



BURGERS

JOHNNY CASH BURGER

CALIFORNIA CERTIFIED ANGUS BEEF*, WHITE CHEDDAR CHEESE, APPLEWOOD SMOKED BACON, HOUSE PICKLED SWEET PEPPERS, FRIED ONION CRISPS & BBQ SAUCE.
\$14

GORGONZOLA MUSHROOM BURGER

CALIFORNIA CERTIFIED ANGUS BEEF*, SEARED WILD MUSHROOMS, FRIED ONION CRISPS, HOUSE MADE GORGONZOLA CHEESE SAUCE.
\$14

JOHN WAYNE BURGER

DIESTEL RANCH GROUND TURKEY*, CHEDDAR CHEESE, APPLEWOOD SMOKED BACON, TOMATO, FRIED ONION CRISPS & WICH SAUCE.
\$14

GOLD RUSH BURGER

CALIFORNIA CERTIFIED ANGUS BEEF*, BACON MAC & CHEESE, APPLEWOOD SMOKED BACON, GARLIC AIOLI & FRIED ONION CRISPS.
\$15.50

CHILI CHEESE BURGER

CALIFORNIA CERTIFIED ANGUS BEEF*, CHEDDAR CHEESE, HOUSE MADE CHILI & FRIED ONION CRISPS.
\$13

DUCK BURGER

GROUND DUCK*, SCRATCH MADE PEAR FIG JAM, GARLIC AIOLI, FRIED ONION CRISPS, ARUGULA, RED WINE VINAIGRETTE & CHEDDAR CHEESE SKIRT.
\$15.50

BOAR BURGER

GROUND WILD BOAR*, WHITE CHEDDAR CHEESE, APPLEWOOD SMOKED BACON, FRIED EGG, FRIED ONION CRISPS & HOUSE APPLE BUTTER.
\$16

OLD SCHOOL BURGER

CALIFORNIA CERTIFIED ANGUS BEEF*, WHITE CHEDDAR CHEESE, KETCHUP, MUSTARD, LETTUCE, TOMATO & HOUSE PICKLES.
\$10.50

EL CHARRO BURGER

CALIFORNIA CERTIFIED ANGUS BEEF*, PICKLED JALAPENOS, PEPPER JACK CHEESE, FRIED ONION CRISPS & SPICY STEAK SAUCE.
\$12.50

BISON BURGER

GROUND BISON*, SAGE CHEDDAR CHEESE, LETTUCE, TOMATO, GRILLED RED ONION, CHIPOTLE AIOLI & HOUSE STEAK SAUCE.
\$16

LAMB BURGER

LEBANESE SPICED GROUND LAMB*, ROASTED TOMATO, GOAT CHEESE, GARLIC AIOLI, RED ONION, ARUGULA & BALSAMIC VINAIGRETTE.
\$15.50

UPGRADE YOUR BURGER OR SANDWICH

+FRIED EGG (\$1.50) +AVOCADO (\$2) +MUSHROOMS (\$3) +EXTRA BACON (\$2) +EXTRA CHEESE (\$2)
+EXTRA BEEF PATTY (\$4) +HOUSE CHILI (\$3) +GLUTEN FREE/VEGAN BUN (\$1) +WHOLE GRAIN VEGAN BUN (\$2)

UPGRADE YOUR FRIES

BANH MI FRIES (\$6) GARLIC FRIES (\$2) BUFFALO BLEU FRIES (\$2.50) GRAVY FRIES (\$4)
GORGONZOLA MUSHROOM FRIES (\$5) CHILI CHEESE FRIES (\$4.50)

CUSTOMIZE YOUR ORDER

SUBSTITUTE GRILLED CHICKEN, BEYOND BURGER OR HOUSE VEGGIE PATTY WITH ANY BEEF BURGER • ENJOY A HOUSE SALAD INSTEAD OF FRIES

SANDWICHES

DESPERADO SANDWICH

THINLY SLICED GRILLED MARINATED FLANK STEAK, SEARED WILD MUSHROOMS, HOUSE PICKLED SWEET PEPPERS, CARAMELIZED ONIONS & GORGONZOLA CHEESE SAUCE, ON A SOURDOUGH HOAGIE.
\$15

BUTTERMILK FRIED CHICKEN SANDWICH

CRISP FRIED CHICKEN THIGH, APPLEWOOD SMOKED BACON, HOUSE PICKLES, LETTUCE, TOMATO, SRIRACHA BLEU CHEESE SAUCE, ON AN ARTISAN BUN.
\$13.50

BRODERICK GRILLED CHEESE

GRIDDLED BACON MAC AND CHEESE PATTY, MELTED CHEDDAR, GRILLED TOMATOES; STUFFED BETWEEN GRILLED SOURDOUGH BREAD.
\$11.50

PULLED PORK BANH MI SANDWICH

SLOW ROASTED PULLED PORK, PICKLED DAIKON & CARROT, JALAPENOS, CILANTRO, VIETNAMESE CITRUS CARAMEL SAUCE, ON A SOURDOUGH HOAGIE
\$12.50

OCEAN CITY SANDWICH

SCRATCH MADE MARYLAND BLUE CRAB CAKE, 'WICH SAUCE, TOMATO, LETTUCE, ON AN ARTISAN BUN .
\$14.50

BRODERICK CUBANO

GRILLED HAM, PULLED PORK, MELTED SWISS CHEESE WITH HOUSE PICKLES & MUSTARD ON A GRILLED SOURDOUGH HOAGIE.
\$15

BUFFALO CHICKEN SANDWICH

BUTTERMILK FRIED CHICKEN THIGH WITH HOUSE BUFFALO SAUCE, TOPPED WITH BLEU CHEESE DRESSING AND CRUMBLES, WITH LETTUCE & TOMATO, HOUSE PICKLES, ON AN ARTISAN BUN.
\$13.50

REUBEN SANDWICH

SLOW ROASTED CORNED BEEF, LOCALLY SOURCED GRILLED SAUERKRAUT, SWISS CHEESE & 1000 ISLAND DRESSING, ON AN ARTISAN BUN.
\$13

BRODERICK HAM & CHEESE

GRIDDLED BACON MAC AND CHEESE PATTY, GRILLED HAM, TOMATOES, AND CHEDDAR CHEESE STUFFED BETWEEN SLICED SOURDOUGH.
\$12.50

SALMON BLT SANDWICH

GRILLED SALMON*, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, & SMOKED BACON TARTAR SAUCE, ON A SOURDOUGH HOAGIE.
\$14

FRIED CHICKEN CORDON BLEU

BUTTERMILK FRIED CHICKEN THIGH TOPPED WITH GRILLED HAM, MELTED SWISS & HOUSE HONEY MUSTARD SAUCE, LETTUCE, TOMATO, HOUSE PICKLES, ON AN ARTISAN BUN.
\$14.50

NO EGG SALAD SANDWICH

SCRATCH MADE VEGAN EGG SALAD, LETTUCE, TOMATO, RED ONION, VEGAN MAYO, ON A SLICED SOURDOUGH.
\$11

FRIES

NAKED FRIES

HAND CUT POTATOES, TWICE FRIED, SIMPLY SEASONED.
\$5

BANH MI FRIES

TOPPED WITH SLOW ROASTED PULLED PORK, PICKLED DAIKON & CARROT, JALAPENOS, CILANTRO, VIETNAMESE CITRUS CARAMEL SAUCE.
\$10

GARLIC FRIES

TOSSED WITH GARLIC AIOLI & HERBS.
\$6

BUFFALO BLEU FRIES

TOSSED IN OUR CUSTOM HOT SAUCE, TOPPED WITH CRUMBLED BLEU CHEESE.
\$7

GRAVY FRIES

TOPPED WITH OUR HOUSE MADE BEEF GRAVY & CHEDDAR CHEESE.
\$7

CHILI CHEESE FRIES

TOPPED WITH OUR HOUSE MADE BEEF CHILI & CHEDDAR CHEESE.
\$7

GORGONZOLA MUSHROOM FRIES

TOPPED WITH HOUSE MADE GORGONZOLA CHEESE SAUCE & SEARED WILD MUSHROOMS.
\$8

SIDES

BRODERICK JUMBO WINGS

EAST COAST STYLE WHOLE JUMBO WINGS, ROASTED THEN FRIED TO ORDER. TOSSED IN BUFFALO SAUCE TOPPED WITH CRUMBLED BLEU CHEESE.

SERVED WITH HOUSE MADE RANCH OR BLEU CHEESE DRESSING.

WHOLE WINGS, NOT DRUMMETTES OR HALF WINGS

HALF DOZEN \$16 / DOZEN \$24

BACON MAC & CHEESE

MADE WITH BLEU, GRUYERE & CHEDDAR CHEESE, APPLEWOOD SMOKED BACON; CRISPED TO PERFECTION.
\$8

FISH TACOS

MARINATED BASA; SERVED WITH PICKLED DAIKON & CARROT, SHREDDED CHEDDAR, JALAPENOS, CORN SALSA & 'WICH SAUCE
AVAILABLE AS BATTERED & DEEP FRIED OR GRILLED.
3 FOR \$10

VEGAN MAC & CHEESE

GLUTEN FREE PASTA MIXED WITH OUR VEGAN CHEESE SAUCE, TOPPED WITH VEGAN BACON BITS.
\$8

THERE IS AN 18% GRATUITY FOR PARTIES OF 10 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SALADS

SERVED WITH YOUR CHOICE OF SCRATCH MADE DRESSINGS:
RANCH, 1000 ISLAND, BLEU CHEESE, RED WINE VINAIGRETTE
OR BALSAMIC VINAIGRETTE

EXTRA DRESSING \$.75

BBQ CHICKEN SALAD

GRILLED BBQ CHICKEN BREAST, MIXED ARTISAN GREENS, CUCUMBERS, CARROTS,
TOMATOES, GRATED CHEDDAR, CRISPY ONIONS.

\$13

+ AVOCADO (\$2) +BACON (\$2)

CALIFORNIA GREEN SALAD

MIXED ARTISAN GREENS, CUCUMBERS, TOMATOES & CARROTS.

\$9

+GRILLED CHICKEN (\$4) +SALMON (\$6) +AVOCADO (\$2)
+BACON (\$2)

FLANK STEAK SALAD

MIXED ARTISAN GREENS, CUCUMBERS, CARROTS, TOMATO, TOPPED WITH BOILED EGG, BLEU
CHEESE, HAND-CUT FRIES, ONION CRISPS, & MARINATED FLANK STEAK.

\$14

+AVOCADO (\$2) +DOUBLE STEAK (\$4)

KALE CAESAR SALAD

TENDER BABY KALE, HOUSE CAESAR DRESSING, PARMESAN & CROUTONS.

\$12

+GRILLED CHICKEN (\$4) +SALMON (\$6) +AVOCADO (\$2)
+BACON (\$2)

CHOPPED COBB SALAD

CHOPPED ROMAINE LETTUCE, GRILLED CHICKEN BREAST, HARD BOILED EGG, BLEU CHEESE,
TOMATOES, CUCUMBERS, APPLEWOOD SMOKED BACON & AVOCADO.
SERVED WITH YOUR CHOICE OF DRESSING.

\$14

DESSERTS

VOODOO COOKIE ICE CREAM SANDWICH

VANILLA ICE CREAM SANDWICHED BETWEEN A DARK CHOCOLATE COOKIE, WITH HINTS OF
CAYENNE & GINGER. DUSTED WITH POWDERED SUGAR & SERVED WITH RICH CHOCOLATE
SAUCE.

\$7

BREAD PUDDING

SCRATCH MADE BREAD PUDDING, DUSTED WITH POWDERED SUGAR & TOPPED WITH RICH
CARAMEL SAUCE.

\$7

+ICE CREAM (\$2)

BANANA PUDDING

RICH VANILLA PUDDING, FRESH BANANAS, VANILLA WAFER COOKIES
& WHIPPED CREAM.

\$7

CUSTARD SHAKES

CLASSIC SHAKES - \$7

MADE FROM FROZEN CUSTARD

VANILLA • STRAWBERRY • CHOCOLATE

NUTTY BUDDY • CHOCOLATE ALMOND COCONUT

SALTED CARAMEL • VOOODOO COOKIE • CREAMSICLE

BOOZY SHAKES- \$13

CAR BOMB

CHOCOLATE, DRAFT STOUT & JAMESON

MARGARITA

LIME ZEST, SILVER TEQUILA, TRIPLE SEC

BOURBON PEANUT BUTTER BANANA

JACK DANIEL'S, PEANUT BUTTER, FRESH BANANA

TOASTED MARSHMALLOW COCONUT

VANILLA VODKA, IRISH CREME, FRANGELICO, ROASTED COCONUT RIM

STRAWBERRY SHORTCAKE

PINNACLE CAKE VODKA , STAWBERRIES, WHIPPED CREAM, VANILLA WAFER

BRUNCH

AVAILABLE ON SATURDAY & SUNDAY FROM 10AM - 3PM

BISCUITS & GRAVY

SCRATCH COUNTRY BISCUITS TOPPED WITH SAUSAGE GRAVY AND TWO EGGS YOUR WAY.

\$10

CHICKEN & WAFFLES

BUTTERMILK FRIED CHICKEN THIGH, BELGIAN WAFFLE,
WHIPPED BUTTER & MAPLE SYRUP.

\$13

CLASSIC BENEDICT

GRILLED ENGLISH MUFFINS TOPPED WITH SEARED HAM, EGGS YOUR WAY, & HOUSE
HOLLANDAISE SAUCE. SERVED WITH HOUSE POTATOES.

\$12

BREAKFAST PLATE

CHOICE OF APPLEWOOD SMOKED BACON, COUNTRY SAUSAGE PATTY, SEARED TOFU OR
SAUTEED VEGETABLES SERVED WITH TWO EGGS YOUR WAY, HOUSE POTATOES & SOURDOUGH
TOAST.

\$11

CORNERD BEEF HASH

BRAISED CORNERD BEEF, CARAMELIZED ONIONS, SWEET PEPPERS AND POTATOES, SERVED WITH
TWO EGGS YOUR WAY.

\$12

VEGAN TOFU SCRAMBLE

CARAMELIZED PEPPERS AND ONIONS, ZUCCHINI AND TOFU, SAUTEED AND SERVED WITH FRESH
CORN SALSA & HOUSE POTATOES.

\$12

BREAKFAST FRIES

HAND CUT FRIES TOPPED WITH TWO EGGS, CORN SALSA, SALSA VERDE, CHEDDAR CHEESE, &
YOUR CHOICE OF BRAISED CARNITAS, GRILLED FLANK STEAK, COUNTRY SAUSAGE, TOFU
SCRAMBLE OR SAUTEED VEGETABLES.

\$12

CRAB BENEDICT

MARYLAND STYLE CRAB CAKE TOPPED WITH TWO EGGS YOUR WAY AND HOUSE HOLLANDAISE.
SERVED WITH ENGLISH MUFFIN.

\$14

PORK CHILE VERDE

TENDER PORK BRAISED WITH TOMATILLOS, ONIONS, CILANTRO & SERRANO PEPPERS SERVED
OVER HAND CUT FRENCH FRIES, TWO EGGS, CORN SALSA, CREMA & COTIJA CHEESE.

\$13

BELGIAN WAFFLE WITH BOURBON SYRUP

CRISP BELGIAN WAFFLE SERVED WITH WHIPPED BUTTER AND HOUSE MADE
BOURBON SYRUP.

\$10

BREAD PUDDING FRENCH TOAST

OUR VERSION OF THE CLASSIC; MADE WITH HINTS OF CINNAMON AND NUTMEG, BAKED THEN
GRIDDLE SEARED AND SERVED WITH CREAM CHEESE MOUSSE & CARAMEL SAUCE.

\$11

BREAKFAST BURRITO

LARGE FLOUR TORTILLA FILLED WITH SCRAMBLED EGGS, CHEDDAR, BACON OR COUNTRY
SAUSAGE, CORN SALSA AND HAND CUT FRIES. TOPPED WITH SALSA VERDE OR
COUNTRY GRAVY.

\$12

BREAKFAST BURGER

BRODERICK COUNTRY SAUSAGE PATTY, EGGS YOUR WAY, AND MELTED WHITE CHEDDAR
BETWEEN HOUSE WAFFLES. SERVED WITH SYRUP & HAND CUT FRENCH FRIES.

\$13

BRUNCH SIDES & ADD ONS

2 EGGS	\$3	SOURDOUGH TOAST	\$2
BACON	\$4	ENGLISH MUFFIN	\$2
SAUSAGE	\$4	SIDE COUNTRY GRAVY	\$4
POTATOES	\$3	SIDE FRIED CHICKEN	\$6
COFFEE	\$3	ORANGE JUICE	\$3

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VISIT US ONLINE AT [BRODERICKROADHOUSE.COM](http://broderickroadhouse.com) OR IN PERSON AT

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