



Appetizers, Fries & Rings

Zucchini & Mushrooms 5.49

Fresh zucchini and mushrooms breaded and deep fried to perfection.

Onion Rings 4.99

Homemade in our own kitchen the old-fashioned way.

Sweet Potato Fries 4.59

A delicious southern alternative to the french fry. A Salt City favorite!

Cheese Fries 5.29

A basket of fries covered with melted cheese.

French Fries 3.49

Thin cut with skin on from Idaho's best Russet potatoes.

Burgers

Served with Fries. Substitute Sweet Potato Fries, Onion Rings or Cheese Fries for 1.99.

Quarter Pound * 6.49

Make it a double for just \$2.59 extra

Third Pound * 7.49

Make it a double for just \$3.59 extra

Gourmet Toppings

Caramelized Onions, Onion Rings.... 1.29¢
Sautéed Mushrooms, Teriyaki Pineapple ... 1.69
Fried Egg, Avocado Slices... 2.29

Cheeses... 1.29

American, Cheddar, Swiss, Provolone, Pepper Jack, Bleu Cheese & Cream Cheese

Signature Burgers

Served with Fries. Substitute Sweet Potato Fries, Onion Rings or Cheese Fries for 1.99.

Smokehouse Bacon Burger * 8.29

A Salt City original. Smokehouse bacon formed right into the patty. May appear "rare" even when cooked "well."

Smokehouse Bacon Blues * 9.29

Smokehouse Bacon Burger covered with melted bleu cheese crumbles. May appear "rare" even when cooked "well."

Bleu Burger * 8.49

Third Pound USDA Choice burger covered with melted bleu cheese crumbles.

Garlic Burger * 8.49

Third Pound USDA Choice burger infused with a generous portion of delicious minced garlic.

Turkey Burger 8.49

A delicious low-fat burger.

Southwest Burger * 9.59

Topped with cream cheese, a grilled anaheim chili and melted pepper jack cheese.

Hawaiian Special * 9.39

Topped with teriyaki pineapple and sliced ham.

Traditional Bacon Burger * 8.79

Third Pound USDA Choice burger topped with crispy slices of bacon.

Pastrami Burger * 9.39

Third Pound USDA Choice burger topped with delicious thin sliced pastrami.

Western Burger * 9.39

Topped with smokehouse bacon, cheddar cheese, deep fried onion ring and chipotle BBQ sauce.

Sunrise Burger * 9.39

Topped with a fried egg, sliced bacon and cheddar cheese.

Veggie Burger

Garden Style ~ 7.99

Chipotle Black Bean ~ 8.99

Swiss & Mushroom * 9.39

Smothered with sautéed mushrooms and melted swiss cheese.

* Items marked with an asterisk may be cooked to order. Undercooked items of animal origin may increase the risk of food borne illness. Unless otherwise requested, hamburgers are cooked medium well. Weights are approximate before cooking.

Salads

Mixed Greens Salad 6.49

Green leaf, romaine and red leaf lettuce, sliced avocados, tomatoes, and cucumbers.
Add Grilled Chicken for \$2.59.

BBQ Ranch Chicken Salad 8.59

Romaine and green leaf lettuce, black beans, tortilla strips, tomatoes, yellow corn and grilled chicken.

Caesar Salad 6.59

Crisp romaine lettuce, croutons and parmesan cheese.
Add Grilled Chicken for \$2.59

Side Salad 3.79

Green leaf, romaine and red leaf lettuce, tomatoes, croutons, cucumbers and shredded cheese.

Other Good Stuff

Served with Thin Cut Fries.
Substitute Sweet Potato Fries for just 99¢.
Substitute Onion Rings for just 99¢.

Grilled Chicken Burger 8.49

Six ounces of ground chicken breast, seasoned and charbroiled to perfection.

See Front of Menu for List of Gourmet Toppings

Southwest Chicken Burger 9.79

Chicken burger topped with cream cheese, an anaheim chili and pepper jack cheese.

Fountain Drinks

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Diet Dr. Pepper, Fresca, Fruit Punch, Lemonade, Iced Tea

Adults 2.49

Kids 1.29



Shakes & Malts

Made the old-fashioned way from the creamiest hard pack ice cream around. Served rich & thick.

Flavors

Chocolate, Chocolate Peanut Butter, Caramel, Vanilla, Strawberry, Raspberry, Oreo.

Shakes ... 4.49

Malts ... 5.49

Additional flavors.....99¢ ea.

Desserts

Skillet Baked Cookie 8.29

A huge chocolate chip cookie served right out of the oven in a cast iron skillet, covered with vanilla ice cream, and drenched with chocolate and caramel sauce.

Small 5.79 Single 3.99

Root Beer Floats...3.79

The Burger Chalet

Fred's Burger Chalet opened its doors to Salt Lake in 1960. It was located right by the Village Bakery on 33rd South. The burgers were big, juicy and cooked to perfection on the best char-broiler a hamburger connoisseur could ever hope for. In addition to being known for a great burger, Fred's was famous for its Smorgasburger Bar where you could load your burger up with a great assortment of condiments.

Over the years, we grew to miss the Burger Chalet more and more. That's why we opened Salt City Burger Co. You see, we feel hamburgers are the greatest culinary gift to mankind. That's why we buy only the finest USDA Choice Beef available and grind it right here in the restaurant. That's why we use our own custom-made char-broiler that sears in the greatest flavors a hamburger has to offer. That's why we offer you a smorgasbord of the freshest produce and finest condiments available so you can garnish your burger just the way you like.

Fred taught me a great deal about the restaurant business. First and foremost, hamburgers are the greatest food ever (malts run a close second). Second, delicious food and fantastic service are what the restaurant business is all about. Over the years, Fred has been a wonderful mentor. But then dads are like that.

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