



APPETIZERS

Cheese Platter

(tangy goat cheese, sage derby, port wine derby, creamery Wensleydale with cranberry, farmhouse cheddar, brie, cracker and fruits)

\$13

Breaded Mozzarella

(served on a bed of French fries with a side of marinara sauce)

\$9

Tuscan Style Bruschetta

(fresh vine ripe tomatoes, red onion, basil and a hint of garlic tossed in balsamic vinegar and olive oil)

\$7

Calamari Fritti

(lightly breaded and fried to perfection.

Served with a zesty marinara sauce and lemon wedges)

\$9

Seared Ahi

(Served on top of strawberry melon vinaigrette with jicama salad)

\$12

Crab Cake

(made with real Dungeness crab, served with homemade sauce)

\$9

Buffalo Wings

(spicy chicken wings served with blue cheese dressing & celery sticks)

\$9

Roma Artichoke and Wilted Spinach Dip

(Roma Artichoke and Wilted Spinach finely chopped in a creamy melted blend of parmesan cheese)

\$9

SOUPS

Cup \$4 Bowl \$5
Bread bowl ADD \$1.50

Chicken Tortilla

(our secret recipe of Mexican chicken tortilla soup)

Creamy Mushroom with Roasted Onion

(homemade wild mushroom soup with caramelized onions, fresh herbs and Idaho potatoes)

Tomato Bisque

(creamy tomato soup with a touch of basil)

SALAD

Classic Caesar

(hearts of Romaine, our homemade classic croutons, and creamy Caesar dressing topped with shredded Parmesano Regiano, add chicken for \$2 or fried calamari for \$3)

\$10

Sesame House Chicken Salad

(mixed greens, topped with shredded chicken breast, sliced almonds, oranges and crispy noodles with our homemade sesame dressing)

\$11.99

Sicilian Cobb

(shredded iceberg lettuce, topped with boiled eggs, bacon bits, sliced avocado, scallions, sweet corn, bruschetta mix, grilled chicken and feta cheese)

\$11.99

Ensalada de Mexico with Grilled Chicken

(mixed green salad, sweet corn, avocado, spicy tortilla chips, chopped tomatoes, black beans, cilantro, jalapeno pepper and our chipotle dressing, topped with a spoon of sour cream)

\$11.99

Grilled Salmon Salad

(served over mixed green and homemade cucumber dill dressing)

\$12.99

BURGERS

comes with lettuce, tomato, onion and French fries

Sub chicken breast for \$1.50 sub veggie patty for \$1.00

(add \$1 for sweet potato fries substitute wheat bun for \$1)

Cheese Burger

(Angus beef served with cheddar, pickles and 1000 island dressing)

\$6.50

Filling Station Special

(Angus beef served with bacon, avocado, cheddar and swiss cheese)

\$9.50

Mushroom Swiss Burger

(Angus beef served with sautéed mushrooms and swiss cheese)

\$9

BBQ Burger

(Angus beef served with cheddar cheese, bacon and BBQ sauce)

\$9

Chili Burger

(Angus beef served open faced with our famous turkey chili, topped with mixed cheese)

\$9

Patty Melt

(melted pepper jack cheese, tomato, red onion)

\$9

Tippy Spicy Burger

(cheese and Cajun spices infused in ground beef, topped with grilled onion and jalapeño)

\$9

Hawaiian Burger

(angus beef, with terriyaki sauce, pineapple, swiss cheese)

\$10

Turkey Burger

(turkey patty, cheese of your choice)

\$9

Chef Nacho's Burger

(cheese of your choice stuffed inside two patties with bacon on top)

\$11.50

Veggie Lover Burger

(garden patty, grill mushroom, onion, eggplant, topped with fresh avocado and sprouts)

\$9

Ahi Burger

(with alfalfa sprouts, tomato, avocado, pickles and wasabi mayo)

\$12

SEAFOOD

(all served with wild rice and seasonal sautéed vegetables)

Grilled Salmon

(7 ounces of grilled Alaskan salmon, served with garlic aioli or rock shrimp sauce)
\$14.99

Tilapia

(simple and delicious with capers and white wine sauce)
\$12.99

Mahi Mahi with Papaya Relish and Mango Sauce

(get exotic with this mouth watering tropical sauce served on top of the Mahi Mahi)
\$14.99

Seared Shrimp with Tomatillo Sauce

(served with black beans and rice)
\$13.99

Stuffed Salmon

grilled salmon stuffed with crab meat, topped with hollandaise sauce
\$16.99

BEEF PLATTERS

(all served with garlic mash potato and seasonal sautéed vegetables)

Classic Style New York Steak

(made the way you like, drizzled with peppercorn sauce)
\$16.99

Pot Roast

(tender and juicy)
\$12.99

Sirloin Steak

(grilled to perfection, topped with peppercorn sauce)
\$15.99

The Filling Station Meat Loaf

(delicious and tender meat loaf, seasoned and baked in our kitchen)
\$13.99

SIDES

(sides can be substituted on main dishes per request)
\$5

MIXED GREEN SALAD

FRENCH FRIES

SWEET POTATO FRIES

WILD RICE

CREAMED SPINACH

SEASONED VEGETABLE MEDLEY

GARLIC MASHED POTATO

ONION RINGS

DESSERTS

Fried Banana Cheesecake

Pumkin Pie

Caramel Apple Pie

Cheesecake

Add ice cream for .99 cents

POULTRY

(all served with garlic mash potato and seasonal sautéed vegetables)

Rosemary Roasted Chicken

(chicken marinated in our secret recipe, infused with rosemary and roasted to perfection)
\$12.99

Chicken Marsala

(pan seared chicken breast with minced garlic, wild mushrooms, Marsala wine, fresh herbs and a final twist of butter)
\$12.99

Filling Station Fried Chicken

(crispy and juicy chicken made with our secret recipe)
\$12.99

Chicken Piccata

(pan seared chicken breast in E.V.O.O. with capers, fresh Italian parsley, lemon and white wine)
\$12.99

Chicken Pot Pie

\$11.99

PORK

(all served with garlic mash potato and seasonal sautéed vegetables)

Grilled Pork Chop with Onion Cranberry Chutney

(all natural pork chop grilled to perfection, topped with delicious onion cranberry chutney sauce)
\$12.99

Grilled Pork Chop with Apple Sauce

(12 ounce bone in center cut Pork chop, grilled just right and topped with homemade apple sauce)
\$12.99

* Pulled Pork Sandwich

(open face pulled pork sandwich in southern style BBQ sauce, topped with coleslaw and served in Italian Ciabatta bread)
\$12

(* served with fries)

BEVERAGES

Hot Tea \$2.25

(premium selection to choose from)

Iced Tea \$2.25

(freshly brewed with dried plums)

Coke, Diet Coke,

Sprite, Root Beer \$2.25

Arnold Palmer \$2.50

Lemonade \$2.50

Milk s \$2.00 L \$2.50

Orange Juice s \$2.50 L \$3.25

Cranberry Juice s \$2.50 L \$3.25

Apple Juice \$2.25

House Coffee \$2.25

Double Espresso \$2.25

Capuccino \$3.50

Mayan Mocha \$3.50

Chai Latte (vanilla spice) \$3.50

COCKTAIL

Sangria

Bloody Mary

Mimosa

BEER

Domestic \$3.00

Bud Lite, Budweiser

Import & Specialty \$4.00

Heiniken, Bass, Becks, New Castle, Blue Moon, Stella Artois

