

# thunder

## burger & bar

### salads

**Mixed Greens Salad** – \$6 Tomatoes, Cucumbers, Carrots And Garlic Herb Croutons In A Honey Mustard Vinaigrette  
**Bibb Salad** – \$7 Tomatoes, Red Onions, Blue Cheese & Hickory Smoked Bacon. Roasted Red Pepper Ranch Dressing  
**Caesar Salad** – \$7 Romaine Lettuce, Creamy Caesar Dressing W/ Garlic Herb Croutons & Parmesan Cheese  
**Spinach Salad** – \$8 Tomatoes, Artichoke Hearts, Almonds & Goat Cheese, Charred Tomato Vinaigrette  
**Thunder Salad** – \$10 Greens W/Cranberry, Avocado, Walnuts, Bacon, Boiled Egg & Cheddar. Roasted Red Pepper Ranch  
**Thai Salad** – \$9 Greens, Cabbage, Tomatoes, Peanuts, Thai Noodles And Fresh Herbs. Orange Sesame Peanut Dressing  
**Country Chicken Salad** – \$13 Tomatoes, Cucumbers, Carrots, Egg & Cheddar, Red Pepper Ranch  
**Add To Any Salad: Blackened Salmon - \$7, Crab Cake - \$7, Grilled Steak - \$7, Grilled Chicken Breast - \$5, Fried Chicken Tenderloins - \$5**

### sides & starters

**Soup Of The Day** – \$6 Please Ask Your Server For Today's Selection  
**Vegetarian Chili** – \$7 Garbanzo Beans, Onions, Peppers, Celery, Tomatoes, Zucchini, Eggplant, Cabbage & Corn Chips  
**Homemade Beef Chili Soup** – \$8 Beef Tenderloin Simmered In Our Secret Recipe, Cheddar, Sour Cream & Corn Chips  
**Nachos** – \$10 Corn Tortilla Chips Smothered W/ Chili, Cheddar & Jack Cheeses, Pico De Gallo, Guacamole & Sour Cream  
**Cheese Plate** – \$11 Chef's Rotating Selection Of Cheeses & Accompaniments  
**Thunder Hummus** – \$8 Roasted Eggplant, Chickpeas & Tahini, Served W/ Veggies & Pita  
**Artichoke & Spinach Dip** – \$10 Hot & Creamy, Served W/ Corn Chips  
**Crawfish & Crab Dip** – \$12 A Hot & Spicy Cajun Delicacy, Served W/ Corn Chips  
**Grilled Buffalo Wings** – \$9 Hot Or Mild Sauce, Grilled, Then Flash Fried. Side Of Celery, Carrots & Blue Cheese  
**Chicken Fingers & Fries** – \$9 Buttermilk Battered And Fried, Side Of Honey Mustard  
**Rib Appetizer** – \$9 St. Louis Style Pork Ribs, W/ Honey Soy Glaze, & Cranberry Coleslaw  
**Fried Calamari** – \$9 Cajun Seasoning, Served W/ Ginger Aioli  
**Fried Mushrooms** – \$7 Buttermilk Battered Button Mushrooms, Served With Thousand Island  
**Thunder Fries** – \$4 Twice Cooked Fries, Seasoned With Garlicky Herbed Sea Salt  
**Chili Fries** – \$6 Thunder Fries Smothered In Our Special Homemade Beef Chili And Topped W/ Cheddar Cheese  
**Sweet Potato Fries** – \$5 Seasoned With Garlicky Herbed Sea Salt, Served W/ Ginger Aioli  
**Thunder Loaded Skins** – \$8 Loaded With Our Homemade Beef Chili, Cheddar Cheese, Pico De Gallo & Sour Cream  
**Beef Sliders** – \$10 3 Mini-Beef Burgers, American Cheese & Remoulade, On A Mini-Sesame Challah Bun, Cornichons  
**Crabcake Sliders** – \$13 3 Mini-Crabcakes W/ Remoulade, On A Mini-Sesame Challah Bun, Cornichons  
**Bbq Pork Sliders** – \$10 3 Slow Roasted Mini-Pulled Pork Sandwiches, On A Mini-Sesame Challah Bun, Cornichons  
**Falafel Sliders** – \$9 3 Mini-House Made Falafel Sandwiches, Topped W/ Herbed Cucumber Yogurt Sauce, Cornichons  
**Mini-Corn Dogs** – \$6 Two Certified Angus Beef Franks Dipped In Budweiser Cornmeal Batter, Served W/ Honey Mustard  
**Sautéed Mussels** – \$10 Bar Harbor Mussels Sautéed In Stone Levitation Ale, Bell Peppers, Onions, Garlic & Herbs, Crostini

### burgers

*Premium All-Natural, Free-Range Beef Burger, Freshly Ground & Served W/ Lettuce & Remoulade Sauce On A Toasted Sesame Seed Challah Bun W/ **Choice Of** Thunder Fries, Cranberry Vinaigrette Cole Slaw **Or** Apple Potato Salad.  
**Substitute** Sweet Potato Fries Or Side Mixed Greens or Caesar Salad for **\$2***

**8 Oz. Thunder Burger - \$12**

**Free Toppings** Tomato, Charred Jalapeno & Poblano Peppers, Raw Red Onion, Grilled Red Onion, Sautéed Mushrooms, Roasted Red Peppers, 1000 Island, Caramelized Red Onion Relish, Ancho Mayo, Wasabi Mayo, Ginger Aioli, BBQ, Ranch  
**\$1 (Each)** Gorgonzola Blue Cheese, Pepper Jack, American, Swiss, Sharp Cheddar, Tobacco Onions, Beef Chili, Home Made Pico De Gallo, Pineapple Salsa  
**\$2 (Each)** Havarti, Tillamook Aged White Cheddar, Belle Etoile Triple Cream Brie, Morbier, Applewood Smoked Bacon, Guacamole, BBQ Pulled Pork, Avocado, Fried Egg  
**\$5 (Each)** Seared Hudson Valley Foie Gras

### signature burgers & sandwiches

*Served W/ Choice Of One Side*

**Showdown At The Border** – \$14 Beef Burger, Topped W/ Beef Chili, Cheddar, Pico De Gallo & Remoulade  
**Ventura Highway** – \$13 Beef Burger, With Brie, Caramelized Red Onion Relish & Watercress, Tomato & Remoulade  
**Pig In A Cow Suit** – \$14 Beef Burger, With Cheddar, BBQ Pulled Pork, Tobacco Onions & Remoulade  
**Love Me Tender** – \$16 Kobe Beef Burger, With Tillamook Aged White Cheddar, Tomato & Remoulade  
**Big Pimpin** – \$23 Kobe Burger, W/ Seared Hudson Valley Foie Gras, Morbier, Balsamic Reduction, Tomato & Remoulade  
**Born To Be Wild** – \$15 Boar Burger. Havarti Cheese, Pineapple Salsa & Remoulade  
**Buffalo Stomp** – \$16 Bison Burger, Wrapped In Bacon. Grilled Onion, Gorgonzola Blue Cheese, Tomato & Remoulade  
**Elk River Falls** – \$15 Elk Burger, Ground W/ Herbs And Mustard Seed, Topped W/ Tomato & Remoulade  
**Learning To Fly** – \$12 Herbed Ground Turkey Burger, Swiss Cheese, Avocado, Granny Smith Apples & Remoulade  
**Crab Yars** – \$15 Jumbo Lump Crab Cake, Topped W/ Tomato & Remoulade  
**O Fortuna** – \$16 Ahi Tuna Fillet, Seared Rare W/ Caramelized Red Onion Relish, Watercress, Tomato & Wasabi Mayo  
**Rock The Casbah** – \$11 House Made Falafel Burger, Topped W/ Diced Onions, Tomatoes & Herbed Cucumber Yogurt Sauce  
**Portobello Rd** – \$12 Chardonnay & Herb Marinated Portobello. Roasted Pepper, Zucchini, Tomato, Walnut Pesto & Swiss  
**Sweet Caroline** – \$11 Slow-Cooked Pork Smothered In A Carolina-Style BBQ Sauce, Topped With Tobacco Onions  
**Freebird** – \$12 Grilled Chicken Breast Topped With Havarti, Tobacco Onions Tomato & Ancho Mayo

### entrees

**Fish & Chips** – \$16 Budweiser Battered Alaskan Pollock Served W/ Thunder Fries And Tartar Sauce  
**New York Strip Steak** – \$20 Grilled W/Gorgonzola Butter, Tobacco Onions, Served W/Mashed Potatoes & Veggies  
**Rib Entrée** – \$18 St. Louis Style Pork Ribs Braised In Chef's Spices & Grilled In A Honey Soy Glaze. W/ Fries & Coleslaw  
**Crab Cakes** – \$22 Two Baked Jumbo Lump Crab Cakes, Served W/ Cranberry Vinaigrette Cole Slaw, Fries & Tartar Sauce  
**Grilled Chicken Breast** – \$15 Garlic & Herb Marinade, Pineapple Salsa, Balsamic Reduction, Vegetables, Mashed Potato  
**Blackened Salmon** – \$18 Herbed Cucumber Yogurt, Served W/ Mashed Potatoes & Sautéed Vegetables

### desserts

**Key Lime Pie** – \$6 Homemade Pie Topped W/ Fresh Whipped Cream  
**Guinness Chocolate Cake** – \$7 With A Belgian Chocolate Whipped Ganache & Raspberry Sauce  
**Ice Cream** – \$6 Chocolate, Vanilla, Strawberries & Cream  
**Banana Split** – \$8 Caramelized Banana W/ Chocolate, Vanilla & Strawberry Gelato, Toasted Almonds & Chocolate Croutons  
**Bread Pudding** – \$6 With Cranberries, Raisins & Vanilla Gelato. Served In Bourbon Whiskey Cream  
**Apple & Cranberry Crisp** – \$7 Served Hot W/ Vanilla Ice Cream And Caramel Sauce  
**Tiramisu** – \$7 Myer's Dark Rum & Espresso Soaked Lady Fingers W/ Mascarpone Cream And Chocolate Sauce  
**Cheese Plate** – \$11 Chef's Rotating Selection Of Cheeses & Accompaniments