

DINNER

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Soups & Appetizers

Soup Du Jour Bowl	1.55	Shrimp Cocktail	6.25
French Onion Soup Bowl	1.55	Chili Fries	4.50
Potato Skins	3.95	Spicy Buffalo Wings	
Chicken Fingers	4.50	(10) Regular or Hot	4.75
Fried Zucchini or Fried Mushrooms	3.95	Basket of Corn Chips & Salsa	1.50

Salads

Tossed Salad	1.95
Chef Salad	5.25
1/2 Chef Salad	2.95
Tuna Salad	4.50
Chicken Cobb Salad	5.25
1/2 Chicken Cobb Salad	2.95

Lite Meals

Lite Salad	4.95
(Cottage Cheese or Sherbet w/Slice of Fruit)	
Hamburger Patty w/Cottage Cheese	
& Tomato Slices w/Mix Fruit	4.75
Soup & Salad	3.25

Side Orders

Cottage Cheese	1.25
Onion Rings	2.95
French Fries	1.25

South of the Border

Order Includes Rice & Beans

Chicken Fajita's	6.95
Chimichanga	5.95
Enchiladas	4.95
Combo Plate	6.95
(One Taco/One Enchilada/One Tostada)	
3 Tacos	5.95
*Chips & Salsa Served only with Mexican Food	

Sandwiches & Burgers

Served with French Fries

1. Adobe Burger	5.25	10. Open Face Chicken Breast	
2. Bacon & Swiss Cheese Burger	5.75	Sandwich (Swiss Cheese Extra .25)	6.25
3. Mushroom & Swiss		11. Grilled Ham & Cheese	4.95
Cheese Burger	5.75	12. Hot Reuben	4.95
4. Avocado Burger		13. French Dip	5.50
Swiss Cheese/Bacon	5.95	14. Grilled Cheese	4.25
5. Chili Size Burger	5.25	15. Sliced Turkey	4.95
6. Patty Melt w/American	5.50	16. Tuna on Toast	3.95
7. Bacon, Lettuce & Tomato	4.25	17. Club	5.95
8. Fish Filet	4.75	18. Hot Pastrami	5.25
9. Tuna Melt w/American	4.95	19. Steak Sandwich (8 oz)	7.50

Dinner Entrees

Lasagna	7.50
Chopped Beef Steak w/Mushrooms	6.95
Chicken Fried Steak	6.95
Roast Beef	
with/Mashed Potatoes & Gravy	6.95
Liver & Onions	6.50
Pork Chops w/Gravy	7.50
Breaded Shrimp Basket	7.25
Ham Steak	6.95
Southern Fried Chicken	6.95
Hot Turkey	
w/Mashed Potatoes & Gravy	6.95
Stir Fry Chicken w/Rice	6.95
Chicken Breast w/Veggie	
Choice of Potato or Rice	6.75

The Above Served with Soup or Salad

Beef Selections

Filet Mignon (6 or 8 oz)	10.95/12.95
Juicy Prime Rib (12 oz)	12.95
T-Bone (14 oz)	13.25
New York Strip	
(8 oz or 12 oz)	9.25/11.45
Tender Top Sirloin (8 oz)	8.75
Beef Shish Ka-Bob w/Rice	7.50

Sea Food

Lobster Tail	16.50
Breaded Jumbo Shrimp	14.25
Broiled Halibut	11.95
Rainbow Trout	7.95

The Above Entrees Served with Soup or Salad,
Potato & Dinner Roll

Dessert

Danish	1.95
Cherry Pie	2.50
Apple Pie	2.50
Apple Pecan Pie	2.95
A La Mode Add	1.25
Cheese Cake	3.25
German Chocolate Cake	3.25
Ice Cream	
Single	.95
Double	1.65
Milk Shake	1.95
Hot Fudge Sundae	1.95

Beverages

Coffee, Regular or Decaffeinated	.95
Ice Tea or Raspberry Tea	
Small	.75
Large	1.25
Milk or Chocolate Milk	
Small (6 Oz.)	.65
Large (12 oz.)	1.25
Hot Chocolate or Hot Tea	1.25
Assorted Juices	Small 1.00 Large 1.75
Orange Juice	Small 1.00 Large 1.75
Soft Drinks/Lemonade	1.25
Milk Shakes	
(Chocolate, Vanilla, Strawberry)	1.95



FOR TO GO ORDERS
CALL
384-BEAN

"SANDWICHES"

"ROUTE 66 HAMBURGER"	\$4.95
WITH CHEESE.....	\$5.25
"SLICED BEEF"	\$4.95
"CHOPPED BEEF"	\$4.95
"SAUSAGE"	\$4.95
"PHILLY STEAK AND CHEESE"	\$4.95
"KIDS SANDWICHES"W/CHIPS.....	\$3.95

ALL SANDWICHES SERVED WITH YOU CHOICE OF
POTATO SALAD, COLESLAW OR COWBOY BEANS

" TEXAS STYLE" BBQ DINNERS

"BEEF BRISKET"	\$6.95
"TEXAS PORK RIBS"	\$7.95
"SAUSAGE"	\$7.95
"2 CHICKEN"	\$6.95
TWO MEAT DINNERS.....	\$9.95
THREE MEAT DINNERS.....	\$11.95
"KIDS PLATE"	\$4.45

ALL MEALS SERVED WITH POTATO SALAD OR COLESLAW,
COWBOY BEANS, FRESH ONION, PICKLES , JALAPENO PEPPER
AND HOMEMADE CORN BREAD.

"APPETIZERS" (AFTER 4:00 PM)

"CHICKEN BUTTS"

MARINATED & GRILLED CHICKEN
BREAST, STUFFED W/ JALAPENO
PEPPER AND WRAPPED W/ BACON

6 BUTTS.....\$6.45

12 BUTTS.....\$9.45

"TEXAS TATOR"

TEXAS SIZED BAKED POTATO
STUFFED W/ CHOPPED BEEF
AND TOPPED W/ MONTEREY

JACK CHEESE.....\$4.95



"DINNERS AFTER 4:00 PM"

"GRILLED CHICKEN SANDWICH"

GRILLED CHICKEN BREAST TOPPED W/ MONTEREY
JACK CHEESE, LETTUCE, & TOMATOES.

SERVED W/ POTATO SALAD OR COLESLAW.....\$5.95

"TEJAS CHICKEN"

MARINATED & GRILLED CHICKEN BREAST TOPPED W/
MONTEREY JACK CHEESE, TOMATOES, & CHIVES.

SERVED W/ BEANS, RICE, AND FRENCH BREAD.....\$7.95

"TEXAS STYLE FAJITAS" ON A *SIZZLING* PLATTER

W/ FRESH GREEN PEPPERS, ONIONS, AND TOMATOES

SERVED W/ BEANS, RICE, & FLOUR TORTILLAS.....\$8.95

"KOUNTRY KABOB"

USDA CHOICE RIBEYE & SHRIMP ON A KABOB STICK
W/ ONIONS, GREEN PEPPERS, & TOMATOES.

SERVED W/ DINNER SALAD, RICE PILAF, AND FRENCH BREAD.....\$11.95

"STEAK AND SHRIMP"

CHOICE OF 12OZ RIBEYE OR 8OZ FILET MIGNON & FIVE SHRIMP
SERVED W/ DINNER SALAD, RICE PILAF OR BAKED POTATO,

& FRENCH BREAD.....\$14.95

"STEAKS"

18OZ RIBEYE.....\$14.45

8OZ FILET MIGNON.....\$14.45

ALL STEAKS ARE CHOICE CUT
AND SERVED W/ DINNER SALAD,
BAKED POTATO, AND FRENCH
BREAD.

STEAKS COOKED TO ORDER
RARE.....RED & BLODDY
M. RARE.....RED & JUICY
MEDIUM.....PINK & JUICY
M. WELL.....BROWN & JUICY
WELL DONE.....BROWN & DRY

"ON THE SIDE"

COWBOY BEANS.....\$1.00

POTATO SALAD.....\$1.00

COLESLAW.....\$1.00

BAKED POTATO.....\$1.50

CANNOT SUBSTITUTE BAKED POTATO
FOR ANY OTHER SIDE.



"DRINKS"

"SODA POP"

COKE., DIET COKE., DR. PEPPER,
SPRITE, SURGE, & LEMONAID....\$1.00
"ICE TEA".....\$1.00
"COFFEE".....\$1.00
"HOT CHOCOLATE"
W/ WHIP CREAM.....\$1.50

"MIXED DRINKS"

BAR DRINKS.....\$2.50
CALL DRINKS.....\$3.00
PREMIUM.....\$3.50
FROZEN.....\$3.75
IRISH COFFEE.....\$2.50
HOT CHOCOLATE
W/ KAHLUA & WHIP CREAM....\$3.00

"BEER"

MGD, MILLER, MILLER LITE,
COORS, COORS LITE, DOS EQUIS.....\$2.00
CORONA.....\$2.50
"NON ALCOHOLIC"
COORS CUTTER.....\$2.00

"DESSERTS"

HOMEMADE BANANA
PUDDING.....\$2.00
PINA COLADA CAKE
W/ WHIP CREAM.....\$2.00
CREAM PIES.....\$2.50
STRAWBERRY
SHORTCAKE.....\$2.50
FRUIT COCKTAIL.....\$2.00

"DRY BEAN B-B-Q" TO GO

1LB SLICED BEEF BRISKET.....\$7.95
1LB CHOPPED BEEF BRISKET.....\$7.95
1LB BRATWURST SAUSAGE.....\$7.95
HALF CHICKEN.....\$4.50
SLAB OF RIBS.....\$14.95
DRY BEAN B-B-Q SAUCE (1PT).....\$1.50

BEAN HOURS

MON.....CLOSED
TUE.....CLOSED
WED.....11:00AM-10:00PM
THURS.....11:00AM-10:00PM
FRI.....11:00AM-10:00PM
SAT.....11:00AM-10:00PM
SUN.....11:00AM-10:00PM

Thanks and ya'll Come Back!

IF OUR WAITRESSES TAKES CARE OF YOU TAKE CARE OF THEM.
IF THE SERVICE WAS NOT GOOD, PLEASE LET THE MANAGEMENT KNOW.





try our specialty pizzas

pizza supreme—we call it the atw—sausage, pepperoni, green pepper, onion, black olive, mushroom mini 4.50, small 8.20, medium 12.80, large 18.20



supreme veggie—broccoli, tomato, artichoke hearts, mushroom mini 4.20, small 7.60, medium 11.90, large 17.00

hideaway special—each slice a different single topping mini 3.90, small 7.00, medium 11.00, large 15.80

hideaway super special—aka the "lole special"—each slice a unique two-topping combination mini 4.50, small 8.20, medium 12.80, large 18.20

vegetarian combination—green pepper, onion, black olive, mushroom mini 4.20, small 7.60, medium 11.90, large 17.00

or create your own

start with your choice of any one of our sauces—original tomato, olive oil and garlic, barbecue or alfredo

canadian bacon
pepperoni
italian sausage
sausage (mild)
hamburger
bacon
polish sausage
smoked oysters
anchovy

smoked turkey
barbecue beef
chicken breast
fresh mushroom
fresh tomato
artichoke hearts
olive (black or green)
extra sauce
extra mozzarella

green pepper
pineapple
broccoli
onion
green chilies
jalapeño
cheddar
swiss
provolone

	8 in	10 in	14 in	17 in
plain mozzarella cheese	3.00	5.20	8.30	12.20
any one topping	3.30	5.80	9.20	13.40
each additional topping	.30	.60	.90	1.20

all pizzas can be made half and half to suit your taste

pasta

all pasta dinners served with a just-a-beginner salad and garlic bread

fettuccini alfredo

fettuccini alfredo with chicken—our rich alfredo sauce covers a marinated, grilled chicken breast 7.50 a la carte 5.50

fettuccini alfredo with sautéed mushrooms— 6.30 a la carte 4.30

fettuccini alfredo— 5.75 a la carte 3.75

spaghetti

spaghetti with your choice of hideaway sauce, meatballs, sautéed mushrooms, or meat sauce— 4.75 a la carte 3.25



spaghetti supreme (with meatballs, sautéed mushrooms, hideaway sauce and meat sauce)—5.75 a la carte 3.75

lasagna

italian sausage lasagna—dinner 5.75 a la carte 3.75

vegetable lasagna—dinner 5.75 a la carte 3.75

sandwich selections

all sandwiches are served on an individual loaf of italian bread with lettuce, tomato and potato chips

dress your sandwich with your choice of mayonnaise, mustard, gulden's spicy mustard or italian dressing

sandwiches served hot or cold



hideaway submarine—pepperoni, ham, genoa salami, provolone and italian dressing whole 4.65 half 2.55

ham and cheddar—lean ham and sharp cheddar cheese whole 4.15 half 2.20

smoked turkey—a turkey is 98% fat free! whole 4.15 half 2.20

fresh salads



marinated chicken breast and artichoke hearts (the c&a)

a whole marinated chicken breast, artichoke hearts and our parmesan pepperoni dressing cover a crisp fresh salad 5.70

just-a-beginner—lettuce, tomato, pepperoncini and ripe olives 1.50

in-betweeners—lettuce, tomato, pepperoncini, ripe olives, ham, cheese 3.00

add an egg to any salad above for .40

the big salad—an eight inch bowl of lettuce with egg, tomato, pepperoncini, ripe olives, ham, cheddar, mozzarella 4.50

choice of dressing ranch, parmesan pepperoni, honey, light creamy, italian, blue

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smoked turkey— our turkey is 98% fat free! whole 4.15 half 2.20

roast beef— prime inside round sliced thin—whole 4.15 half 2.20

dagwood—ham, smoked turkey, roast beef, provolone, cheddar, swiss whole 4.65 half 2.55

hot sandwiches

grilled marinated chicken— this sandwich has really changed since you last ordered! a larger skinless breast of chicken now served on a kaiser roll 4.15

bit— the classic bacon lettuce and tomato 4.15 half 2.20

meatball—with red sauce on the side whole 4.15 half 2.20



pasta salad may be substituted for potato chips— just let us know when ordering

fresh salads



marinated chicken breast and artichoke hearts (the c&a)

a whole marinated chicken breast, artichoke hearts and our parmesan peppercorn dressing cover a crisp fresh salad 5.70

just-a-beginner—lettuce, tomato, pepperoncini and ripe olives 1.50

in-betweenener—lettuce, tomato, pepperoncini, ripe olives, ham, cheese 3.00

add an egg to any salad above for .40

the big salad—an eight inch bowl of lettuce with egg, tomato, pepperoncini, ripe olives, ham, cheddar, mozzarella 4.50

choice of dressings: ranch, parmesan peppercorn, honey dijon, creamy italian, blue cheese, thousand island, fat free peppercorn ranch, fat free italian or red wine vinegar & olive oil

pasta salad— tender rotini pasta mixed with fat free italian dressing, olives and spices with a touch of parmesan 3.00

hideaway favorites

our famous fried mushrooms—served with our special hideaway sauce, creamy italian, honey dijon, or ranch 4.95 extra dressing .30

mozzarella cheese sticks—served with honey dijon 4.95 extra dressing .30

baked artichoke hearts—artichoke hearts covered with alfredo sauce and mozzarella cheese then baked golden brown 4.95

sautéed mushrooms 1.50

garlic bread—1.00

garlic bread with cheese— 2.00



Don't miss out on the discreet changes in our menu. Maintaining our high standards of quality and being responsive to your needs is what we are here for. Share your opinions and ideas with us. We know even The Hideaway can make improvements!

sandwich selections

all sandwiches are served on an individual loaf of italian bread with lettuce, tomato and potato chips
dress your sandwich with your choice of mayonnaise, mustard, gulden's spicy mustard or italian dressing

sandwiches served hot or cold



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ham and cheddar—lean ham and sharp cheddar cheese whole 4.15 half 2.20

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just-a-beginner—lettuce, tomato, pepperoncini and ripe olives 1.50

in-betweener—lettuce, tomato, pepperoncini, ripe olives, ham, cheese 3.00

add an egg to any salad above for .40

the big salad—an eight inch bowl of lettuce with egg, tomato, pepperoncini, ripe olives, ham, cheddar, mozzarella 4.50



Thanks for another great year at The Hideaway! We're proud of our 41-year history and the part each one of our guests have played in keeping that unique Hideaway spirit alive. We've made countless friends spanning generations and look forward to building new relationships over the next four decades and beyond.

lunch specials

served daily 11 am to 4 pm

pasta lunch for one—spaghetti with hideaway sauce, meatballs, sautéed mushrooms, or meat sauce, a just-a-beginner salad, and soft drink 4.75 tax included regular price is 6.16

soup and salad—a cup of our soup of the day, an in-between salad, and soft drink 4.75 tax included regularly 5.78

lunch for two—one single-topping mini pizza, two just-a-beginner salads, and two soft drinks 7.00 tax included regular price is 8.86

larger lunch for two—same as the lunch for two with a 10" single-topping pizza rather than a mini 9.00 regular price 11.56

lunch for one—one single-topping mini pizza, a just-a-beginner salad, and soft drink 4.75 tax included regular price is 6.21

soup—ask for today's selections bowl 2.00 cup 1.50

drinks

coke, dr pepper, sprite,
diet coke, root beer .95

iced tea .95

coffee dark roasted, brewed every half hour .95

hot tea .95

lemonade .95

milk 2% low-fat .95

bottled beverages

bud, bud light, michelob, coors,
coors light 1.85

on the side

relish combo with pickles,
peppers and olives .75
pepperoncini peppers .75
pickle spears .75



garlic bread 1.00

garlic bread with
cheese 2.00



half-baked pizza

now you can enjoy the hideaway's famous pizza any time. we'll half-bake pizzas with your favorite toppings to enjoy at your convenience. they travel well, especially if frozen, and are easy to prepare when you get home

big kahuna

our exclusive 28 inch pizza is great for parties and feeds 12-15 people. allow 4-6 hours for us to prepare it for you. one-topping 40.00 additional toppings 3.00 each

for the kids

who choose not to have pizza, we offer spaghetti with meatballs and garlic bread or chicken tenders. each include a soft drink or milk 1.99

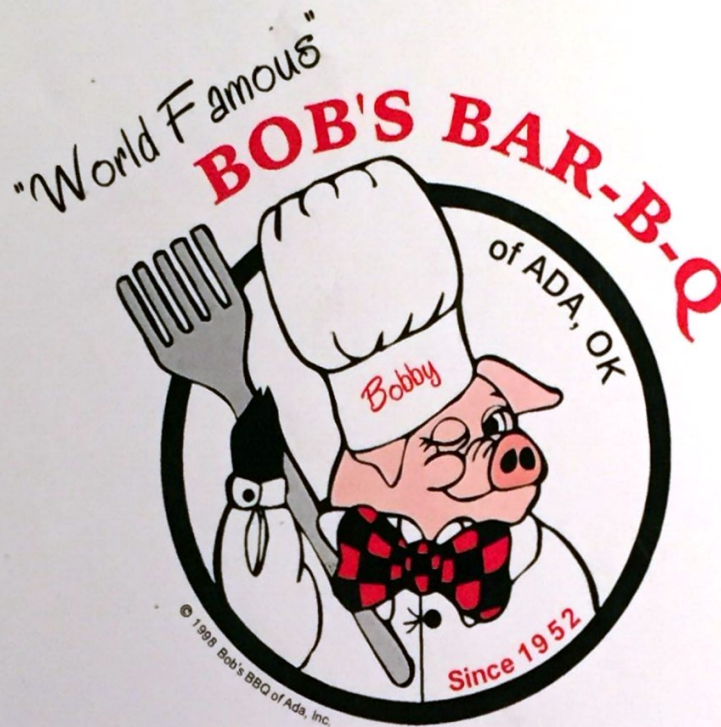
private dining rooms

we welcome reservations for groups of 15 or more. ask to speak with a manager while you're here or call 372-4777 after 9:00 am for more information. special buffet rates are available. a 15% service charge will be added for all groups of 15 or more.

dessert

ask about today's delicious selections 2.25

WELCOME!



About Bob's Meats:

Bob's Original Pork Ribs - A favorite special recipe! Fresh Pork Ribs, hand rubbed with our own blend of seasonings, then basted with Bob's rib baste and slowly grilled over a green hickory wood fire.

Chunk Pork - Fresh pork butts, slow cooked in special sauce then hand pulled and mixed with Bob's famous sauce. In 1969, Col. Sanders traveled to Ada to talk with Bob about putting Chunk Pork in every KFC. We're kind of glad Bob didn't make a deal, as Chunk Pork remains a true Bob's BBQ specialty.

Beef Brisket - A new delight to our stable of world famous recipes! Fresh beef brisket seasoned and grilled over a green hickory fire then roasted in seasonings and sauce for eight hours.

Southern Fried Catfish - A growing favorite at Bob's! Fresh catfish fillets, hand battered in our own blend of meal and seasonings, then fried to perfection in peanut oil.

Grilled Smoked Turkey - Smoked Turkey breast meat flat grilled in light butter.

Chic Chic Chicken - If you love fried chicken tenders, you'll enjoy these! Huge fresh tenders hand battered in Bob's blend of seasonings and flours, then fried to a golden brown - moist and tender!

BBQ Chicken - Half a chicken, lightly seasoned and grilled over a green hickory fire. New at Bob's and a real tasty treat!

Grilled Marinated Chicken - Fresh split chicken breast soaked in Bob's own special marinade then grilled. If you love tender, moist grilled chicken, you'll think you're in heaven! Allow 15 minutes - worth the wait!

B-4 Ya Eat

Bob's Baled Onion \$2.95

Sweet White Onions, battered 'n seasoned in Bob's own blend then fried golden brown and baled into a 6" cube. Don't worry, there's no wire or string on this bale!

BBQ Potato Skins \$3.95

Three big delicious skins fried crisp and stuffed with chunk pork then topped with a mixture of melted jack and cheddar cheese. Great with sour cream and BBQ sauce!

Homemade Corn Muffins (6)

Only \$0.95 if ya order a meal!

Salads

Bob's salads are served on a chilled plate with a mixture of fresh Iceberg and Romaine lettuce, tomato wedges, sliced cucumbers, sliced red onions, egg wedges, a mixture of Jack and Cheddar shredded cheese, and fresh bacon bits. Choice of Dressings: Homemade Ranch, Thousand Island, Honey Mustard, Blue Cheese or Vinaigrette. Big, crisp, tasty salads that'll fill ya up!

Marinated Grilled Chicken \$6.75

Chic Chic Chicken Tenders \$6.50

Dinner Salad & Bob's Baker \$4.95

Grilled Smoked Turkey \$6.75

House Garden Salad \$3.95

Dinner Salad \$2.80

Entrees

Served with choice of three sides and lightly buttered 'n grilled Texas Toast or Homemade Corn Muffins.
Want a Baked Potato or Dinner Salad? Swap it for any two side orders.

	Half Order	Full Order
Pork Rib's - Bob's Original	\$8.25	\$10.95
Chunk Pork - Bob's Original	\$7.50	\$9.95
Beef Brisket	\$7.95	\$9.95
Hot, Hot, Hot Links	\$7.50	\$9.25
Southern Fried Catfish	\$7.95	\$10.95
Grilled Smoked Turkey	\$7.50	\$9.95
Chic Chic Chicken Tenders	\$7.50	\$9.95
BBQ Chicken (1/2 bird)	\$7.95	
Grilled Marinated Chicken Breast	\$7.50	\$9.95

Big Bob's Sampler \$19.95

Served with choice of four sides and lightly buttered 'n grilled Texas Toast or Homemade Corn Muffins.

Pork Ribs (2), Chunk Pork, Grilled Smoked Turkey, Hot, Hot, Hot Links (2), Beef Brisket and Chic Chic Chicken Tenders (2)

World Famous Desserts!

Fried Pies - Old Fashion Treat - Made Fresh Daily... Till they last! Apricot, Cherry, Peach or Apple \$2.50

Ala' mode \$3.50

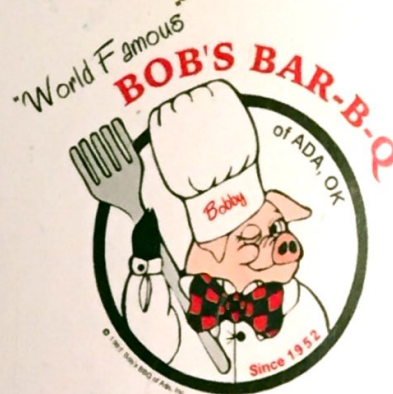
Homemade Cream Pies - Best in the World! Coconut or Chocolate \$2.95

(Please Call Ahead to order Full Pies)

Fudge Brownie Delight. Two fudge brownies sandwiched with walnuts and chocolate icing, heated to perfection, topped with chocolate syrup and a generous scoop of Vanilla ice cream. \$3.95

Cup of Ice Cream \$1.25

Bowl of Ice Cream \$2.50



Bob's Baker's!

Baked Potato \$2.80

Hot, moist and absolutely delicious. Top 'em off with butter, sour cream, fresh bacon bits. Onions available upon request.

Chunk Pork Stuffed Spud \$4.95

Add a dinner salad for \$1.00

Beef Brisket Stuffed Spud \$4.95

Add a dinner salad for \$1.00

Bob's Baker and Dinner Salad \$4.95

Two Meat Combos

Served with choice of three sides and lightly buttered 'n grilled Texas Toast or Homemade Corn Muffins. Have a baked potato or dinner salad - we'll swap out for two side orders.

Half Order	Full Order
\$8.95	\$12.95

Choice of any two meats:

Pork Ribs, Chunk Pork, Beef Brisket, Hot, Hot, Hot Links, Southern Fried Catfish, Grilled Smoked Turkey, Chic Chic Chicken Tenders.

Beverages

Fresh Brewed Ice Tea, Coffee, Coca Cola Classic, Diet Coke, Dr. Pepper, Sprite, Minute Maid Lemonade, Barq's Root Beer \$1.35

Domestic and Imported Beers, Wine and Mixed Drinks are available from the Normandy Club. Ask for a Bar Server (separate checks).



Side Orders

Fresh-cut Fries
Coleslaw
Bob's Original Fried Corn

Brown or Baked Beans
Southern Potato Salad
Boiled Corn Cobbet's

Coleslaw - Bob's own special blend of fresh cabbage and carrots. Sweet creamy dressing - cool and crisp!

Baked Beans - A huge favorite! BBQ beans mixed with a little chunk pork and freshly grilled bacon and onions then baked to perfection.

Brown Beans - Just good 'ol homemade brown beans cooked fresh daily.

Bob's Original Fried Corn - Sweet corn cobbet's lightly seasoned and battered in a special mix of flour and meal then fried to a golden brown. A real southern treat!

Boiled Sweet Corn - Cobbet's cooked till tender in our own corn boil

BE A FREQUENT DINER AT BOB'S
AUTOMATIC % OFF COUPONS PLUS
BALL CAPS AND SHIRTS!
JOIN NOW

Carry Out Specialties

MEATS

Side of Pork Ribs (10 full ribs plus ends & pieces)	\$16.95
Pork Ribs (lb. - apx. 4-5 ribs per pound)	\$8.25
Beef Brisket (lb)	\$9.25
Chunk Pork (lb - apx. 4 servings)	\$7.25
Grilled Smoked Turkey (lb)	\$8.25
BBQ Chicken (1/2 bird)	\$3.50
Hot, Hot, Hot Links (ea)	\$1.75
Chic Chic Chicken Tenders (ea)	\$1.25
5 lb's Rib Ends & Pieces (When available - refrigerated)	\$10.95

SIDES

	Pint (4-5 servings)	Quart (8-10 servings)
Coleslaw	\$3.50	\$5.50
Southern Potato Salad	\$3.50	\$5.50
Baked or Brown Beans	\$3.50	\$5.50
Boiled Corn Cobbet's	\$3.50 (6)	\$5.50 (12)
Bob's Original Fried Corn	\$3.50 (6)	\$5.50 (12)

Tee Total Tailgate (serves 4 Hogs or 8 Piglets) \$49.95
ONE BIG BOX - ONE GREAT PRICE!

Two Sides of the best Pork Ribs in the World, One Pound of Bob's Famous Chunk Pork, One-Half Barbequed Chicken, a Pint each of Bob's Original Baked Beans, Coleslaw and Southern Potato Salad, Six Buns, Eight heavy plastic plates, knives, forks, spoons and napkins. Hot, Sweet and Mild Barbeque Sauces.

Lunch Baskets

Your Choice \$4.95

Served with Fresh-cut Fries and lightly buttered 'n grilled Texas Toast.

Pork Ribs (2) Chic Chic Chicken Tenders
Southern Fried Catfish Hot, Hot, Hot Link

Sandwiches

Served with choice of one side order.

Hamburgers are cooked medium well - well done and served with lettuce, tomato, red onion and pickles.

Here's how to get a Baked Potato or Dinner Salad with your sandwich:

Trade in the side order and add \$1.40 - complicated huh.

Hamburger (1/2 lb)	\$4.75
Cheeseburger	\$4.95
Chunk Pork	\$4.95
Chopped Beef Brisket	\$4.95
Grilled Smoked Turkey	\$5.95
Hot, Hot, Hot Link	\$4.95
Grilled Marinated Chicken Breast	\$5.75
Grilled Cheese on TX Toast	\$3.50

Piglets

Your Choice \$2.95

Served with choice of one side order and beverage. Age 10 and under.

Hamburger (1/4 lb)	Cheeseburger
Pork Ribs (sm)	Chunk Pork
Chic Chic Chicken Tenders	Grilled Cheese

ALL YOU CAN EAT
PORK RIBS - MONDAYS AND TUESDAYS
CATFISH - WEDNESDAYS AND
THURSDAYS

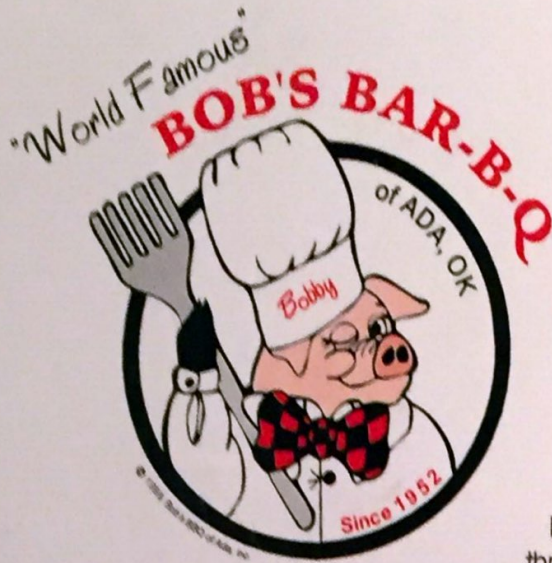
DAILY LUNCH SPECIALS !

Ala carte

Side Orders	\$1.40
Pork Ribs (ea)	\$1.95
Hot, Hot, Hot Links (ea)	\$1.75
Southern Fried Catfish (3-4 oz)	\$1.75
Chic Chic Chicken Tenders (ea)	\$1.25
Grilled Marinated Chicken Breast	\$2.95
Loaf of Texas Toast (15 pc)	\$2.95
Package of HB Buns (12 pack)	\$2.95
Fresh Homemade Corn Muffins (dz)	\$2.95

DINE IN ~ CATERING ~ BANQUETS

15% GRATUITY ADDED TO TABLES OF 8 OR MORE
WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS & DISCOVER
NO PERSONAL CHECKS, PLEASE



ENDURING HISTORY

Bob's BBQ started in 1952 when Bob Leonard purchased Holt's BBQ. The original building was an old rig shack of Holt's Drilling Company of Ada, Oklahoma. Inside were six stools and two tables.

Soon Bob's became known for having "the best barbeque in Oklahoma", drawing folks from throughout the state. Bob added to the original building twice; once in 1954 and again in 1956.

In 1959, Hwy. 99 was widened and Bob's was forced to relocate to its current location on the highway - north of town and just south of the airport. Throughout the sixties and seventies Bob's BBQ had lines out the door. On Friday and Saturday nights the line would extend all the way around the building. The restaurants' proximity to the Ada airport became a real asset -- pilots from all over the country began flying into Ada to eat at Bob's. In 1980, tragically Bob Leonard suffered a fatal heart attack.

Mike Babb, one of Bob's long time patrons, took over the restaurant for ten short months. Mike had played football for Ada High and at the University of Oklahoma. Football folks remember him best for recovering an on-side kick against Woody Hays' Ohio State team in 1977. In the spring of 1982, Mike injured his knee playing in an OU Alumni game. A week later he went in for surgical correction and, during the procedure, expired. In no small part, Mike's tragedy played a role in ending the tradition of Alumni football games at OU.

From 1982 to the spring of '96, members of Bob Leonard's family operated the restaurant. Tax difficulties forced Bob's to close the doors in April 1996.

Once again, a long time customer of Bob's rescued the restaurant. 'World Famous' Bob's BBQ reopened on October 2, 1996. Challenges, however, were not over. Less than a year later, on July 3rd, 1997, Bob's caught on fire and burned. The fire damaged most of the building and, once again, Bob's was closed. While the restaurant was being rebuilt folks wanted our BBQ so much that a tent was erected adjacent to the property - inside were five tables. Friends would drop by for their favorite BBQ. Reconstructed, the new building was placed into service in October 1997.

Last year Bob's served folks from all seventy seven Oklahoma counties, fifty states and 31 foreign countries. Be sure to add your pin to our visitors map!

Many thanks go out to our great neighbors here in Oklahoma. And, to our friends in the sky, pilots who for forty-six years have told people about Bob's BBQ throughout the world. Also, to all the folks who share their fun at the events we cater. As we open new locations we're reminded of our enduring history, our wonderful customers and our responsibility and privilege to offer the world a little 'taste of Oklahoma'. We're also very thankful to Bob Leonard - we think he'd be pleased that his legacy continues; his wife, Mary, is still makin' the sauce, we're still cookin' his recipes, and, most important, you're still walkin' through his door.

Thanks for making Bob's an Oklahoma tradition!

Temptations

ALL
THE
MILLION
SELLERS



APPETIZERS

"Get Ready"



Homemade Chips and Dip \$5.95
Warm tri-color tortilla chips served with homemade salsa and a Chile con Queso dip.

Jalapeno Poppers \$6.95
Batter dipped jalapenos filled with cheddar cheese and served with our homemade salsa and sour cream

Chicken Fingers \$6.95
Golden crispy chicken fingers rolled in a crunchy topping and served with the Chef's homemade tangy honey mustard sauce.

Catfish Fingers \$6.95
Tender strips of farm raised catfish, lightly breaded with seasoned cornmeal and deep fried to a golden brown. Served with a creole remoulade sauce.

Buffalo Wings \$6.95
Crispy on the outside, tender on the inside. Prepared with a tangy red pepper sauce and served with homemade bleu cheese dressing and celery sticks.

Motown Cafe Sampler \$14.95
A platter of our chicken fingers, catfish fingers, buffalo wings and Smokey's ribs. More than enough to share!!

SOUPS AND SALADS

"Come See About Me"

Soup of the Day Market Price
Clam and Corn Chowder \$5.25
Delicious lump crabmeat and tender kernels of corn in a rich and creamy stock.

Salads
Caesar Salad \$7.95
Classic Caesar: crisp romaine lettuce, croutons and shaved parmesan cheese, tossed in a creamy Caesar dressing
With grilled chicken \$10.95
With shrimp \$12.95

Vegetable Pasta Salad \$9.25
Tri-Color fusilli, cherry tomatoes, black olives, roasted red peppers, fresh basil and parmesan cheese, tossed in a light balsamic dressing

BBQ Fried Chicken Salad \$10.25
Tender chunks of boneless fried chicken, baby Asian corn, peppers and mesclun greens, tossed with a BBQ vinaigrette dressing.

Southern Chef Salad \$11.95
Boneless pieces of grilled chicken and brisket tossed with diced tomatoes, cucumbers, black olives, provolone cheese, cheddar cheese, eggs and mixed greens served in a flour tortilla shell. Choose from the following dressings: Blue Cheese, Ranch, BBQ Vinaigrette and Balsamic Vinaigrette.



SANDWICHES

"Ain't No Mountain High Enough"

Hamburger \$8.25
Original classic hamburger. A fresh, juicy 6 oz. burger served on a kaiser roll with lettuce, tomato, onion and sweet potato fries.
with cheese \$8.75
with bacon and cheese \$9.25
**All burgers will be cooked medium well unless otherwise specified.*

Turkey Burger \$8.95
Half a pound of fresh ground turkey, grilled to order. Served on a multi-grain roll with sweet potato fries

Veggie Burger \$8.25
Grilled to perfection and served on a multi-grain roll. Served with lettuce, tomato, onion and fresh fruit.

Motor City Sloppy Joe \$8.50
Ground beef, onions and seasonings, slow-cooked in a savory tomato sauce and served on an onion roll. You need two hands for this one. Served with sweet potato fries

Twin Dogs \$7.25
Two hot dogs in hoagie rolls. Served with sweet potato fries.

Grilled Chicken \$8.95
Grilled marinated 6 oz. chicken breast on a multi-grain roll with lettuce, tomato, provolone cheese and seasoned mayonnaise. Served with sweet potato fries.

Turkey Club \$8.95
Thinly sliced fresh turkey, provolone cheese, lettuce, tomato, bacon and mayonnaise on a multi-grain roll. Served with pasta salad and fresh fruit.

Philly Cheese Steak \$9.95
Tender shaved steak seasoned and topped with sauteed onions, peppers and melted provolone cheese on a hoagie roll. Served with a side of marinara sauce and sweet potato fries.

Blackened Catfish Sandwich \$8.95
Boneless catfish filet blackened with our blend of cajun spices. Served on a hoagie roll with lettuce & tomato and topped off with a creole remoulade sauce. Served with sweet potato fries.

**Shoestring fries can be substituted for sweet potato fries upon request.*

ANTHOLOGY FOUR TOPS



SOUTHERN

"Can't I Get A Witness"

- Smokey's Ribs** Half Rack \$11.50 Full Rack \$16.95
So good they're MIRACLES! Oh, so tender St. Louis cut ribs, slow cooked for flavor and generously coated with home style BBQ sauce. Served with vegetables and sweet potato fries.
- Southern Fried Chicken** \$12.95
Just the way Grandma used to make. Half chicken served with vegetables and homemade baked macaroni & cheese.
- Chicken and Ribs Combo** \$12.95
Two of our house favorites were paired together to make this one great dish. Served with vegetables and sweet potato fries.

ENTREES

"Ain't Nothing Like The Real Thing"

- Chicken and Waffles** \$11.95
This traditional dish is a Motown Cafe favorite. Fried chicken served with a Belgian-style waffle and our great maple butter.
- Firehouse Meatloaf** \$11.95
Traditional recipe prepared by one of New York City's Braves. Served with collard greens and smashed potatoes & gravy.
- Old Fashioned Chicken Pot Pie** \$11.25
Tender pieces of chicken, vegetables and fresh herbs in a creamy sauce, topped with a flaky crust. Like your Mom's never made.
- BBQ Brisket** \$15.95
Tender slices of roast beef smothered in a tangy BBQ sauce. Served with vegetables and baked macaroni & cheese.

GRILLED ITEMS

"Heatwave"

- BBQ Chicken** \$11.95
Half chicken dipped in hot BBQ sauce and grilled to perfection. Served with vegetables and sweet potato fries.
- Center Cut Pork Chops** \$15.95
Marinated and grilled to perfection. These pork chops are a cut above the rest. Served with collard greens and smashed potatoes & gravy.
- N.Y. Strip Steak** \$17.95
12 oz. center cut NY strip grilled to perfection. Served with shoestring fries and collard greens.

SEAFOOD

"Too Many Fish In The Sea"

- Fresh Catch of the Day** Market Price
Prepared daily, the way the Chef likes it. Ask your server!!
- Shrimp Creole** \$14.95
Tender shrimp in a spicy tomato sauce with sauteed vegetables. Served with rice pilaf.
- Chesapeake Bay Crab Cakes** \$16.95
Two large crab cakes made from a delicious mixture of fresh crab, vegetables and traditional spices. Served with New Orleans style remoulade and accompanied by rice pilaf and vegetables.
- Fresh Atlantic Salmon** \$16.95
A 10 oz. filet grilled to perfection and topped with a citrus Béchamel sauce. Served with rice pilaf and vegetables.

PASTA

"Pride & Joy"

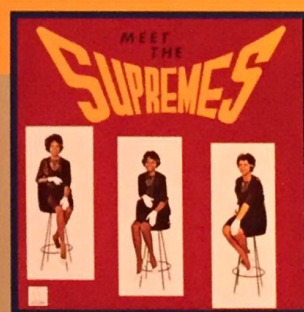
- Lasagna** \$10.95
Layers of lasagna noodles piled high with meat sauce, ricotta and mozzarella cheeses and topped with a tangy marinara sauce.
- Jambalaya** \$12.95
Our own cajun style dish with andouille sausage, chicken, and tasso ham tossed in with vegetables and rice pilaf.
- Spicy Chicken Pasta** \$12.50
Some like it hot and spicy! Grilled chicken in a spicy marinara sauce, served on a bed of linguini.

BEVERAGES

"You Beat Me To The Punch"

- Soda \$1.75
Pepsi, Diet Pepsi, 7-up, Mountain Dew, Ginger Ale
- Stewarts Rootbeer \$2.50
- Iced Tea \$1.75
- Hawaiian Punch \$1.75
- Lemonade \$1.95
- Juice \$1.95
- Milk \$1.95
- All of the above served in a 14oz tumbler for an additional \$5.00
- San Pellegrino \$4.50
one liter
- Evian \$6.00
one liter

*Motown Cafe
is pleased to serve Pepsi beverages exclusively.*



*Don't forget to visit
our "Shop Around"
Merchandise Store.*



*Motown Cafe proudly accepts
American Express, MasterCard, Visa and JCB,
15% gratuity is customary
and will be added to checks of \$50.00 or more.*

"GET READY" \$6.25

Delightfully sweet mixture of Captain Morgan, Malibu, Hiram Walker Blue Curacao and pineapple juice topped with a splash of Bacardi 151. "Fiddle lee dee, fiddle lee dum. "Look out baby cause here it comes"

"OOO, BABY, BABY" \$6.25

Amaretto di Saronna, Kahlua and piña colada mix blended together and served frozen. Ooh...

VIRGIN COCKTAILS

"MICKEY'S MONKEY" \$4.00

Blended layers of fresh bananas, strawberries, orange juice, and a splash of grenadine. "Hey everybody, let's have a Mickey's Monkey."

"ABC" \$3.50

"Easy as 1,2, 3": 1. Cranberry juice, 2. Orange juice and 3. Ginger ale.

"MY GIRL" \$4.00

Our blended creation of strawberries and piña colada mix topped with a mound of whipped cream. Sip with a straw or use a spoon.

"MY GUY" \$3.50

Delicious mixture of cranberry and grapefruit juice with a splash of soda and a squeeze of lime! "I can't be torn apart from My Guy."

"COOLEYHIGHARMONY COOLER" \$4.00

At the end of the road, Boyz II Men enjoy throwing back one of these refreshing coolers. Lemonade and iced tea mixed together with plenty of ice.

"HITCH HIKE" \$6.25

Satisfy your craving for chocolate with this mixture of Hiram Walker Dark Cacao, Frangelico, Kahlua and cream. Worth the trip.

"CLOUD NINE" \$6.25

Dreamy mix of Finlandia vodka, Southern comfort, Midori, Chambord, sweet & sour mix and a splash of orange juice. You'll be doin' fine after one Cloud Nine.

"PSYCHEDELIC SHACK" \$6.25

An "electric" blue margarita made with Sauza Commemorativo, Hiram Walker Blue Curacao and sweet and sour mix. Try it on the rocks or frozen, either way it's a place to call home.

"HEATWAVE" \$6.25

Absolut Citron Vodka, cranberry juice, sweet & sour mix with a dash of 7-Up. "Is this the way love's supposed to be?"

"DANCIN' IN THE STREET" \$6.25

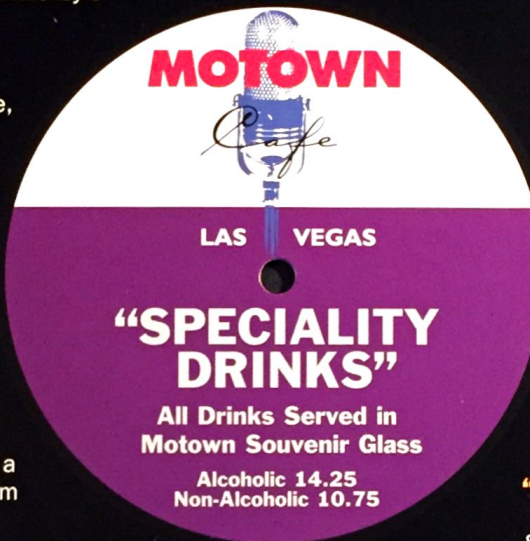
Sauza Gold tequila, Cointreau, sweet & sour mix and a splash of cranberry juice. "Calling out around the world, are you ready for a brand new drink?"

"DO YOU LOVE ME" \$6.25

"Now that I can dance..." A refreshing blast of Jack Daniels, Hiram Walker triple sec and sweet & sour mix topped with a splash of 7-up.

"MOTOWN SMASH" \$6.25

Ridiculous mixture of Absolut vodka, Captain Morgan rum, gin, Sauza tequila, Hiram Walker triple sec and Chambord, a splash of 7-up and a dash of pineapple juice. WARNING: This drink is outrageous, proceed with caution.



DESSERTS

"How Sweet It Is"

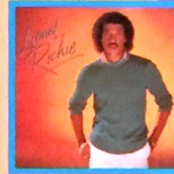
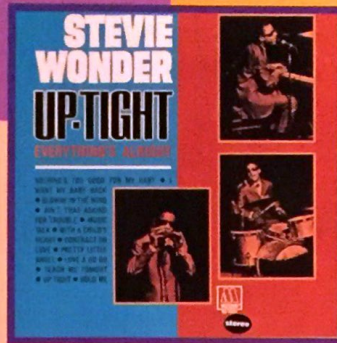
- Chillwich** \$5.95
Our house favorite ice cream with fresh whipped cream and chocolate sauce sandwiched between two giant chocolate chip cookies. Brrrr!
- S'mores Cake** \$5.95
Layers of graham cracker crust, marshmallows and a dark chocolate sauce, served warm and topped with fresh whipped cream.
- Brownie Sundae** \$6.25
A slice of brownie and blondie with vanilla ice cream, chocolate sauce and fresh whipped cream.
- Sweet Potato Pecan Pie** \$5.95
A delectable combination of two southern favorites. Served warm with vanilla ice cream.
- Ice Cream** \$3.75
Choice of chocolate, strawberry, vanilla or our house favorite.
- Milk Shakes** \$4.25
Just like your old time favorites. Choose your flavor.
- Rootbeer Float** \$4.50
A classic favorite for everyone. Vanilla ice cream topped with Stewart's rootbeer.

In 1959, Berry Gordy quit his job on the Ford assembly line and founded the company that became Motown Records with \$800 and a dream. The musical, artistic and cultural contribution he made, along with his artists, writers, producers and staff represents the best of the American dream. His dream will last forever. Welcome to the Motown Cafe.

COFFEES

"The End Of The Road"

- Hot Coffee \$1.95
Hot Tea \$1.95
Espresso \$1.95
Cappuccino \$2.50
Hot Cocoa \$1.95



- Chocolate Cake** \$6.25
Three layers of decadence. Creamy chocolate layered between chocolate cake, surrounded by deep chocolate shavings.
- Homemade Apple Pie** \$6.25
Thick slices of sweet apples inside a flaky crust and topped with a caramel sauce. Served warm
Try it with ice cream! \$6.95
- Strawberry Shortcake** \$5.95
Made the old fashioned way. A light fluffy cake served with fresh strawberries and whipped cream.



WINE LIST

"Heard It Through The Grapevine"

House Wine by the glass or bottle

	Glass	Bottle
Fetzer Sundial Chardonnay	\$5.25	\$18.99
Fetzer Cabernet Sauvignon	\$5.25	\$18.99
Fetzer White Zinfandel	\$5.25	\$18.99

House Wine by the bottle only

Red Wines

Georges Duboeuf Beaujolais Villages	\$19.99
Ruffino Chianti Classico	\$25.00

White Wines

Bolla Pinot Grigio	\$23.00
Atlas Peak	\$25.00

Champagne

Dom Perignon	\$135.00
Moet White Star	\$59.99
Korbel Brut Champagne	\$26.00
Korbel Splits	\$7.50

BEER LIST

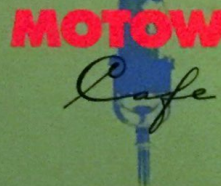
"What's Goin' On?"

Bottled Beer

Bud	\$3.75
Coors Light	\$3.75
Bud Light	\$3.75
Miller Light	\$3.75
Heineken	\$4.50
Amstel	\$4.50
Corona	\$4.50
O'douls	\$3.50
Sam Adams	\$4.50

Draft Beers

Bud	\$3.75
Bud Light	\$3.75
Miller Genuine Draft	\$3.75



"How Sweet It Is"

Our house favorite ice cream with
whipped cream and chocolate
sandwiched between two graham
cookies. Brrrr!

Moore's Cake
Layers of graham cracker
and a dark chocolate
topped with fresh

Brownie Sundae
A slice of brownie
cream, chocolate
cream.

Sweet Potato
A delicious
favorite
ice cream.

Ice Cream
Chocolate
cream.

Milkshake
Chocolate
cream.

Hot Coffee
Hot Tea
Espresso
Cappuccino
Hot Cocoa

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"GET READY" \$6.25

Delightfully sweet mixture of Captain Morgan, Malibu, Hiram Walker Blue Curacao and pineapple juice topped with a splash of Bacardi 151. "Fiddle lee dee, fiddle lee dum. "Look out baby cause here it comes"

"OOO, BABY, BABY" \$6.25

Amaretto di Saronna, Kahlua and piña colada mix blended together and served frozen. Ooh...

"HITCH HIKE" \$6.25

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"CLOUD NINE" \$6.25

Dreamy mix of Finlandia vodka, Southern comfort, Midori, Chambord, sweet & sour mix and a splash of orange juice. You'll be doin' fine after one Cloud Nine.

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An "electric" blue margarita made with Sauza Commemorative, Hiram Walker Blue Curacao and sweet and sour mix. Try it on the rocks or frozen, either way it's a place to call home.

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Absolut Citron Vodka, cranberry juice, sweet & sour mix with a dash of 7-Up. "Is this the way love's supposed to be?"

"DANCIN' IN THE STREET" \$6.25

Sauza Gold tequila, Cointreau, sweet & sour mix and a splash of cranberry juice. "Calling out around the world, are you ready for a brand new drink?"

"DO YOU LOVE ME" \$6.25

"Now that I can dance..." A refreshing blast of Jack Daniels, Hiram Walker triple sec and sweet & sour mix topped with a splash of 7-up.

"MOTOWN SMASH" \$6.25

Ridiculous mixture of Absolut vodka, Captain Morgan rum, gin, Sauza tequila, Hiram Walker triple sec and Chambord, a splash of 7-up and a dash of pineapple juice. WARNING: This drink is outrageous, proceed with caution.

VIRGIN COCKTAILS

"MICKEY'S MONKEY" \$4.00

Blended layers of fresh bananas, strawberries, orange juice, and a splash of grenadine. "Hey everybody, let's have a Mickey's Monkey."

"ABC" \$3.50

"Easy as 1,2, 3": 1. Cranberry juice, 2. Orange juice and 3. Ginger ale.

"MY GIRL" \$4.00

Our blended creation of strawberries and piña colada mix topped with a mound of whipped cream. Sip with a straw or use a spoon.

"MY GUY" \$3.50

Delicious mixture of cranberry and grapefruit juice with a splash of soda and a squeeze of lime! "I can't be torn apart from My Guy."

"COOLEYHIGHHARMONY COOLER" \$4.00

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Hot Coffee
Hot Tea
Espresso
Cappuccino
Hot Cocoa

15
\$3.75

MOTOWN

"How Sweet It Is"

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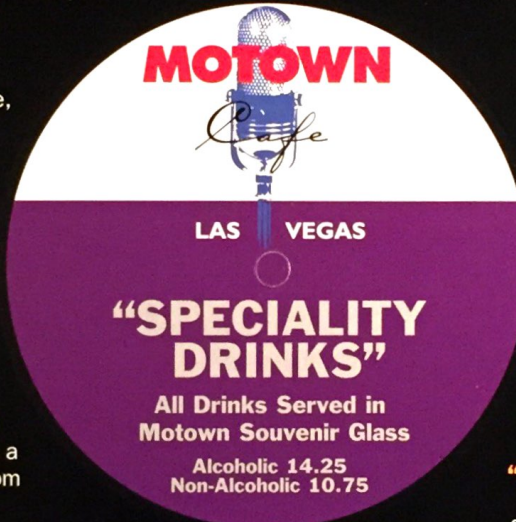
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or bottle

Glass Bo

\$5.25 \$18

\$5.25 \$18

\$5.25 \$18

\$19

\$25.00

\$23.00

\$25.00

\$135.00

\$9.95

\$1.00

\$0

Hot Coffee

Hot Tea

Espresso

Cappuccino

Hot Cocoa

\$1.00

\$1.95

\$2.50

\$1.95

\$7.75

\$3.75

\$3.75

\$3.75

\$3.75

\$3.75

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\$3.75

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"MOTOWN SMASH" \$6.25

Ridiculous mixture of Absolut vodka, Captain Morgan rum, gin, Sauza tequila, Hiram Walker triple sec and Chambord, a splash of 7-up and a dash of pineapple juice. WARNING: This drink is outrageous, proceed with caution.

VIRGIN COCKTAILS

"MICKEY'S MONKEY" \$4.00

Blended layers of fresh bananas, strawberries, orange juice, and a splash of grenadine. "Hey everybody, let's have a Mickey's Monkey."

"ABC" \$3.50

"Easy as 1,2, 3": 1. Cranberry juice, 2. Orange juice and 3. Ginger ale.

"MY GIRL" \$4.00

Our blended creation of strawberries and piña colada mix topped with a mound of whipped cream. Sip with a straw or use a spoon.

"MY GUY" \$3.50

Delicious mixture of cranberry and grapefruit juice with a splash of soda and a squeeze of lime! "I can't be torn apart from My Guy."

"COOLEYHIGHHARMONY COOLER" \$4.00

At the end of the road, Boyz II Men enjoy throwing back one of these refreshing coolers. Lemonade and iced tea mixed together with plenty of ice.

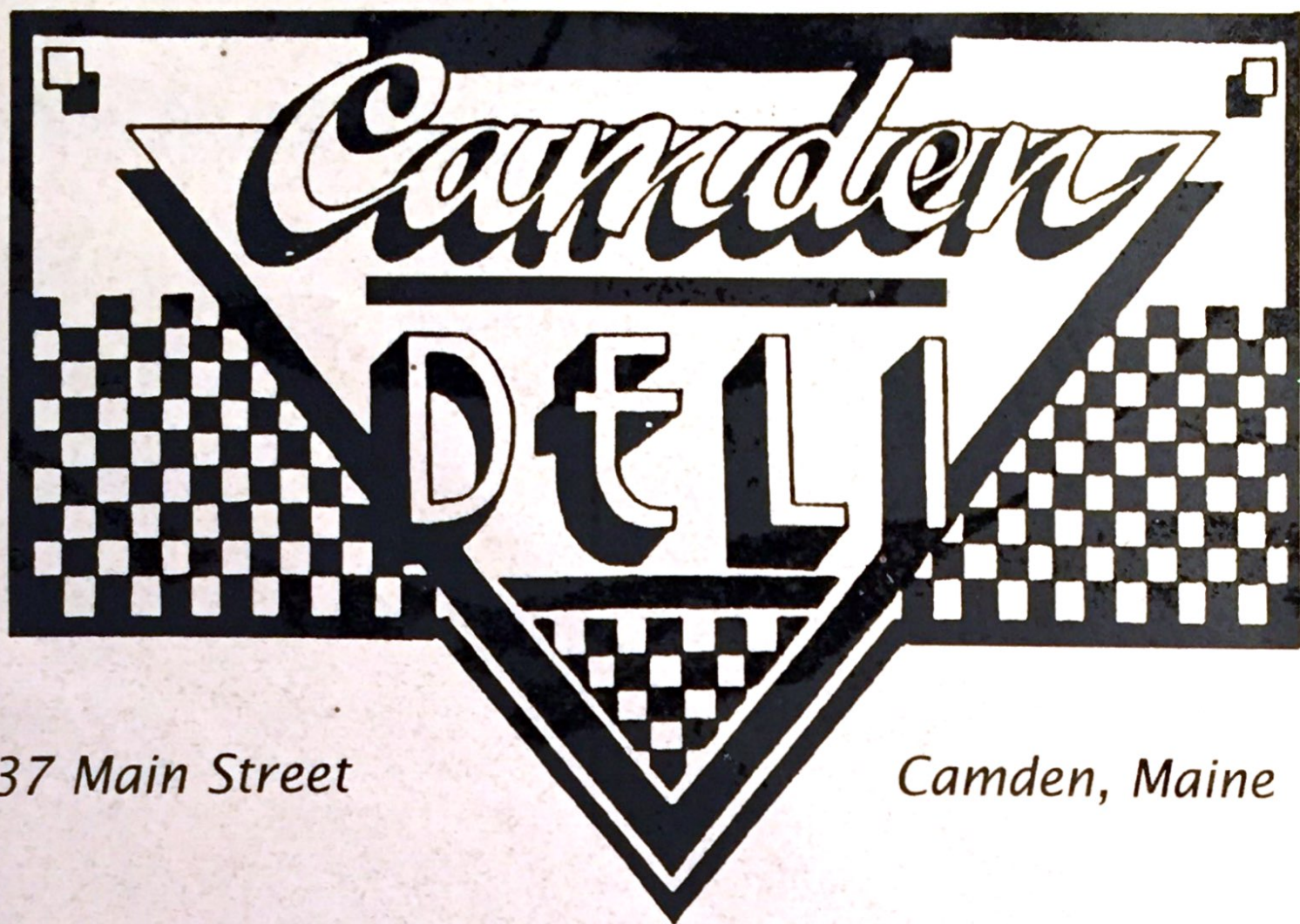
MOTOWN

LAS VEGAS

"SPECIALITY DRINKS"

All Drinks Served in
Motown Souvenir Glass

Alcoholic 14.25
Non-Alcoholic 10.75

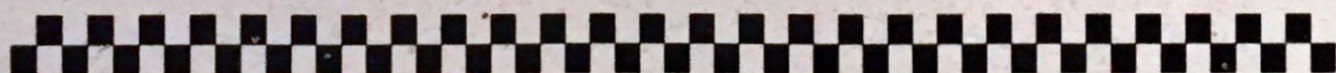


37 Main Street

Camden, Maine

Harbor View Dining
New York-Style Sandwiches
Homemade Soups & Daily Specials
Green Mountain Coffees
Imported & Domestic Beer & Wine
Picnic Lunches
Take Out Available

❖ 236-8343 ❖



Please Order by Number

1.	Corned Beef	\$5.50
2.	Pastrami	\$5.50
3.	Roast Beef	\$5.50
4.	Turkey Breast	\$5.50
5.	Smoked Turkey Breast	\$5.50
6.	Chicken Salad sandwich	\$5.50
7.	Liverwurst	\$4.50
8.	Salami Genoa or Capicola Ham	\$5.50
9.	Baked Virginia Ham	\$5.50
10.	Bologna	\$4.50
11.	Bagel & Cream Cheese	\$1.75
12.	Bagel & Salmon Plate	\$6.25
13.	Camden Club Toasted Triple Decker - smoked turkey, baked ham, bacon, lettuce and tomato	\$6.25
14.	Chicken Broccoli Salad with lettuce & tomato in a pocket	\$5.95
15.	Crab Salad Fresh Hand-picked	when market available price
16.	Lobster Salad Fresh Maine lobster	
17.	Tuna Salad albacore	\$5.25
18.	B.L.T.	\$4.95
19.	Grilled Cheese	\$3.95
20.	Grilled Cheese with tomato & bacon	\$4.95
21.	Hurricane Sub Bologna, salami, pastrami, American cheese, coleslaw, onion, mustard.	\$4.95
22.	Italian Sub Provolone, salami, pepperoni, ham, lettuce, tomato, hot peppers, onion, olives, a sprinkle of Parmesan, & Italian Vinaigrette.	\$4.95
22.5	Jersey Hoagie Capicola, provolone, salami, ham, lettuce, onions, tomatoes, hot peppers, olive oil & spices.	\$5.25

23.	Vegetarian Sub 3 cheeses, lettuce, tomato, onion, peppers, sprouts, olives, your choice of dressing.	\$4.95
24.	The Reuben Corned beef, sauerkraut, Swiss cheese, Russian dressing, grilled on pumpernickel.	\$5.95
25.	The Islander Roast beef, turkey, cheddar, horseradish, & Bermuda onion on rye.	\$5.95
26.	The Pastrami Special Hot pastrami, Swiss cheese, onion, and mustard, grilled on rye.	\$5.95
27.	The Rachel Turkey breast, coleslaw, Swiss cheese and Russian dressing, grilled on pumpernickel.	\$5.95
28.	The Caroline Smoked turkey, Muenster cheese, and mustard, grilled on white.	\$5.95
29.	The Mary Day Baked ham, Swiss cheese, Honey cup mustard, & onion, grilled on rye.	\$5.95
30.	The Selectman Turkey, Havarti, tomato, onion, & pesto, grilled on rye.	\$5.95
31.	Battie Bagel A mountain of our cracked pepper turkey, Havarti, deli mustard, lettuce, tomato, onions & sprouts on the bagel of your choice	\$6.25
32.	Tempeh Burger Meatless soy burger, lettuce, tomato, onion and sprouts.	\$5.75
33.	Veggie Burger from "Amara" meatless burger of ground peanuts, wheat, sesame seeds, carrots, with lettuce, tomato, onion, & sprouts.	\$5.75
34.	Hot Dog Plate Hot dog on a bun with choice of potato salad or coleslaw	\$3.75

- | | | |
|-----|------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| 35. | Peanut Butter & Jelly | \$2.50 |
| 36. | Hummus Garbanzo bean pate,
lettuce, tomato, onion, and sprouts
in a pocket | \$4.50 |
| 37. | The Mid-Eastern Tabouleh, hummus
& Havarti in a Syrian pocket. | \$4.95 |
| 38. | The Mesquite-O Our mesquite
smoked turkey, cheddar, grilled
onions & barbeque sauce all grilled
on hearty white bread | \$5.95 |
| 39. | The Salsalito Roll-up Spicy salsa
turkey, cheddar, our homemade
guacamole, salsa, lettuce, tomato
& onions in a roll-up pita pocket | \$5.95 |
| 40. | The Ragin' Cajun Cajun roast beef,
Monterey jack, deli mustard, lettuce,
tomato & onions in a roll-up pita
pocket | \$5.95 |
| 41. | Philly Cheese Steak Sub Steak and
cheese with grilled peppers and onions
on a sub roll | \$5.95 |

Extras

Cheese .50

Meat 1.25

Olives .25

Honey Cup Mustard .25

Pesto .25

All Our Sandwiches are served with chips & a
pickle - 1/2 sandwiches available - 1/2 price + .75

Try our savory selection of **Salads**

To eat on or take out

Green Mountain Coffee

Available in the bean or ground by the pound

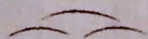
ANTHONY'S



1840-160 YEARS-2000

Restaurant Antoine

Fondé En 1840



Le service chez Antoine exclusivement à la carte
Service at Antoine's is exclusively à la carte

Minimum \$11.00 per person

AVIS AU PUBLIC

Faire de la bonne cuisine demande un certain temps. Si on vous fait attendre, c'est pour mieux vous servir, et vous plaire.

TO OUR GUESTS

To cook well requires a certain amount of time. If you must wait it is only to serve you better and please you more.

METTRE EN APPÉTIT

APPETIZERS

Huitres en coquille à la Rockefeller (notre création) 11.50

Oysters baked on the half shell with our famous Rockefeller sauce—our creation

Huîtres Thermidor 11.50

Fresh Louisiana oysters baked on the half shell with a bacon and tomato sauce—our creation.

Huîtres Bienville 11.50

Oysters baked on the half shell with a white wine sauce seasoned with onions, pimento, and fresh peppers—our creation.

Huîtres à la Ellis 11.50

Oysters and sliced mushrooms poached in a savory sherry wine sauce—our creation.

Huîtres à la Foch 11.50

Crisply fried oysters served on toast, buttered with pate de foie gras, and a rich cobert sauce—our creation.

Canapé Balthazar (commander d'avance) 14.25

Oysters seasoned, breaded, and buttered to form a rich baked canape hot from the oven—our creation.

Les escargots à la Bourguignonne 11.50

Snails basted in our version of the classical bourguignonne sauce of garlic butter and fresh greens.

Les escargots à la Bordelaise 11.50

Snails basted and baked in a red wine and garlic sauce, crowned with a delicious mixture of cheeses and french bread crumbs.

Crevettes à la marinière 10.25

Shrimp smothered in a white wine sauce.

Crevettes cardinal 10.25

Prized Louisiana shrimp in a special white wine sauce with a hint of tomato—our creation.

Crevettes ravigote 10.25

Boiled Louisiana shrimp served cold with a delightfully seasoned dressing.

Crevettes rémoulade 10.25

Boiled Louisiana shrimp served cold in a tangy horseradish and creole mustard remoulade dressing.

Avocat crevette Garibaldi 11.25

Ripe avocado stuffed with shrimp ravigote.

Cocktail aux crevettes 10.50

Cold, boiled, Louisiana shrimp served with a tomato cocktail sauce.

Chair de crabes ravigote 15.75

Lump crabmeat served cold with a delightfully seasoned dressing.

Chair de crabes St. Pierre 14.75

Lump crabmeat in a tomato sauce seasoned with garlic baked hot in a casserole, crowned with a special cheese and french bread crumb gratinée—our creation.

Chair de crabes au gratin 14.75

Lump crabmeat in a cream sauce sprinkled with a light cheese and french bread crumb mixture baked and browned in a casserole.

Cocktail à la chair de crabes 14.75

Cold backfin lump crabmeat on a bed of fresh greens with a light tomato cocktail sauce.

Avocat à la chair de crabes Garibaldi 14.00

Ripe avocado with backfin of crab in a seasoned dressing.

Canapé St. Antoine (commander d'avance) 13.75

Lump crabmeat seasoned, breaded and buttered to form a rich baked canapé hot from the oven—our creation.

Ecrevisses étouffée (de saison) 12.00

Crawfish tails smothered with onions and peppers served as an hors d'oeuvres or with steamed rice as an entrée.

Ecrevisses à la marinière (de saison) 12.00

Crawfish smothered in a white wine sauce.

Ecrevisses cardinal (de saison) 12.00

Crawfish in a special white wine sauce with a hint of tomato—our creation.

Champignons sur rôti 9.25

Large fresh mushroom buttons sautéed and served on buttered toast.

Caviar frais de Sturgeon Americain 31.75

Fresh American sturgeon caviar.

Foie Gras de Strasbourg à la Gelée 16.75

A special truffled goose liver imported from Strasbourg and served with cold meat jelly.

Restaurant Antoine

Fondé En 1840

POTAGES SOUPS

Gombo créole 7.25/8.25

The classical Louisiana seafood and okra stew with blue crabs, oysters, and gulf shrimp.

Bisque d'écrevisses cardinal 7.75/8.75

Louisiana crawfish reduced to a thick, rich, and well-seasoned soup.

Consommé chaud au vermicelle 5.75/6.75

Beef consommé served hot with vermicelli.

Vichyssoise 6.25/7.25

The classical cold potato soup (flavored with chicken broth and finished with heavy cream.)

Bisque de crevettes 7.50/8.50

Gulf shrimp reduced to a thick, rich, and well-seasoned soup.

Potage alligator au sherry 7.25/8.25

A well-seasoned sherry, wine-laced alligator bisque—our creation.

Consommé froid en tasse 5.75/6.75

Cold jellied beef consommé.

Soupe à l'oignon gratinée 6.75/7.75

A flavorful favorite onion soup baked in the oven and crowned with a delicious combination of cheeses and french bread crumbs.

POISSONS FISH

When trout or pompano is not available, we substitute an appropriate fish in season.

Filet de truite meunière 21.50

Battered and fried filet of speckled trout served with a lemon-butter sauce.

Filet de truite à la Marguery 21.50

Filet of speckled trout poached in a white wine sauce with fresh shrimp, mushrooms, herbs, and seasonings—our creation.

Filet de truite au vin blanc 21.50

Filet of speckled trout smothered in a white wine, shrimp and oyster sauce, and baked with a light bread and cheese gratinée.

Filet de truite Colbert 21.50

Broiled or fried filet of trout with a rich sherry wine sauce.

Filet de truite amandine 21.50

Filet of trout fried in a light batter with toasted slivers of almonds and a lemon-butter sauce.

Filet de truite florentine 21.50

Trout poached in white wine in a bed of creamed spinach draped with hollandaise sauce and baked with cheese and fresh bread crumbs.

Filet de truite tartar 21.50

Breaded and fried filet of trout served with homemade tartar sauce.

Filet de truite Pontchartrain 27.75

Broiled trout with lump crabmeat sautéed in butter.

Filet de truite aux ecrevisses cardinal (de saison) 26.25

Broiled or fried trout draped with crawfish in a white wine sauce—our creation.

Bouillabaisse à la Louisiane (commander d'avance) 31.50

The classical mediterranean seafood dish served Louisiana style.

Crustaces sautés aux champignons 27.75

Lump crabmeat, shrimp, and mushrooms sautéed in butter, served in a casserole.

Pompano grillé 28.00

Grilled filet of pompano.

Pompano au "Buster" grillé (de saison) 32.25

Grilled filet of pompano crowned with a fried or grilled "buster" crab.

Pompano à la marinère 29.00

Poached filet of pompano in a white wine sauce and crowned with a large broiled mushroom.

Pompano Pontchartrain 30.50

A classical combination of grilled filet of pompano with lump crabmeat sautéed in butter—a house specialty

Pompano en papillote 30.50

Our creation of pompano baked in a paper bag with shrimp and lump crabmeat in a white wine sauce.

Pompano amandine 30.25

Broiled or fried pompano with slivers of toasted almonds in a lemon-butter sauce.

Crevettes à la créole 22.75

Fresh Louisiana shrimp in the classical creole tomato sauce, served with steamed rice.

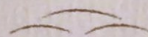
Crevettes ravigote 22.75

Boiled shrimp served cold in a well seasoned dressing.

Continue
(Over)

Restaurant Antoine

Fondé En 1840



Poisson continue (Fish continued)

Crabes mous grillés 22.75

*Grilled soft shell crabs, served
with hot melted butter.*

Crabes mous frits 22.75

*Soft shell crabs, fried in a light batter,
with a lemon butter sauce.*

Crabes mous amandine 23.25

*Soft shell crabs fried in a light batter,
with a lemon-butter sauce and toasted slivers of almonds.*

Crabes "Buster" amandine 25.25

*Buster crabs crisply fried with
toasted almonds in a lemon-butter sauce.*

Crabes "Buster" grillés (de saison) 23.75

Grilled buster crabs

Chair de crabes marinière 25.75

*Backfin lump crabmeat in a white wine sauce
served hot in a casserole.*

Chair de crabes ravigote 25.75

*Backfin lump crabmeat served hot or cold
in a delightfully seasoned dressing.*

Salade de chair de crabes 25.75

*Cold lump crabmeat seasoned with fresh greens
and a light house dressing.*

Chair de crabes au gratin 25.75

*Backfin lump crabmeat in a rich sauce
with a light cheese and french bread gratinee
baked hot in a casserole.*

OEUFs EGGS

Oeufs Benedict 15.75

*Baked ham on buttered toast with
poached eggs and hollandaise sauce.*

Oeufs Sardou 15.75

*Poached eggs on fresh steamed artichoke bottoms
topped with hollandaise sauce and truffles—our creation.*

Oeufs à la florentine 15.75

*Creamed spinach, poached eggs and
hollandaise sauce served in a casserole.*

Omelette nature 13.75

A fluffy three-egg omelette.

Omelette au fromage 14.25

*A three-egg omelette with a delightful
combination of cheeses.*

Omelette aux crevettes 17.75

*Omelette with fresh boiled
Louisiana shrimp.*

Omelettes à la chair de crabes 20.75

Omelette with lump crabmeat.

Omelette espagnole 16.75

*A round omelette with peppers and onions
in a light tomato sauce.*



Antoine

840

Antoine

Specialité de Jour
Special Today

Homard Thermidor \$38.00

Lobster Thermidor

*flavored with currants, grapes
and a hint of bacon—our creation.*

Cotelettes d'agneau grillées 29.75

*Prime center cut lamb chops grilled
and served with mint jelly.*

Noisettes d'agneau Alciatore 32.25

*Medallions of lamb wrapped in bacon, broiled,
and served with a special combination of sauces—a sweet
Alciatore and a tangy bearnaise—all on top of a delicious
grilled pineapple slice—our creation.*

Ris de veau à la financière 24.75

Veal sweetbreads in a sherry wine sauce.

Entrecôte nature 31.50

Broiled centercut strip sirloin.

Tips de filet en brochette Médicis 26.50

*Broiled tenderloin tips in a sherry wine sauce
with peppers and onions.*

Tournedos nature 28.50

Small broiled centercut tenderloin of prime beef.

Filet de boeuf nature 34.25

Large broiled centercut of prime tenderloin.

Chateaubriand (pour deux (2)—30 minutes) 74.50

*Centercut tenderloin of beef for two,
broiled and served with our special fried potatoes,
and your choice of sauces.*

SAUCES

Alciatore 5.50

*A special combination of sweet brown pineapple
sauce and a tangy bearnaise—a favorite with
broiled lamb or beef—our creation.*

Champignons 5.25

Fresh mushrooms in a rich red wine sauce.

Marchand de vin 5.25

*The wine merchant's favorite sauce of onions,
mushrooms, and red wine.*

Béarnaise 5.25

*A hollandaise sauce flavored with
tarragon and white wine.*

Demi-bordelaise 5.25

The classic garlic butter sauce.


Médicis 5.25

Onions and peppers in a rich sherry wine sauce.



Restaurant Antoine

Fondé En 1840



ENTREES

Poulet aux champignons 21.50

Chicken sautéed with fresh mushrooms.

Poulet sauté demi-bordelaise 21.50

Half chicken sautéed and browned in garlic butter.

Poulet à la créole 21.75

Half a broiled chicken delicately seasoned and smothered in light tomato sauce.

Poulet au vin rouge 21.75

Half a broiled chicken in a rich brown red wine sauce.

Poulet sauce Rochambeau 23.25

Broiled half of boneless chicken with two delicious sauces—a sweet brown rochambeau and a tangy bearnaise served over a slice of baked ham.

Poulet bonne femme (40 minutes) 23.75

Chicken sautéed and browned with potatoes, onions, garlic, and bacon.

Poulet Paradis 24.50

Broiled half of boneless chicken in red wine sauce flavored with currants, grapes and a hint of bacon—our creation.

Cotelettes d'agneau grillées 29.75

Prime center cut lamb chops grilled and served with mint jelly.

Noisettes d'agneau Alciatore 32.25

Medallions of lamb wrapped in bacon, broiled, and served with a special combination of sauces—a sweet Alciatore and a tangy bearnaise—all on top of a delicious grilled pineapple slice—our creation.

Ris de veau à la financière 24.75

Veal sweetbreads in a sherry wine sauce.

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Large broiled centercut of prime tenderloin.

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Centercut tenderloin of beef for two, broiled and served with our special fried potatoes, and your choice of sauces.

SAUCES

Alciatore 5.50

A special combination of sweet brown pineapple sauce and a tangy bearnaise—a favorite with broiled lamb or beef—our creation.

Champignons 5.25

Fresh mushrooms in a rich red wine sauce.

Marchand de vin 5.25

The wine merchant's favorite sauce of onions, mushrooms, and red wine.

Béarnaise 5.25

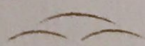
A hollandaise sauce flavored with tarragon and white wine.

Demi-bordelaise 5.25

The classic garlic butter sauce.

Médicis 5.25

Onions and peppers in a rich sherry wine sauce.



Restaurant Antoine

Fondé En 1840

LEGUMES VEGETABLES

Epinards sauce crème 5.50

Spinach in a light cream sauce.

Petits pois à la française 5.50

Early peas seasoned with ham and onions in a casserole.

Chou-fleur au beurre 5.50

Steamed cauliflower served with butter or plain.

Chou-fleur au gratin 5.50

Steamed cauliflower in a rich cream sauce sprinkled with a cheese and french bread crumb mixture and browned in the oven in a casserole.

Carottes au beurre 5.50

Sliced carrots served with hot melted butter.

Broccoli sauce hollandaise (de saison) 6.25

Steamed broccoli with hollandaise sauce.

Asperges au beurre (de saison) 6.25

Steamed fresh asparagus with butter.

Haricots verts au beurre 6.25

French cut green beans in a special butter sauce.

Pommes de terre au gratin 6.25

Potatoes in a rich cream sauce baked in a casserole with a light cheese gratinee.

Pommes de terre brabant 6.00

Little diced potatoes fried and served with melted butter.

Pommes de terre soufflées 6.25

The classical Antoine's dish of fried potato puffs.

SALADES

Salade Antoine 5.75

A delightful blend of five favorite greens served with your choice of dressings.

Salade de laitue et tomates 5.75

A head of lettuce salad with sliced tomatoes and a choice of dressings.

Salade de laitue au roquefort 5.75

A head of lettuce salad with a creamy roquefort dressing.

Salade d'anchois 5.75

Five favorite greens tossed with chopped anchovies and vinaigrette dressing.

Salade de légumes 6.75

A refreshing mixture of broccoli, cauliflower, green beans, carrots, and tips of asparagus served cold with vinaigrette dressing.

Avocat à la vinaigrette 6.00

Half of a ripe avocado served with vinaigrette dressing.

Avocat éventail 6.50

A ripe avocado sliced and shaped like a fan over bed of select greens and garnished with a dollop of Fresh American sturgeon caviar.

Salade Mirabeau 6.50

Ripe avocado on a bed of Boston leaf lettuce served with Russian dressing.

Fonds d'artichauts Bayard 6.50

Fresh steamed artichoke bottom stuffed with a light combination of greens on a bed of lettuce with vinaigrette dressing.

Salade de coeur de palmier 6.50

Hearts of palm on a bed of lettuce with ripe tomato wedges and vinaigrette dressing.

Salade combinaison 7.00

Mixed greens tossed with artichoke, avocado, asparagus, tomato, and hearts of palm with a choice of dressings.

Salade aux pointes d'asperges 6.00

Asparagus tips salad

FROMAGES CHEESES

Brie 7.00

Port Salut 6.75

Roquefort 7.25

Camembert 6.50

Restaurant Antoine

Fondé En 1840



DESSERTS

Crème glacée—vanille, chocolat, fraises 5.25
Vanilla, chocolate, or strawberry ice cream.

Sorbet—orange, citron-vert, ananas 5.25
Orange, lime, or pineapple sherbet.

Meringue glacée sauce chocolat 6.75
Vanilla ice cream or a light toasted meringue draped with chocolate fudge sauce.

Crème glacée aux fraises 7.25
Vanilla ice cream with fresh strawberries.

Cerises jubilee 8.50
Sweet, dark cherries flavored in brandy at the table and served over vanilla ice cream.

Pêche Melba 7.75
A favorite concoction of a candied peach half, vanilla ice cream, raspberry sauce, and chopped toasted almonds.

Omelette Alaska Antoine (pour deux (2)—commander au commencement de repas) 16.50
Antoine's very special presentation of Baked Alaska (Order in advance)

Mousse au chocolat 6.25
Chocolate mousse topped with whipped cream.

Crème renversée au caramel 5.50
Caramel custard

Crepes Suzette 8.25
Thin French pancakes rolled with an orange and butter creme filling and flamed with orange liquer and brandy.

Fraises au kirsch 8.00
Fresh strawberries and kirsch liquer

CAFÉ ET THÉ COFFEE AND TEA

Café 3.25
A large cup of Antoine's dark French roast.
Café au lait 3.25
French roast coffee served with hot milk.

Thé 3.25
Hot orange pekoe tea.
Café brûlot diabolique 8.75
Antoine's creation of hot spiced coffee flamed at your table with brandy—our creation.

Thé glacé 3.75
Iced tea
Demi-tasse 3.25
A half cup of Antoine's dark french roast coffee.

EAUX MINÉRALES—BIÈRE—CIGARES—CIGARETTES MINERAL WATER—BEER—CIGARS—CIGARETTES

Cigarettes
Cigarettes

Vichy

Bière locale
Domestic Beer

Perrier

Bière importée
Imported Beer

Cigares
Cigars

Evian



BERNARD R. GUSTE
Propriétaire
Cinquième Génération

713-717 Rue St. Louis

Nouvelle Orléans, Louisiane

Restaurant Antoine

Les Specialites



LES HUÎTRES EN COQUILLE à la ROCKEFELLER

LA BISQUE D'ÉCREVISSES CARDINAL

HUÎTRES à la FOCH

LES ESCARGOTS FARCIS à la BOURGUIGNONNE

LES CREVETTES SAUCE MARINIÈRE

LE GOMBO CRÉOLE

LES ESCARGOTS à la BORDELAISE

LES CREVETTES REMOULADE

LE FÎLET DE *POMPANO* EN PAPILOTE

LE FÎLET DE *POMPANO* PONTCHARTRAIN

LE FÎLET DE TRUITE AMANDINE

LE CRABES MOUS FRITS

LE DEMI-POULET ROCHAMBEAU

LE POULET ROYAL SAUCE PARADIS

LE COEUR DE FILET DE BOEUF MARCHAND DE VIN

NOISETTE d'AGNEAU ALCIATORE

LE POMMES DE TERRE SOUFFLÉES

CRÊPES SUZETTE

CERISES JUBILÉE

OMLETTE ALASKA ANTOINE

BERNARD R. GUSTE

Propriétaire

Cinquième Génération

713-717 Rue St. Louis ✦ Nouvelle Orléans, Louisiane 70130

e-mail: info@antoines.com

FAX: (504) 581-3003

www.antoines.com

TELEPHONE: (504) 581-4422



We do one thing
better than anyone...
**JACK DANIEL'S
BARBECUE RIBS.**

PLEASE!

Don't Steal Our Menus.
Ask our Wait Staff &
they will give you one.

KIDS



Knott's Berry Farm®
Strawberry – Banana

Knott's Berry Farm®
Orange – Pineapple

\$4.99 with Souvenir Cup.

Al E. Gator Cup

Pink Lemonade
with Souvenir Cup. \$2.99

Our Kid Favorites

(Kids under 12)
Served with French Fries

Big Foot Long Corn Dog

Big fun with ketchup and mustard. \$2.99

Funky Fish

Three Fillets of fried grouper. \$3.99

Chunky Chicken Nuggets

Breaded real chicken nuggets. \$4.49

Popcorn Shrimp

Golden fried shrimp. \$4.29

Grilled Cheese

A Classic sandwich. \$2.99

Jack Daniel's® is a trademark of Jack Daniel's Distillery, Len Motlow Proprietor, and is used as an ingredient in our sauce.



Sweet Spanish Onion Rings

Coated with sourdough bread crumbs. \$5.29

Appetizers

Far Out Artichoke Dip

Fresh spinach, roasted red peppers, artichokes and monterey jack. \$5.49

Al E. Gator

A wild adventure... fried gator niblets. \$5.99

Real Thing, Buffalo Chicken Nuggets

These are not pressed chicken! \$5.49

Mozzarella Sticks

Beer battered mozzarella sticks deep fried and served with marinara sauce. \$5.99

Nacho Supreme

A sensation south of the border starlet. Homemade tortillas, cheese, chili, chopped onions, olives, bell peppers, tomatoes, Jalapeños and sour cream. \$7.49

Nacho Chips and Salsa

\$3.49

Add \$.50 for cheese
Add \$1.00 for guacamole
Add .50 for salsa



FIRE ROASTED pOpPeRs

Red and green peppers with
monterey jack cheese. \$5.99



New York City's Carnegie Deli Reubin

Slow cooked Boarshead beef, sauerkraut and swiss cheese on marble rye. \$7.49

Boarshead Meats



Salads

Brown Derby Cobb

Famous salad with turkey, romaine and other lettuce, chopped crisp bacon, diced ham, shredded monterey jack and cheddar bleu cheese crumbles, olives, cucumbers, egg slices and your choice of dressings. \$8.99

Traditional Chef's Salad

Diced Ham, turkey, shaved monterey and cheddar cheese over mounds of fresh chopped salad greens, tomato wedges, cucumber, egg slices, croutons and your choice of dressings. \$7.99

Grilled Jerk Chicken Caesar

The classic combination of crisp romaine, garlic croutons and grated parmesan, all tossed in our Original Caesar dressing, topped with Jamaican jerked chicken breast. \$8.99

Chunky White Chicken Salad

Tender diced chicken breast on a bed of romaine lettuce, hard boiled eggs and tomato wedges. Topped with sliced almonds. \$6.99

Hellmanns® Dressings

Burgundy Vinigrette, Chunky Blue Cheese,
Creamy Ranch, Thousand Island & Fat Free Italian

Sandwiches

Served with tortilla chips. Free cole slaw upon request.

The Three Decker Club

Boarshead smoked turkey, lean strips of crispy bacon, Boarshead ham, monterey jack, american cheddar, lettuce, tomato and mayo on wheatberry bread. \$6.99

Boarshead Beef French Dip

Hoagie bun, loaded with lotsa thinly sliced roasted beef, melted cheddar cheese, mayo and au jus for dip'n. \$6.99

Grilled Jerk Chicken Breast

Skinless 8 oz. butterflied, chargrilled with Jamaican jerk seasoning, lettuce, tomato, mayo on bun. \$7.49

Grilled Catch of the Day

Light and flaky chargrilled fish seasoned with seafood magic garnished with red and yellow peppers and onions on kaiser roll. \$6.99

White Chunky Chicken Salad

Our no hype, lean and mean, calorie fight'en machine. Scrumptious chunks of white meat mixed with dill, celery, low fat mayo and lettuce on wheatberry bread. \$6.49

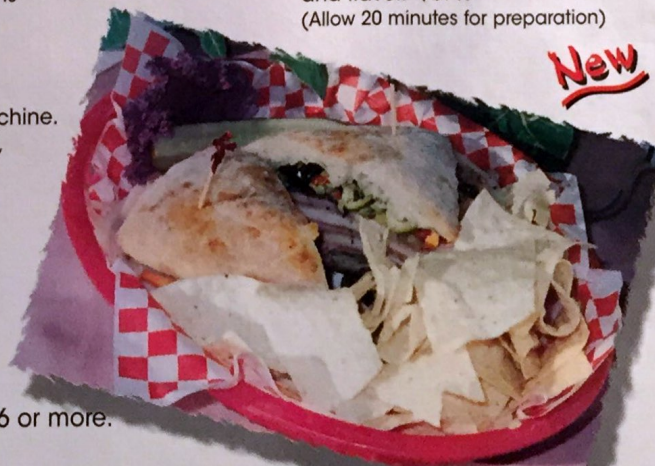
Shrimp or Oyster Po Boy

A New Orleans favorite piled high on a po boy bun, dressed with lettuce and mayo. \$6.99



New York Strip Sandwich

(8 oz.) To continue our tradition of excellence we proudly serve CERTIFIED ANGUS BEEF™ recognized for its tenderness, juiciness and flavor. \$8.49
(Allow 20 minutes for preparation)



New

Italian Style Muffaletta

Italian rosemary flat bread, inside a various combination of thinky sliced meats, cheese, and Italian olive salad. \$7.49

A 15% gratuity will be charged to parties of 6 or more.



Pineapple Willy's

JACK DANIEL'S

BARBECUE RIBS



Unforgettable culinary adventure. We cook over four tons a week. Kansas City ~ St. Louis cut prime ribs, corn fed. Texas rubbed and slow cooked 8 hours to remove over 35% of the fat. Lean, juicy, tender, falling off the bone taste. Add our prize winning Jack Daniel's sauce (16 ounce per gallon), garlic bread, creamy cole slaw and BBQ baked beans.

We do one thing better than anyone . . . RIBS.

\$13.99 Extra sauce \$1.00

Signatures

Gulf Seafood Bucket

Light, flaky morsels of fresh fish fingers in our Boston batter, golden fried shrimp, succulent fried oysters nested on a bed of french fries. \$14.99

(Allow 20 minutes for preparation)

Beautiful Jumbo Fried Gulf Shrimp or Steamed in the Rough

A mouth watering extravaganza served with cocktail sauce. \$13.99

Apalachicola Select Oysters

Succulent emerald coast oysters deep fried in our Boston batter served with tartar sauce. \$12.99

Grilled Caribbean Jerk Chicken Breast

Large butterflied breast of chicken seasoned with Jamaican seasoning then grilled with fresh lime juice. \$11.99

Broiled Red Snapper

Lightly marinated in key-lime juice with Italian bread crumbs. \$13.99

(Allow 20 minutes for preparation)



Certified Angus 12oz. New York Strip

To continue our tradition of excellence we proudly serve CERTIFIED ANGUS BEEF™ recognized for its tenderness, juiciness and flavor. \$15.99

(Allow at least 20 minutes for preparation)

Extra Thick Redneck Grilled

Jack Daniel's BBQ Pork Chops

Texas rubbed and cooked over open flame with Jack Daniel's barbecue sauce. \$14.49

(Allow 20 minutes for preparation)



Signatures are served with House Salad, French Fries, Fresh Vegetable Medley and Garlic Toast

And Willy's Specialty Baskets

with French Fries and Cole Slaw
upon request. \$7.99

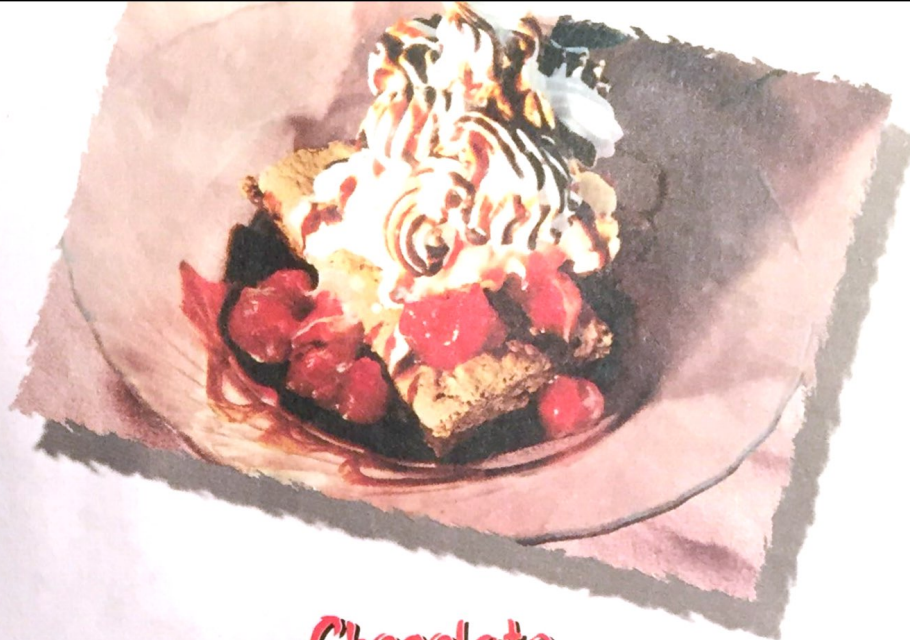
Chicken Tender Basket
Grouper Finger Basket
Popcorn Shrimp Basket

Sides

Basket of Idaho French Fries. \$1.99
Cheese Fries. \$2.99
Chili-Cheese Fries. \$3.49

Extra Sides

Jack Daniels BBQ Sauce. \$1.00
Creamy Cole Slaw. \$1.00
BBQ Bake Beans. \$1.00
Garlic Toast. \$1.00
House Salad. \$2.99
House Caesar. \$3.49



Chocolate Covered Cherry Brownie Sundae.

\$4.49

Desserts

Homemade Key West
Key Lime Pie.
\$3.99

New York
Cheese Cake.
Regular or Pineapple
\$3.99

Vanilla Ice Cream.
\$2.99



Pineapple Willy's follows HACCP principles for food preparation to bring customers the safest food possible.

FAT TUESDAY®

**Premium
Frozen Daiquiris**
\$6.00

Margarita

Made STRONG! You'll love it!

190 Octane

Top seller!
oj & punch with grain alcohol.
Strong!

Strawberry

Made with real strawberries.

Redneck Lemonade

Barcardi with lemonade.

Rum Runner

A Key West tradition.
Rum and Blackberry Brandy.

Sex on the Beach

We have frozen the
most popular shooter.

Spiked Watermelon

A summer sensation ~ refreshing.

Pina Colada

Creamiest colada ever.
Pineapple & rum.

Specialty Drinks

New Orleans' Pat O'Brien's

Hurricane or Cyclone

in a 24 oz. Souvenir Cup.

\$7.00

To Drink



Famous Pineapple Willy • \$7.00

What makes our Pineapple Willy drink World Class is MYERS RUM. We are proud to use more MYERS RUM than anyone in the state of Florida.

More than \$75,000 Drinks have been sold each year since 1985.
A 24 oz. Souvenir Cup; it is like getting 3 drinks in one. Blend of Pineapple Juice, Cream of coconut & Secret Ingredients.

24 oz. Long Island Ice Tea \$7.50

12 oz. Beer Can

\$2.50

Budweiser
Bud Light
Miller Lite
Coors Light
O'Doules

Beer Bottles

\$3.00

Michelob
Michelob Light
Amber Bock

Imported Bottles

\$3.75

Heineken
Corona
Killian Red
Red Stripe

Sutter Home Wine

\$3.75 glass

\$13.95 bottle

Chardonnay
Zinfandel
Merlot
Cabernet



FAT TUESDAY
ATTI-TUBE DAIQUIRIS

\$8.50 • refill \$7.00

Beverages

Coke
Diet Coke
Sprite
Mr. Pib

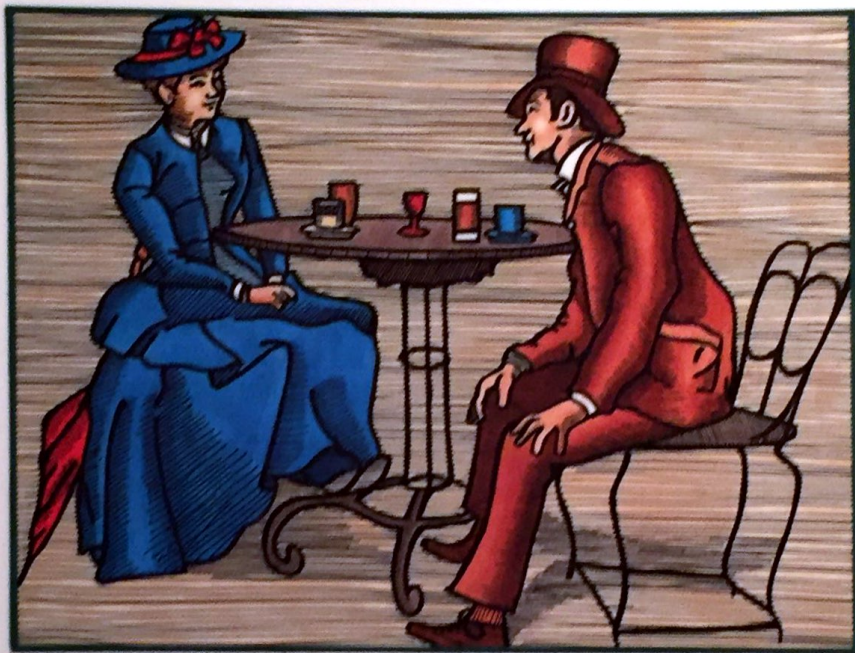
Pink Lemonade
Spring Water Sport Bottle
Coffee & Tea
\$1.25

100% Juice
\$1.75

*Hello, My name's
Pineapple Willy -
I hope you liked your
visit and tell a friend
about us.
"Pine"*

Liquor & beer prices
includes sales tax &
state surcharge

Shillings



ON THE SQUARE

Shillings

ON THE SQUARE

428-9520

Lunch Special Daily!
Ask Your Waitress

SOUPS

All of Shillings' soups are homemade daily & served with crackers.

French Onion Soup 3.75

New England
Custard powder Cup 2.95
Bowl 3.50

Chili Cup 3.25
Bowl 4.25

With Cheese & Onions .50

Bean/Sausage
With chopped onions, rice
and a dollop of sour cream
Cup 3.25 Bowl 4.75

Soup du Jour Cup 2.25
Bowl 3.25

With Any Entree

Cup of Soup du Jour 1.25

Cup of Clam Chowder 1.50

Garden Salad 2.25



SALADS

Dinner Salad 3.25

House Salad

Tossed salad served with tomato, cucumber, mushrooms, carrots, croutons, bacon bits and cheese. Your choice of dressing 4.95

Grilled Chicken Salad

Grilled white breast meat, fresh lettuce, tomato, cucumber, carrots, mushrooms and cheese. Your choice of dressing. 6.25

Cajun Chicken Salad

A cajun grilled version of our regular chicken salad. 6.25

Greek Salad

Fresh lettuce with black olives, cucumber, tomato, mushrooms and potato salad, topped with feta cheese and Aegean dressing. 5.95

Pasta Salad

Our House salad topped with tri-colored rotini salad. 5.75

Chef Salad

Fresh lettuce with ham, turkey, tomato, cucumber, shredded cheese and a hard boiled egg. Your choice of dressing. 5.95

Seafood Salad Platter

(House Speciality)
Crabmeat, shrimp, potato salad and tossed salad. Your choice of dressing. 7.95



Sunday Brunch

New England Style

10.30 a.m. - 2 p.m.

Featuring

Eggs Benedict Omelets
Eggs Fried Eggs Scrambled
French Toast And More...

\$1.50 Service charge
for Split Entrees

SIDE ORDERS

Batter Fried Onion Rings 3.25

Batter Fried Mushrooms 3.25

Homemade Potato Salad .95

Homemade Pasta Salad .95

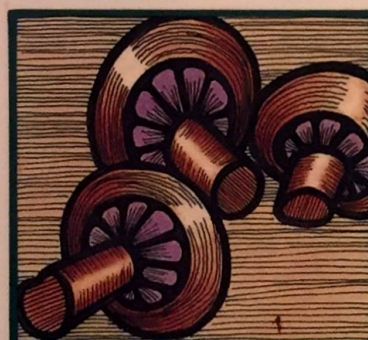
Homemade Cole Slaw .95

Steak Fries small 1.50
large 2.95

Mozzarella Cheese Sticks
Served with marinara 3.95

Potato Skins
(Served after 2:00PM)
With Cheese and Bacon Bits 4.25

Hot Wings
(Served after 2:00 PM)
Regular Order (12) 3.95
Jumbo Order (24) 6.95



BURGERS

Shillings' 1/2 pound burgers are served with lettuce, tomato, pickle and your choice of steak fries, potato salad, cole slaw or pasta salad.

Patty Melt

(House speciality)
Served on grilled rye with Swiss cheese and grilled onions 5.95

Chopped Sirloin of beef

Served with mushroom gravy, steak fries, bread and sliced tomato. 5.75

Hamburger 5.50

Cheese's .50 extra/item
Bacon .50 extra/item
Chili .50 extra/item
Sautéed Onions .50 extra/item
Sautéed Mushrooms .50 extra/item



GRILLED AND TOASTED SANDWICHES

*Served with pickle and your choice of steak fries,
potato salad, cole slaw or pasta salad.*

Grilled Cheese

American cheese grilled on whole wheat bread. **3.95**

Grilled Cheese, Bacon and Tomato

American cheese, tomato and bacon grilled on whole wheat bread. **5.25**

Chicken Salad

Boneless white breast meat chicken salad served on toasted whole wheat bread with lettuce and tomato. **5.50**

Hot Dog

All beef 1/4 pounder on a hot dog roll. **3.75**
With cole slaw, sauerkraut **.50**
or cheese or chilli extra

French Dip

Thinly sliced smoked beef and Swiss cheese served on a hoagie roll with au jus. **6.25**

Philly Steak

Thinly slices sirloin steak with sauteed onions, mushrooms and provolone cheese served on a hoagie roll. **6.25**

Tuna Salad

served on toasted whole wheat bread with lettuce and tomato. **5.25**

Reuben

A traditional reuben grilled on Jewish rye with corned beef, Swiss cheese and sauerkraut. **5.50**

Turkey

Served on rye bread with Swiss cheese, lettuce and tomato. **5.50**

Shillings' Club

A combination of smoked turkey, bacon, tomato and lettuce on toasted whole wheat bread. **5.75**

Chicken Malibu

boneless white meat chicken breast grilled with ham and swiss cheese. Served on a grilled homemade bun. **5.95**

Chicken Filet

Boneless white meat chicken breast grilled and served on a homemade bun with mayonnaise, lettuce and tomato. **5.50**

Cajun Chicken

Boneless white meat chicken breast grilled with cajun spices and topped with mozzarella cheese. Served on a grilled homemade bun. **5.95**

Teriyaki Chicken

A marinated grilled breast of chicken with melted swiss cheese. Served on a grilled homemade bun. **5.95**

CHICKEN

Cajun Chicken

A boneless breast of chicken grilled with cajun spices and topped with mozzarella cheese. Served with sliced tomato, cole slaw and your choice of side dish. **6.75**

Caribbean Chicken

A boneless breast of grilled chicken with jerk spices and topped with mozzarella cheese. Served with sliced tomato, cole slaw and your choice of side dish. **6.75**

Chicken Fingers

Boneless white meat chicken strips served with honey-mustard sauce and your choice of side dish. **5.50**

Chicken Teriyaki

Boneless breast of chicken marinated in teriyaki sauce and grilled. Served with sliced tomato, cole slaw and your choice of side dish. **6.75**

DESSERTS

Homemade Cheesecakes **3.50**

Carrot Cake **3.50**

Fudge Fantasy **3.50**

Deepdish Pecan Pie **3.50**

A la mode \$1.00 extra

Deepdish Granny Apple Pie **3.50**

A la mode \$1.00 extra

BEVERAGES

Coffee **1.50**

Tea **1.50**

Soft drinks **1.50**

Milk **1.75**

Juices

Fresh squeezed orange or grapefruit juice

By the Glass **1.95**



A CENTURY ON THE SQUARE

It was over a hundred years ago, that the founder of Schilling's Hardware came to Marietta to work in the hardware store of Captain Wilson. Ten years later in 1885, Fred E.A. Schilling was able to buy that store, founding Schilling's Hardware.

Fred Schilling was a metal worker by trade, and became one of North Georgia's largest contractors of plumbing and sheet metal work. Originally, all the cooking utensils sold in the store were made from blocks of tin and copper. At one time, people would bring in old Civil War Minie' balls to sell. These were melted down, and the lead was used in the construction of Marietta's plumbing.

A demanding man who wanted perfection, Fred Schilling built a business, that is said to have had the largest standards of any store in this part of the country. But it is also remembered, that Fred Schilling had a twinkle in his eye, as he gave out nickels to the boys and girls. This, of course, made him a favorite of the children, who would then head for Hodges Drug Store for a triple dip ice cream.

After the death of Fred Schilling, Sr., two sons, Harold and Fred, Jr., operated the business. When it closed in 1972, it was the oldest retail business in Cobb County.

One of the things that most people would remember about Schilling's Hardware, would be the stepon scales at the front of the store. Everyone in town, from the highest to the lowest, would stop and weigh themselves at Schilling's Hardware.

The store was also known for its knives. It had large cases of knives, and sold more pocket knives than any other dealer in the South.

In 1930, a fire destroyed the original store, which was located near where the Strand Theater is now. The new building, which was built on the other end of that block, housed the first operating elevator in Cobb County. It is in this building that Schilling's on the Square now sells screwdrivers and rusty nails.

RESTAURANT AND PUB

on the square in Marietta

Lunch 11:30 am - 2:00 pm Monday thru Friday
Dinner 5:30 pm - 11:00 pm Monday thru Thursday
6:00 pm - 12:00 pm Friday and Saturday
5:00 pm - 10:00 pm Sunday

Full service catering available

428-9520