

## BEVERAGES

Bottomless beverages, drink 'em till you drop! \$1.50

### Coffee

*We proudly serve Seattle's Best Coffees*

### Hot Tea

Iced Tea - Raspberry Iced Tea

Lemonade

Coca Cola - Diet Coke - Sprite - Mr Pibb - Fanta

House Label Bottled Water \$1.50

## WINES AND SPIRITS

Choose from a selection of  
designer martinis,  
blended drinks,  
tall sips,  
and hot drinks from the bar.

Ask your server for current tap beers or  
enjoy a specialty beer from Bavaria!

Featured wines include a lovely selection of red and white wines  
from local vintners including:

La Toscana  
Berghof Keller  
Boudreaux Cellars  
Eagle Creek  
Icicle Ridge  
Wedge Mountain  
Cascadia

Ask your server for more regional wines currently available.

You'll also enjoy our own J. J. Hills private label wines including:

Merlot  
Cabernet Sauvignon  
Cabernet / Merlot Blend  
Syrah  
Chardonnay  
Riesling  
Champagne  
Raspberry Sparkling Wine

## DESSERT

Ask for our daily selection of house made desserts.



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RESTAURANT & WINE BAR



Icicle Village  
RESORT

505 Highway 2  
Leavenworth, WA 98826  
(800) 961-0162 ~ [IcicleVillage.com](http://IcicleVillage.com)

*'Where Leavenworth goes to celebrate'*

(509) 548-8000

[jjhillsrestaurant.com](http://jjhillsrestaurant.com)

## APPETIZERS

**Jumbo Shrimp Cocktail** - Crisp celery, house-made cocktail sauce and lemon. \$12.95

**Quesadillas** - A grilled flour tortilla filled with cheddar & jack cheeses, green onion, olives, diced tomatoes and your choice of steak, chicken or Chilean shrimp. On the side: salsa, sour cream and guacamole. Jalapenos on request. \$10.95

**Nachos** - Tri-color corn chips, cheddar and monterey jack cheese, green onion, olives, and tomato, with sour cream, guacamole and salsa. Choose chicken, cheese or steak. Jalapenos on request. \$10.95

**Potato Skins** - Twice cooked potatoes filled with cheese and your choice of bacon, chicken, Chilean shrimp or steak, topped with tomatoes, green onions and olives. On the side: salsa, sour cream, and guacamole. \$9.95

**Button Mushrooms** - Sautéed with garlic, wine and tarragon, then finished with a rich beef demi-glace and cream. \$9.95

## SALADS

**JJ's Caesar** - Crisp romaine, seasoned croutons and parmesan cheese tossed in our special recipe creamy dressing. \$9.95  
**Add chicken, shrimp or steak.** \$12.95

**Taco Salad** - Green onion, olives, shredded cheese, and tomato on crisp lettuce with sour cream, salsa and guacamole in a crispy fried tortilla, with shredded chicken or grilled steak. \$12.95

**Shrimp and Avocado** - Chilean shrimp salad and avocado on crisp greens with tomato and cucumber. \$12.95

**Chicken Mélange** - Creamy chicken salad and seasonal fruit on crisp greens with toasted almonds. \$12.95

## DEUTSCHE SPEZIALITÄTEN

*Our German specialties are accompanied by sauerkraut, rotkohl and fried red potatoes. Included is your choice of soup or house salad and sourdough loaf with butter.*

**Wiener Schnitzel** - Hand cut veal loin pounded thin, breaded and fried. With lemon. \$18.95

**Jäger Schnitzel** - Pork loin cubed, breaded and fried. With Hunter mushroom sauce. \$17.95

**Hühner** - Chicken breast pounded thin, breaded and fried. With creamy lemon caper sauce. \$17.95

**Beef Rouladen** - Pickle, carrot and mustard stuffed sirloin of beef, rolled and poached in a rich beef demi-glace. \$18.95

**Würstchen** - Choose two Bavarian Meats® sausages: bockwurst, bratwurst or kielbasa steamed in beer then grilled. \$15.95

## BARBECUE BRIDGE

*Barbecue specialties are served with baked beans, freshly baked corn bread with whipped honey butter and seasonal vegetables. Served with your choice of soup or house salad.*

**Baby Back Ribs** - A full rack, steamed in beer and broiled, with house BBQ sauce. \$19.95

**Half Rack** - For the lighter appetite, one half rack of our special ribs. \$16.95

**Chicken BBQ** - One half of a Washington chicken, broiled in our house BBQ sauce. \$15.95

**Pacific Salmon** - Hand cut salmon filet brushed with lemon and soy. \$19.95

**Prawn Brochette** - Marinated jumbo shrimp with sweet pepper and pineapple. \$19.95

**JJ's Teaser Can't decide? Mix 'em up!**  
 Smaller portions of any two of your favorites! \$19.95

## BURGERS AND MORE

*All burgers are made of 100% extra lean ground sirloin and are presented on Kaiser rolls. Choose one side dish: soup, house salad, French fries, or chips.*

**JJ Hill's BBQ Burger** - Grilled onions, Tillamook® cheddar cheese and house BBQ. \$9.95

**Bacon Burger** - Hickory smoked bacon and Tillamook® cheddar. \$9.95

**Mushroom & Swiss Burger** - Sautéed mushrooms and Emmentaler swiss cheese. \$8.95

**Cheese Lovers** - Tillamook® cheddar, provolone and Emmentaler swiss. \$9.95

**Bacon & Bleu Burger** - Danish bleu cheese and hickory smoked bacon. \$10.95

**Burger Melt** - Emmentaler swiss and grilled onion on rye bread. \$8.95

**The Reuben** - Corned beef, sauerkraut, swiss cheese and thousand island on grilled rye. \$9.95

**Frenchy, the Dip** - Thin sliced roast beef on baguette served "au jus". \$9.95

## STEAKS AND SEAFOOD

*Hand cut Midwest American beef or fresh seafood accompanied by seasonal vegetables and sourdough loaf with butter. Included is your choice of baked potato, rice pilaf, or French fries and house salad or soup.*

**New York Gentleman** - Pan seared and whiskey flamed, the sauce is finished in the pan with garlic, green peppercorns and just a touch of cream. \$23.95

**Blackened Delmonico** - Choice Midwest beef, blackened and bleu cheese crusted. \$23.95

**Rib Eye BBQ** - Select, hand cut eye of the rib marinated in house BBQ sauce and broiled. \$22.95

**Beer Sirloin** - Select hand cut top sirloin marinated in beer and herbs, with sautéed mushrooms. \$19.95

**Shrimpful Striploin** - A hand cut New York steak broiled and paired with three of our scampi style prawns. \$23.95

**Seafood Sirloin** - Add a Pacific king salmon filet or three scampi style sautéed shrimp to our beer sirloin (without the mushrooms). \$22.95

**Shrimp Scampi** - Prawns sautéed with garlic, shallots and wine, finished with butter. \$21.95

**Scallops Dijonaise** - Sautéed bay scallops in a dijon mustard cream sauce. \$20.95

**Porter Prawns** - Jumbo porter beer battered prawns deep fried and golden. \$21.95

## PASTA

*Our special garlic bread and your choice of soup or house salad accompany these favorites.*

**Shrimp Cappelini** - Jumbo prawns sautéed with garlic, shallot, fresh tomato and herbs finished with wine and lemon. Served on a steaming bed of angel hair pasta. \$19.95

**Seafood Fettuccini** - Prawns, scallops and salmon sautéed with mushrooms and green onion and finished in our special garlic cream sauce. \$19.95

**Chicken Mushroom Fettuccini** - Tender chicken breast in our special garlic cream sauce. \$18.95

**Penne Primavera** - Seasonal vegetables over penne pasta with marinara. \$15.95

**Sausage & Pepper Penne** - Kielbasa and bratwurst with peppers, onion and dried chilies in a spicy marinara on penne pasta. \$17.95