresh avocado & champagne vinaigrette **GF** | 15.<sup>95</sup>

### SPINACH

Baby spinach, dried cranberries, candied walnuts, heirloom tomatoes, feta and balsamic vinaigrette **GF** | 14.<sup>95</sup>

### QUINOA & BEET

Romaine & kale, duo of red & yellow quinoa, diced red beets, heirloom cherry tomatoes, feta, roasted cauliflower & candied walnuts in a champagne vinaigrette **GF** | 15.<sup>95</sup>

### CAESAR

Romaine, kale, parmesan cheese, croutons & caesar dressing **GF** | 13.<sup>95</sup>

### COBB

Romaine, iceberg & field greens, swiss cheese, avocado, egg, applewood-smoked bacon, tomato & 1000 island dressing **GF** | 15.<sup>95</sup>

### NICOISE

Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, soy-lime aioli & herb vinaigrette **GF** | 15.<sup>95</sup>

### SOUTHWEST

Romaine, iceberg & field greens, corn, tomato, red pepper, black beans, tortilla strips & chipotle ranch dressing **GF** | 15.<sup>95</sup>

## HAPP SPECIALTIES

### CARLOS' SKIRT STEAK FRITES

Grilled 12 oz skirt steak with parmesan truffle frites & red wine compound butter **GF** | 30.<sup>95</sup>

### GRILLED ATLANTIC SALMON

Grilled salmon served over quinoa & rice, roasted fingerling potatoes & green beans **GF** | 25.<sup>95</sup>

### GRILLED JUMBO SHRIMP

Grilled jumbo shrimp served on a bed of grilled vegetables and cauliflower rice **GF** | 26.<sup>95</sup>

### FISH & CHIPS

Tecate beer battered fresh cod, french fries & housemade tartar sauce | 19.<sup>95</sup>

### LAKE SUPERIOR WHITEFISH

Cauliflower rice, crispy potatoes, brussels sprouts & lemon butter sauce **GF** | 25.<sup>95</sup>

### SPAGHETTI SQUASH "PASTA"

Rustic tomato sauce, spaghetti squash, spinach and parmesan cheese with garlic bread **GF** | 21.<sup>95</sup>

### GENERAL HAPP'S FRIED CHICKEN

Half a chicken served with french fries & coleslaw | 21.<sup>95</sup>  
all white or dark meat add | 4.<sup>00</sup>

### SHRIMP PANCETTA PENNE

Pasta tossed in a creamy vodka sauce with pancetta, spinach, grilled shrimp & cheesy garlic bread | 26.<sup>95</sup>

### BRICK OVEN DUCK

Half a bone-in duck over roasted fingerling potatoes & green beans with red wine demi-glace **GF** | 34.<sup>95</sup>

### CHICKEN ENCHILADAS

Pulled chicken tinga wrapped in corn tortillas, creamy tomatillo salsa, Chihuahua cheese, sour cream, pico de gallo & Mexican rice **GF** | 18.<sup>95</sup>

### TOMAHAWK PORK CHOP

Grilled 14 oz. pork chop served with mashed potatoes & peppercorn sauce on the side **GF** | 30.<sup>95</sup>

## HANDCRAFTED SANDWICHES

Served with a choice of fries, chips, coleslaw, sweet potato fries or add 2.<sup>50</sup> for a 1/2 order of a Happ side

### BLACKENED TUNA STEAK

Cabbage slaw, with soy aioli on a brioche bun **GF** | 18.<sup>95</sup>

### CRISPY CHICKEN

Our juicy breaded chicken topped with swiss cheese, fresh tomato & our tangy cabbage-kale slaw, served on a brioche bun | 15.<sup>95</sup>

Also available grilled **GF**

### PULLED PORK

House smoked pulled pork, BBQ sauce, coleslaw & crispy onions on a pretzel bun **GF** | 15.<sup>95</sup>

### FRENCH DIP

Thinly sliced prime rib on a crispy baguette with au jus & horseradish sauce for dipping **GF** | 19.<sup>95</sup>

## BUILD A BURGER

Comes with lettuce, tomato, onion on your choice of brioche, pretzel or wheat oat bun  
Served with a choice of fries, chips, coleslaw, sweet potato fries or add 2.<sup>50</sup> for a 1/2 order of a Happ side

### PICK A HALF POUND PATTY

Prime Beef | 15.<sup>95</sup>

Mexican Turkey | 14.<sup>95</sup>

Bison | 17.<sup>95</sup>

Roasted Veggie & Black Bean | 14.<sup>95</sup>

### CHEESE | \$1

American

Swiss

Cheddar

Blue

Pepper Jack

### TOPPINGS | \$1.<sup>50</sup>

Applewood-Smoked Bacon

Sunny Side Up Egg

Sautéed Mushrooms

Avocado

Guacamole

### TOPPINGS CONTINUED | \$.50

Grilled Serranos/Jalapenos

Pickles

Pico de Gallo

Crispy Onions

### SAUCES | CHOOSE ONE

Horseradish

Blue Cheese Dressing

Chipotle Mayo

Poblano Crema

BBQ

\$3.00 Splitting charge on specialties, sandwiches & burgers

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

All Sandwiches & Burgers can be served in a lettuce cup upon request. Parties of 6 or more include 20% gratuity. Availability & prices subject to change.

\*GF = available gluten free upon request extra charges may apply