LUNCH MENU
(Lunch served 11:30am. - 5:00pm daily)

STARTERS

STEELHEAD WINGS
Crispy marinated drumettes tossed with one of our house made sauces: teriyaki, mildly hot or hell fire hot sauce. Served with celery and bleu cheese dressing. 8.95

CALAMARI FRITTI
Tender calamari, lightly breaded and served with our Cajun remoulade sauce. 10.95

WOODFIRED GARLIC BREAD
Made in our woodfired oven. Half order 3.95 Full order 5.95

GRILLED CHICKEN QUESADILLA
Grilled chicken, onions, cheddar and jack cheeses wrapped in a giant flour tortilla. Served with a side of sour cream, peppers, corn and black bean relish and salsa fresca. 8.95

STATION STYLE NACHOS
Fresh made chips with cheese, black beans, salsa, peppers and sour cream. Full order 9.95 Half order 4.95 Add roasted chicken for 1.00 more.

THE SAMPLER
A taste of our wings, calamari, BBQ ribs and onion rings with a trio of dipping sauces. 13.95

BEER STEAMED CLAMS
Steamed in our amber beer with garlic, shallots, herbs and butter. Tossed with grated reggiano and parsley. 11.95 Add fettuccine for 1.00 more.

MOUND O' FRIES
Served with ranch dressing. Full order 4.95 Half order 2.95 Add cheese for 1.00 more.

ONION RINGS
Sweet onions lightly battered and served with ranch dressing and BBQ sauce. 7.95

SOUPS AND SALADS

SOUP DU JOUR
Fresh made soup created daily. Clam chowder on Fridays. Bowl 4.95 Cup 2.95

STATION STARTER SALAD
Fresh mixed greens with a choice of house made dressings. 4.95

CLASSIC CAESAR
Crisp romaine tossed with our tangy Caesar dressing, garlic croutons and reggiano cheese. Large 8.95 Small 4.95 For an extra charge you can add chicken or salmon to your salad.

STATION COBB
Fresh greens with chicken, bacon, avocado, tomato egg and crumbled bleu cheese. Served with your choice of dressing on the side. Large 11.95 Small 6.95

SCALLOP AND APPLE SALAD
Fresh grilled scallops, sliced apples, bleu cheese and cashews with mixed greens and our raspberry vinaigrette dressing. 14.95

MEDITERRANEAN
Fresh greens with roasted peppers, artichoke hearts, olives, cucumbers and feta cheese. Served with our sundried tomato vinaigrette. Large 10.95 Small 5.95

WARM SPINACH SALAD
With a warm bacon vinaigrette, onions, mushrooms, potatoes and feta cheese. 10.95

SOUTHWESTERN PRAWN SALAD
Mixed greens, watercress, fennel, oranges and radishes with a lime cilantro vinaigrette topped with spicy grilled prawn skewers. 13.95

CHINESE CHICKEN
With crisp romaine, onions, glazed walnuts, sesame seeds, mandarin oranges and bean sprouts with a soy ginger vinaigrette. Large 11.95 Small 6.95

FAJITA STEAK SALAD
With tomatoes, avocado, red and green bell peppers and black beans. Served with our spicy house made jalapeno ranch dressing. 14.95
## ENTRÉES

**BBQ BABY BACK RIBS**
A half slab of tender ribs braised in beer and glazed with our chipotle barbecue sauce. Served with fries and jalapeno slaw. 16.95

**FISH AND CHIPS**
Fresh fish in a crispy beer batter served with Cajun remoulade and jalapeno slaw. 11.95

**TURKEY BURRITO**
Fresh roasted turkey, avocado, rice, beans, cheese, jalapenos and sour cream wrapped in a giant flour tortilla. Served with a side of chips and salsa. 10.95

**SATAY TRIO**
A spicy combination of grilled shrimp, marinated chicken and beef skewers with a trio of dipping sauces. Served on a bed of Asian slaw with crunchy peanuts. 15.95

**SNAPPER TACO**
Fresh red snapper wrapped in a large flour tortilla with bell pepper, onion, tomato, avocado and melted cheese. Topped with a creamy tequila lemon sauce. 13.95

**CRISPY CHICKEN TENDERLOINS**
Served with fries, house made jalapeno slaw and a side of buttermilk ranch. 10.95

**CAJUN PENNE PASTA**
Seared chicken, shrimp, sausage, onions and peppers tossed in our spicy Cajun cream sauce. Topped with fresh grated reggiano cheese. 15.95

**CHICKEN PENNE PASTA**
Seared chicken with artichoke hearts, tomatoes, herbs and olives, finished with rosemary infused olive oil. Topped with fresh grated reggiano cheese. 14.95

**ANGELO HAIR POMODORO**
A blend of fresh and sundried tomatoes, roasted garlic, spinach and basil. 11.95

**FETTUCCINE PRIMAVERA**
Fresh seasonal vegetables and fettuccine tossed with a light pesto cream sauce. 12.95

## SANDWICHES

(Add a side salad or fries for 1.00 more or a side Caesar for 1.25 or onion rings for 1.50)

**BLT**
Crisp bacon, lettuce, tomato, avocado and a touch of mayo on a sourdough baguette. 8.95

**POPCORN SHRIMP**
Deep fried breaded shrimp with chipotle aioli on a sourdough baguette. 9.95

**GRILLED CHICKEN**
Marinated chicken breast on a whole wheat bun with spicy honey mustard. 7.95

**BLACKENED SWORDFISH**
Fresh grilled blackened swordfish topped with lemon cilantro aioli on a sourdough bun. 9.95

**ROLLER MILL REUBEN**
Corned beef, house made sauerkraut, Swiss cheese and spicy mustard on light rye. 7.95

**SALMON BLT**
Fresh grilled salmon, peppered bacon, lettuce and tomato with zesty dill aioli. 9.95

**STATION CLUB**
Roasted turkey, bacon, lettuce, tomato and mayo triple stacked on toasted wheat bread. 8.95

**GRILLED PORTOBELLO MUSHROOM**
Marinated in garlic, herbs and balsamic vinaigrette, with melted Swiss and peppers. 7.95

**CRISPY CHICKEN**
Buttermilk battered chicken breast topped with a roast garlic aioli on a wheat bun. 8.95

**SOUTHWESTERN BEEF GYRO**
Soft flat bread with spicy beef, lettuce, tomato, avocado, onions and cucumbers. 10.95

**ROASTED TURKEY**
Fresh turkey breast with lettuce and tomato on whole wheat with cranberry relish. 7.95

**BARBECUE PORK**
Grilled pork with chipotle BBQ sauce, sautéed onions and pepper jack cheese. 8.95

## BURGERS

(Add a side salad or fries for 1.00 more or a Caesar for 1.25 or crispy onion rings for 1.50)

All burgers come with lettuce, tomato, onion, pickles and a touch of mayo on a whole wheat bun.

**STATION BURGER**
1/3 pound of choice ground beef with all the fixings. 6.95

**STEELHEAD CHEESEBURGER**
A sharper version of our Station burger topped with aged sharp cheddar. 7.25

**PEPPEDERED BACON CHEDDAR BURGER**
Our most popular burger with smoked bacon rubbed with cracked peppercorns. 7.95

**MUSHROOM BURGER**
1/3 pound burger topped with sautéed mushrooms and pepper jack cheese. 7.95

**BLEU CHEESE BURGER**
The ultimate, tangy crumbled bleu cheese topped burger. 7.95

**BREW HOUSE OSTRICH BURGER**
FARM fresh ostrich topped with grilled bell peppers, onions and pepper jack cheese. Served on a soft focaccia bun. 9.95

**MUSHROOM TURKEY BURGER**
Topped with pepper jack cheese and served on a soft sourdough bun. 7.95

**GARDEN BURGER**
All veggie patty topped with grilled onions, cheddar and a sundried tomato spread. 7.25

## WOOD FIRED PIZZA

All pizza made on our wheat crust using grains from our brewery, mozzarella and provolone cheese.

**THE STEELHEAD**
A hearty combination of seasoned ground beef, pepperoni, black forest ham, andouille sausage and scallions. 12.95

**SMOKED SALMON**
A classic combination of smoked salmon, red onion and capers with our dill crème fresh sauce. 13.95

**THE HAWAIIAN**
A tasty blend of our house made marinara sauce, pineapple and black forest ham. 10.95

**THAI CHICKEN**
Marinated chicken with spicy Hoisen marinara, chopped peanuts, sprouts and cilantro. 11.95

**THE ROMAN**
A mix of pepperoni, onions, roasted garlic, olives, fresh basil and goat cheese. 10.95

**MARGHERITA**
A recipe from Naples with roasted tomatoes, mozzarella and fresh basil. 8.95

**WILD MUSHROOM**
Portobello, button and oyster mushrooms wood fired with our walnut pesto sauce. 10.95

**BARBECUE CHICKEN**
Marinated BBQ chicken with grilled onions and sweet roasted corn. 10.95

**THE VEGETARIAN**
A healthy combination of artichoke hearts, mushrooms, grilled eggplant and fresh tomatoes with our house made walnut pesto. 10.95
STEELHEAD HAND-CRAFTED BEERS
All our beers are made on premise using only the freshest barley, hops, yeast and water. We invite you to taste beer at it’s finest.

HAND CRAFTED DRAFT ROOTBEER
Our original spicy draft rootbeer is brewed in small batches, full of flavor and great over ice or in a rootbeer float. Pint 2.75

HONEY VANILLA BOTTLED ROOTBEER
A house favorite with sweet honey-vanilla flavors. 12oz bottle 2.95 Available in six packs or by the case to go.

THE SAMPLER
A taste of all our fine micro-brewed beers currently on tap. 7.25

HAIRY WEASEL HEFEWEIZEN
A straw yellow effervescent slightly cloudy wheat beer, mild in flavor. Served with a slice of lemon.

BROADWAY BLONDE
A golden American style cream ale. Crisp and delicate.

RAGING RHINO RED (1991 Gold Medal Winner)
Deep shades of amber, crisp hoppy aroma and toffee-caramel flavors make this one of our most popular ales.

BOMBAY BOMBER I.P.A.
Deep gold, citrus floral hop aroma with lots of hop flavor, leading to an intense hop finish. A cult favorite India Pale Ale for the serious beer aficionado.

DARK ALE
The current stout or porter of a rotating lineup of rich, full flavored dark ales.

SEASONAL BEERS
Throughout the year, our brewmaster produces a variety of seasonal beers. Please ask your server for our current selection.

GLASS 2.75  PINT 4.25  TALL 5.50

CASK CONDITIONED ALES
We have two cask conditioned ales served via authentic English beer engines. Our brewer rotates the selection every few weeks. GLASS 3.50  PINT 4.50

WYDER'S HARD CIDER - Raspberry, Peach and Pear 3.50

OTHER BEVERAGES
We offer a wide selection of soft drinks, coffee, tea and juices. Bottled alcohol free beer is also available.

SELECT WINES BY THE GLASS
Steelhead offers a variety of premium wines by the bottle or glass. If you would like to bring in your own wine, our corkage fee is 15.00.

PREMIUM FULL BAR
Visit our dining room or poolroom bar for the finest in distilled spirits. We offer classic and contemporary cocktails, as well as signature drinks for your enjoyment.

STEELHEAD LOGO MERCHANDISE
A must have for all beer lovers. Steelhead logo pint glasses, t-shirts, sweatshirts, ball caps and other items are always available.

Cash, Visa, MasterCard, American Express and Discover accepted. Sorry no checks please.
18% gratuity added to parties of EIGHT or more.
1.00 split plate charge.
"FRESH BEER BREWED HERE"

Beer is a fermented or fermenting grain beverage. Every Steelhead location brews its own beer fresh on the premises. Barley is taken from a huge grain silo outside, milled to grist, mixed with warm water and left to set for an hour. During that time the grain starches are converted to malt sugars. Then the sweet liquid is strained out, moved to the kettle and boiled with hops which provide a bitter balance to the beer. After the boil, the bitter liquid is cooled and fresh yeast is added. Now it is called beer. The fermenting beer is conditioned and aged in a tall cone bottomed tank, then filtered into a refrigerated serving tank.

Our brewers are proud of their craft and hope you will enjoy the fruits of their creativity. To date, Steelhead has won 23 medals at the Great American Beer Festival.

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Banquet information available on our web site: www.steelheadbrewery.com