



TAKE OUT MENU

Call to place order 801.463.9393
1063 East 2100 South, Sugar House
www.fiddlerselbowslc.com

APPETIZERS

PULLED PORK NACHOS

Our classic nachos smothered with BBQ pulled pork instead of chili 10.95

WINGS

Choose from traditional buffalo wings (only hotter!) or BBQ wings. All served with carrots, celery & bleu cheese dressing 9.35

CALAMARI

Calamari, tossed in seasoned flour and deep fried to a crispy golden brown, topped with grated asiago cheese, served with cocktail sauce 7.95

ARTICHOKE DIP

Marinated artichokes, cream cheese, and fresh lemon juice, served with warm pita bread 7.75

SMOKED JALAPEÑOS

Six fresh jalapeños filled with spicy cream cheese and bacon, smoked with cherry wood. Served with sweet pepper sauce 6.95

NACHOS

Tortilla chips smothered with veggie chili, melted cheddar and Monterey jack cheeses, topped with black olives, tomatoes, jalapeños, red onions, sour cream and guacamole. With Fiddler's fresh salsa 7.95

SAMPLER PLATE

Six buffalo wings, two coconut shrimp and three smoked jalapeños. Served with bleu cheese dressing, orange-horseradish marmalade, and sweet red pepper sauce 13.95

SMASH POTATOES

Our house specialty. You've never had mashed potatoes this good. Ask your server for today's flavor 3.95

COCONUT SHRIMP

Six large shrimp rolled in coconut and deep-fried to a golden brown, served with orange-horseradish marmalade 7.95

SMOKEY CHIPOTLE HUMMUS

Smokey Chipotle hummus served with marinated olives and warm pita bread 7.25

BLACK BEAN QUESADILLA

Flour tortillas filled with spicy black beans, cheddar and Monterey jack cheese, with sour cream & salsa 4.25 With chicken 6.95

SALADS, SOUPS 'N' CHILI

Homemade Dressings: Honey-Mustard, House Vinaigrette, Ranch, Gorgonzola, Bleu Cheese and Fat-free Ginger Oriental
All soups and salads are served with a roll and butter.

MEDITERRANEAN CHOPPED SALAD NEW

Fresh chopped romain lettuce tossed with cucumbers, grilled chicken, artichokes, garbanzo beans, diced tomatoes, green onions, kalamata olives, feta cheese, salami and basil vinaigrette 9.95

COBB SALAD

A traditional favorite! Sliced egg, chicken breast, gorgonzola cheese, bacon and tomatoes on a bed of fresh mixed greens. Served with your choice of dressing on the side 10.25

SPINACH & CHICKEN SALAD

Grilled chicken served on a bed of fresh spinach, tossed with honey mustard dressing, almonds and golden raisins. Garnished with Asiago cheese, orange slices, avocado and fresh tomatoes 9.25

*BLACK AND BLEU STEAK SALAD

Blackened marinated flank steak cooked to your specifications, served on a mixed green salad topped with diced tomatoes, bleu cheese crumbles, cucumbers, avocado and bleu cheese dressing 11.95

CAESAR SALAD

Romaine lettuce, tossed with our traditional Caesar dressing, topped with Asiago cheese and croutons. **Our Caesar dressing is made with anchovies.** 7.95

DINNER SALAD

Mixed greens topped with cucumbers, red onions, carrots and a tomato wedge 3.50

SOUP OF THE DAY

They're made fresh each morning — ask your server for today's choices 3.95

BLACK BEAN & CORN SALAD NEW

Mixed greens topped with black bean and corn mix, garnished with tortilla chips and tomatoes wedges, topped with Cajun chicken 9.25

SOUP AND SALAD

A bowl of our homemade soup and a dinner salad with your choice of dressing 7.25

Veggie Chili & Salad 7.95

VEGGIE CHILI

A hearty black bean chili with no meat, but plenty of zest 5.95

SALAD ADDITIONS

Add Chicken 3.95 • Add Salmon 5.25

Add Steak 5.25 • Add Avocado 1.25



FRESH EXPRESS

PICK ANY
TWO ITEMS FOR 6.25
(NO SUBSTITUTIONS)

HALF SANDWICH

Roast beef, turkey, or chicken salad on sourdough, wheat, or rye bread with cheddar, Swiss, mozzarella, or Monterey Jack cheese, mayonnaise, mustard, lettuce, and tomatoes

CUP OF SOUP OF THE DAY

Ask your server

GARDEN SALAD

Mixed greens topped with cucumbers, red onions and tomato wedge

FRESH FRUIT

Mixed seasonal fruits

VEGGIE CHILI

Hearty, zesty black bean chili with no meat

* Consumer Advisory — Thoroughly cooking foods of animal origin such as beef, eggs, fish, pork, poultry, or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information. Please let us know if you have any food allergies.



ENTREES

FRESH FISH DAILY

Ask your server

ARTICHOKE CHICKEN

Breast of chicken sautéed with artichokes, fresh tomatoes, shallots, lemon zest, garlic and fresh basil, served with smash potatoes and fresh sautéed vegetables 12.95

HERB CRUSTED SALMON WITH RED WINE SHALLOT SAUCE

Fresh Atlantic salmon crusted with black pepper and fresh herbs, served with red wine shallot butter sauce, smash potatoes and fresh sautéed vegetables 14.95

SEAFOOD ENCHILADAS

Two flour tortillas filled with shrimp, scallops, crab meat, green onions, cheddar and Monterey jack cheeses, served with sour cream, Spanish rice and black beans 10.25

CHILE VERDE

Fresh pork simmered with fresh green chiles and tomatillos, rolled in two flour tortillas and smothered with chile verde and melted cheddar and Monterey jack cheese. Served with black beans and Spanish rice 7.95

EGGPLANT MANICOTTI WITH SPINACH

Manicotti pasta filled with ricotta cheese, grilled eggplant and spinach, topped with marinara sauce and asiago cheese 9.95

BEER BATTER HALIBUT 'N' CHIPS

Fresh strips of halibut dipped in beer batter and fried to a golden brown, served with french fries and fresh coleslaw 13.95

*MARINATED FLANK STEAK

Marinated flank steak cooked to your specifications, served with wild mushroom sauce, smash potatoes and fresh sautéed vegetables 12.95

Try our Sunday brunch!
All-You-Can-Eat Prime Rib 11.95
9:00 am-2:00 pm

SANDWICHES

All sandwiches served with fries, cup of chili, or cup of soup. Substitute Smash Potatoes of the day for 1.00. Substitute a salad for 2.00.

CASHEW SALAD SANDWICH

Grilled chicken salad with cashews, celery, onions, mayonnaise and raisins, served on toasted sourdough bread with lettuce and sliced tomato 7.50

SOUTHWEST TURKEY

Roasted turkey served on batter-dipped sourdough bread and grilled with Monterey Jack, chipotle aioli, roasted green chiles and tomatoes 7.95

CALIFORNIA TURKEY CLUB

Fresh rotisserie-roasted turkey, swiss cheese, avocado, bacon, lettuce, tomatoes and mayo, served on a hoagie roll 8.25

PULLED PORK

House-smoked pork on an onion rosette with BBQ sauce, served with fresh coleslaw 7.50

STEAK & PORTABELLO

Marinated flank steak and a portabello mushroom served on a hoagie roll with gorgonzola cheese, horseradish mayo, lettuce, tomato and red onion 10.50

SAN FRANCISCAN

Thin sirloin sautéed with green chiles and fresh, sliced tomatoes, served on a sourdough hoagie with melted Monterey Jack cheese and horseradish mayonnaise 7.95

BUFFALO CHICKEN

A grilled breast of chicken dipped in traditional buffalo wing sauce, topped with Monterey Jack cheese, served on an onion rosette bun with lettuce, tomato, onion & a side of bleu cheese dressing 7.95

VEGETARIAN SANDWICH

Grilled portabello mushroom, eggplant, zucchini, yellow squash, red and green bell peppers, and red onion, marinated with balsamic vinegar and olive oil, served on focaccia bread with pesto, grilled tomatoes and mozzarella cheese. **(Can be made vegan upon request)** 7.50

CUSTOM BURGERS

All burgers served with fries, cup of chili, or cup of soup. Substitute Smash potatoes of the day for 1.00. Substitute a salad for 2.00.

BURGER

Certified Angus ground chuck, no hormones or antibiotics, served on an onion rosette with mayo, lettuce, onion and tomatoes 6.95

BLACK BEAN BURGER

Spicy black bean vegan burger served on focaccia bread with lettuce, onion and tomatoes. **Can be made vegan upon request** 7.25

GARLIC BURGER

Certified Angus ground chuck, no hormones or antibiotics, mixed with roasted garlic and seasonings, served on an onion rosette with mayo, lettuce, onion and tomatoes 6.95

CUSTOMIZE BURGERS AND SANDWICHES

Choice of swiss, cheddar, Monterey Jack, mozzarella, bleu cheese crumbles or smoked gouda .85
Bacon 1.25 • Chili 1.25 • Avocado 1.25 • Sautéed mushrooms .95 • BBQ sauce .75
Grilled onions .75 • Fresh Jalapeños .75 • Smoked jalapeño cream cheese 1.25

Please Note: We do not accept checks. • An 18% gratuity will be charged on parties of 8 or more and on separate checks.

We fry in trans fat free oil. Any substitutions may incur an extra cost

FESum09