

BRUNCH MENU

OMELETS

HAM & CHEDDAR

Smoked ham, cheddar, country potatoes, toast 12.50

VEGETARIAN

Assorted fresh sautéed veggies, cheddar, country potatoes, toast 10.75

BAY SHRIMP

Bay shrimp, cheddar, topped with hollandaise sauce, country potatoes, toast 13.75

SPANISH

Bell peppers, onions, zucchini, avocado, cheddar, topped with fire roasted tomato salsa, country potatoes, toast 11.75



DENVER

Smoked ham, mushrooms, bell peppers, cheddar, country potatoes, toast 12.50

BACON & CHEDDAR

Applewood smoked bacon, cheddar, country potatoes, toast 12.50

**SATURDAY
& SUNDAY'S**
9am-2pm

Sides

TOAST 2.00 · **SEASONAL FRUIT** 4.00 · **COUNTRY POTATOES** 3.50
SAUSAGE OR APPLEWOOD SMOKED BACON 4.50 · **EGGS** 3.50
À LA CARTE FRENCH TOAST (2 slices) 3.50

ENTRÉES

CLASSIC EGGS BENEDICT

Two English muffins, smoked ham, poached eggs, hollandaise sauce, country potatoes 13.50

CRAB BENEDICT

Two English muffins, Dungeness crab, poached eggs, hollandaise sauce, country potatoes 17.00

CHICKEN FRIED STEAK

Breaded chicken fried steak, scrambled eggs, country gravy, potatoes 14.50

COUNTRY BREAKFAST

Scrambled eggs, country potatoes, toast, choice of Applewood smoked bacon or sausage 12.00

STEAK AND EGGS

8oz grilled top sirloin, scrambled eggs, country potatoes 14.50

BISCUITS & GRAVY

Two biscuits smothered in country gravy, scrambled eggs, country potatoes 12.50

CHORIZO OR LINGUIÇA & EGGS

Eggs scrambled with choice of chorizo or linguica, country potatoes, corn tortillas 12.00

FRENCH TOAST

Served with scrambled eggs, Applewood smoked bacon 13.75

Kids

ALL KIDS MEALS COME WITH A DRINK

FRENCH TOAST

With scrambled eggs and bacon 6.75

KIDS COUNTRY BREAKFAST

Scrambled eggs, country potatoes, choice of Applewood smoked bacon or sausage 6.75

CHICKEN TENDERS

6.75

MINI CHEESEBURGER

6.75

GRILLED CHEESE SANDWICH

6.75

SPAGHETTI AND MEATBALL

6.75

MAC-N-CHEESE

6.75



Upon entering this town through the "tunnel of trees", one can reminisce back to a simpler time. The hustle and bustle of a growing urban Sacramento is left behind as one takes the short drive south toward the Delta river country. The town of Freeport was established in 1862 by the Freeport Railroad Company. Sacramento had established a tax on goods entering its port. Enterprising men of commerce reasoned that they could bypass Sacramento and establish a "free" port just south of town.

They then built a railroad to Folsom to ship their goods, tariff free, around Sacramento. Thus, the town of Freeport became a shipping center and grew rapidly by 1863. Three or four hundred people lived here, and the community thrived. The goods passing through Freeport were destined for the mines of Northern California. Eventually, the railroad proved a failure and the town decreased to about its present size.

This serene small-town setting is currently becoming a center of Delta recreation.

Fishing, boating, cycling and golf are activities that bring folks to the town today. The Landeros family welcomes you to this friendly little community and we hope that you enjoy your visit. We welcome you to Freeport, "Gateway to the Delta."

Please enjoy our hospitality.

Thank you for stopping by...

The Landeros Family



FREEPORT BAR & GRILL

8259 FREEPORT BLVD · SACRAMENTO CA 95832

(916) 665-1169 · WWW.FREEPORTBARANDGRILL.COM

TO GO MENU

APPETIZERS

ONION RINGS

House-made onion rings, buttermilk ranch 10.50

FRIED CHICKEN DRUMMIES

Dusted with parmesan cheese, hot pepper sauce 12.50

MINI TACO PLATTER

Fresh guacamole, fire roasted tomato salsa 11.50

FRESH ZUCCHINI

Hand breaded and deep fried, buttermilk ranch dressing 12.00

PRAWN COCKTAIL

Poached and chilled prawns, house-made cocktail sauce 13.00

MOZZARELLA STICKS

Breaded and fried, house marinara sauce 10.50

GARLIC BREAD

House-made with parmesan cheese 6.50

BRUSCHETTA

Fresh tomatoes, garlic, basil, olive oil, parmesan, toasted baguette 10.50

CHICKEN STRIPS

Crispy, breaded chicken breast, buttermilk ranch 12.50

GRILLED CHICKEN QUESADILLA

Grilled chicken breast, fresh veggies, sour cream, fire roasted tomato salsa 13.00

SAMPLER PLATTER

Combination of fried zucchini, mini tacos, drummies, hot sauce, buttermilk ranch, fire roasted tomato salsa 16.50

CRITTER'S SEAFOOD PLATTER

Sautéed assorted seafood, white wine, garlic, butter, lemon 33.00

CALAMARI

Flour dusted calamari, sweet chili sauce 12.00

LUNCH MENU

SALADS

RANCH, BLEU CHEESE, 1000 ISLAND, ITALIAN, HONEY MUSTARD, OR SUN-DRIED TOMATO BASIL VINAIGRETTE

FRENCH ONION SOUP AND SALAD

House-made oven baked French onion soup served with a green salad or Caesar 11.99

SOUP AND SALAD

Choice of house salad or Caesar with a bowl of soup of the day 10.99

CLASSIC CAESAR

Romaine lettuce, classic Caesar dressing, fresh parmesan, garlic croutons 11.00
Add chicken 3.25 or bay shrimp 4.25

CHINESE CHICKEN SALAD

Grilled chicken breast, romaine, cabbage, carrot, crispy rice noodles, peanuts, sesame dressing 14.50

GRILLED CHICKEN

Grilled chicken breast, spring mix, sliced Swiss and cheddar, kidney and garbanzo beans, cucumber, tomato, choice of dressing 14.50

MONTEREY STUFFED AVOCADO

Avocado half stuffed with bay shrimp, served with spring mix, garbanzo beans, kidney beans, tomato, cucumber, choice of dressing 15.50

CRAB STUFFED AVOCADO

Avocado half stuffed with Dungeness crab, served with spring mix, garbanzo beans, kidney beans, tomato, cucumber, choice of dressing 23.00

CAJUN SALMON SALAD

Grilled Cajun salmon, spring mix, papaya cilantro lime salsa, mixed beans, tomato, cucumber 15.00

TRI TIP SALAD

Marinated tri tip topped with bleu cheese crumbles, spring mix, fried onion strings, tomato, cucumber, kidney and garbanzo beans 15.00

CRISPY CHICKEN SALAD

Crispy breaded chicken breast, spring mix, cheddar cheese, bacon, hard-cooked egg 14.50

CLUBHOUSE SALAD

Turkey, bacon, Swiss cheese, avocado, tomato, kidney and garbanzo beans, chopped egg, spring mix 14.50

CALIFORNIA STYLE ROTISSERIE CHICKEN

Caramelized onions, bell peppers, artichoke hearts, green olives, scallions, asparagus tips 15.00

OLD FASHIONED STYLE ROTISSERIE CHICKEN

Garlic mashed potatoes, corn bread dressing, chicken gravy 15.00

YANKEE POT ROAST

Caramelized onion gravy, braised carrots, garlic mashed potatoes, fresh whipped horseradish 13.00

FRESH BAKED SALMON FILET

Choice of fresh dill hollandaise or papaya lime cilantro salsa, vegetables, choice of potato 16.50

PACIFIC RIM TERIYAKI STIR FRY

Stir-fried fresh vegetables, teriyaki sauce, garlic, peanuts, grilled chicken breast, crispy rice noodles, served over rice 13.50

GARLIC PASTA POMODORO

Angel hair pasta, fresh garlic, olive oil, tomatoes, basil, shaved parmesan, garlic bread 11.25 · *Add chicken 3.25 or bay shrimp 4.25*

NEW YORK STEAK SANDWICH

12 oz. choice NY strip, sautéed mushrooms, choice of garlic mashed potatoes or fries 19.00

7 DAYS
A WEEK
11am-4pm

SOUPS

SOUP OF THE DAY

bowl 5.50 / cup 3.50

FRENCH ONION SOUP

bowl 7.00 / cup 4.00

CHILI

bowl 7.00 / cup 4.00

1/2 SANDWICH AND SOUP OR SALAD

Choice of Turkey Club, California BLT, Chunky Chicken, or Philly Beef with a house salad or bowl of soup of the day 10.50
Upgrade to French Onion Soup 1.00

MALIBU CHICKEN SANDWICH

Grilled chicken breast, Swiss cheese, Applewood smoked bacon, 1000 Island, fries 12.75

PHILLY BEEF SANDWICH

Grilled onions, peppers, Swiss cheese, au jus, fries 11.99

TURKEY CLUB

Roast turkey breast, sprouts, Swiss cheese, tomato, Applewood smoked bacon, 1000 Island, wheat bread, fries 11.00

CALIFORNIA BLT

Applewood smoked bacon, lettuce, tomato, avocado, mayo, sourdough, fries 11.00

CHUNKY CHICKEN SALAD SANDWICH

Chicken breast, green apple, sprouts, 1000 Island, fries 11.00

TRI TIP SANDWICH

Sliced tri tip, jack cheese, sautéed mushrooms and onions, French roll, fries 15.00

SUPER SANDWICHES

DINNER MENU

ENTRÉE SALADS

RANCH, BLEU CHEESE, 1000 ISLAND, ITALIAN, HONEY MUSTARD, OR SUN-DRIED TOMATO BASIL VINAIGRETTE

CLASSIC CAESAR

Romaine lettuce, classic Caesar dressing, fresh parmesan, garlic croutons 11.00
Add chicken 3.25 or bay shrimp 4.25

MONTEREY STUFFED AVOCADO

Avocado half stuffed with bay shrimp, served with lettuce, garbanzo beans, kidney beans, tomato, cucumber, choice of dressing 15.50

CRAB STUFFED AVOCADO

Avocado half stuffed with Dungeness crab, served with lettuce, garbanzo beans, kidney beans, tomato, cucumber, choice of dressing 23.00

GRILLED CHICKEN

Grilled chicken breast, spring mix, sliced Swiss and cheddar, kidney and garbanzo beans, cucumber, tomato, choice of dressing 14.50

CHICKEN CORDON BLEU

Breaded chicken breast, stuffed with ham, Swiss, baked with creamy cheese sauce, sautéed vegetables 20.50

CHICKEN FRIED STEAK

Breaded chicken fried steak, country gravy, sautéed vegetables 18.00

ST. LOUIS RIBS

Tender and lean midwest pork ribs basted in our secret barbeque sauce, fried onion strings full rack 23.25 / half rack 18.25

ENTRÉES

COMES WITH CHOICE OF POTATO AND SOUP OR SALAD

RIB EYE STEAK

12 oz. choice ribeye, sautéed mushrooms, sautéed vegetables 28.00

BRANDY PEPPERCORN STEAK

12 oz. choice New York strip, brandy peppercorn sauce, sautéed mushrooms, sautéed vegetables 25.99

CHICKEN & RIB COMBINATION

Half rack of ribs and rotisserie chicken 26.00

PRIME RIB

12 oz. cut, sautéed vegetables served Thursday – Sunday only 28.00

CALIFORNIA STYLE ROTISSERIE CHICKEN

Caramelized onions, artichoke hearts, green olives, scallions, asparagus tips 20.75

OLD FASHIONED STYLE ROTISSERIE CHICKEN

Garlic mashed potatoes, corn bread dressing, chicken gravy 20.75

7 DAYS
A WEEK
4pm-10pm

BURGERS

ALL BURGERS COME WITH LETTUCE, TOMATO, ONION, PICKLE, AND 1000 ISLAND WITH THE EXCEPTION OF THE KOBE AND CHILI BURGER

FREEPORT BURGER

Swiss and cheddar cheese, fries 12.00

TAILWINDS CHILI BURGER

Chili, cheddar cheese, onions, fries 14.00

KOBE SLIDERS

Two Kobe mini burgers, cheddar cheese, lettuce, tomato, onions, mayo, fries 11.99

BLEU BURGER

Frank's RedHot sauce, bleu cheese crumbles, fries 14.00

CHEYENNE BURGER

Cheddar cheese, house-made BBQ sauce, Applewood smoked bacon, fried onion strings, fries 14.75

GARLIC MUSHROOM BURGER

Swiss cheese, sautéed garlic mushrooms, fries 14.00

JALAPEÑO BURGER

Pepper jack cheese, fried jalapeños, fries 14.00

BACON BURGER

Swiss and cheddar cheese, Applewood smoked bacon, fries 14.00

Add-Ons

ADD A CUP OF SOUP OR GREEN SALAD FOR 2.99
ADD AVOCADO, BACON, MUSHROOMS, JALAPEÑOS OR SUBSTITUTE ONION RINGS FOR 2.00
SUBSTITUTE A VEGGIE OR TURKEY PATTY FOR EXTRA 1.00

FREEPORT *Specialties*

SERVED WITH SOUP OR SALAD

YANKEE POT ROAST

Caramelized onion gravy, braised carrots, garlic mashed potatoes, fresh whipped horseradish 17.00

FRESH BAKED SALMON FILET

Choice of fresh dill hollandaise or papaya lime cilantro salsa, vegetables, choice of potato 24.75

JUMBO BUTTERFLY PRAWNS

Hand breaded and fried, cocktail sauce, choice of potato 22.00

CHICKEN PARMESAN

House-made, served with spaghetti, house marinara, sautéed vegetables 18.99

STEAK & LOBSTER

Steamed 6 oz. lobster tail, 12 oz. choice New York strip, sautéed mushrooms, vegetables, choice of potato 52.00

CIOPPINO

Fresh white fish, fresh and chopped clams, shrimp, mussels, crab, linguine, red cioppino sauce, garlic bread 28.00
For your convenience – crab meat out of shell, add 5.00