

Washington, D.C. Palm



# - APPETIZERS -

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Jumbo Shrimp Cocktail11.50Clams on the Half Shell8.00Oysters on the Half Shell8.50Clams Casino8.50Jumbo Lump Crabmeat Cocktail12.00Hot Garlic Bread	Oysters Rockefeller       9.50         Smoked Trout       7.50         Soup of the Day       4.50         Onion Soup Gratinée       4.50         Lobster Bisque       5.50					
- SALA	ADS —					
Gigi Salad Tomato Capri with Fresh Basil and Virgin Olive O Sliced Tomato and Onion Salad Hearts of Lettuce Pimentos and Anchovies Caesar Salad Chopped Tomato and Onion Salad Mixed Green Salad Monday Night Salad Oil and Vinegar, Blue Che	il 10.50 6.00 5.50 6.00 6.50 6.50 6.50					
— SEAF	00D —					
Swordfish Steak Salmon Fillet Tuna Steak Jumbo Shrimp Sauté Clams and Shrimp Posillipo Broiled Crab Cakes	21.00 22.00 23.00 23.00					
— HOUSE SP Jumbo Maine Lobster						

# - POULTRY -

three pounds and larger

Broiled Split Chicken	 	 	 	 		 			 			 	 . 17	.50
Broiled Chicken Oreganato	 	 	 	 				 	 			 	 . 17	.50
Roasted Long Island Duck	 	 	 	 		 		 	 				 . 17	.50



Private Dining Rooms Available



# - STEAKS AND CHOPS -

Prime Aged New York Strip	30.00
Steak a la Stone	
Lamb Chops (three double cut)	29.50
Pork Chops (two double cut)	22.00
Prime Rib of Beef	30.00
Chopped Sirloin Steak	18.00
Veal Chop	29.50
Filet Mignon	30.00
Prime Aged Porterhouse Steak	38.00
Prime Aged Rib-Eye Steak	29.00

# - House Specialty -

Double Steak	0.00
36-ounce New York Strip served for two	

# - VEAL -

# — PASTA —

Veal Milanese	Linguine with Red Clam Sauce 15.50
Veal Piccata	Linguine with White Clam Sauce 15.50
Veal Marsala	Linguine Marinara14.50
Veal Française	Linguine Aglio E Olio14.50
Veal Parmigiana	

# - VEGETABLES AND POTATOES -

served family-style for two or more

String Beans	Peas and Onions
String Beans Aglio E Olio 5.50	Hash Browns
String Beans Marinara5.50	Cottage Fries 5.50
Leaf Spinach	Baked Potato 4.50
Leaf Spinach Aglio E Olio 6.00	French Fried Onions
Creamed Spinach 7.00	Half & Half 7.50
Asparagus (in season) 7.75	Cottage Fries and Fried Onions
Mashed Potatoes	Sautéed Mushrooms 7.00



The famous Palm Restaurant in New York City was started in the roaring 20's

by Pio Bozzi and John Ganzi. Newspaper reporters, artists, writers, as well as superb

food and drink, all helped create its unique atmosphere and reputation.

A second generation, Bruno Bozzi and Walter Ganzi, continued its popularity

as a meeting place for political figures, advertising executives and sports celebrities.

Now a third generation of this distinguished family of restaurateurs,

Walter Ganzi, Jr. and Bruce Bozzi, welcome friends, old and new, with the

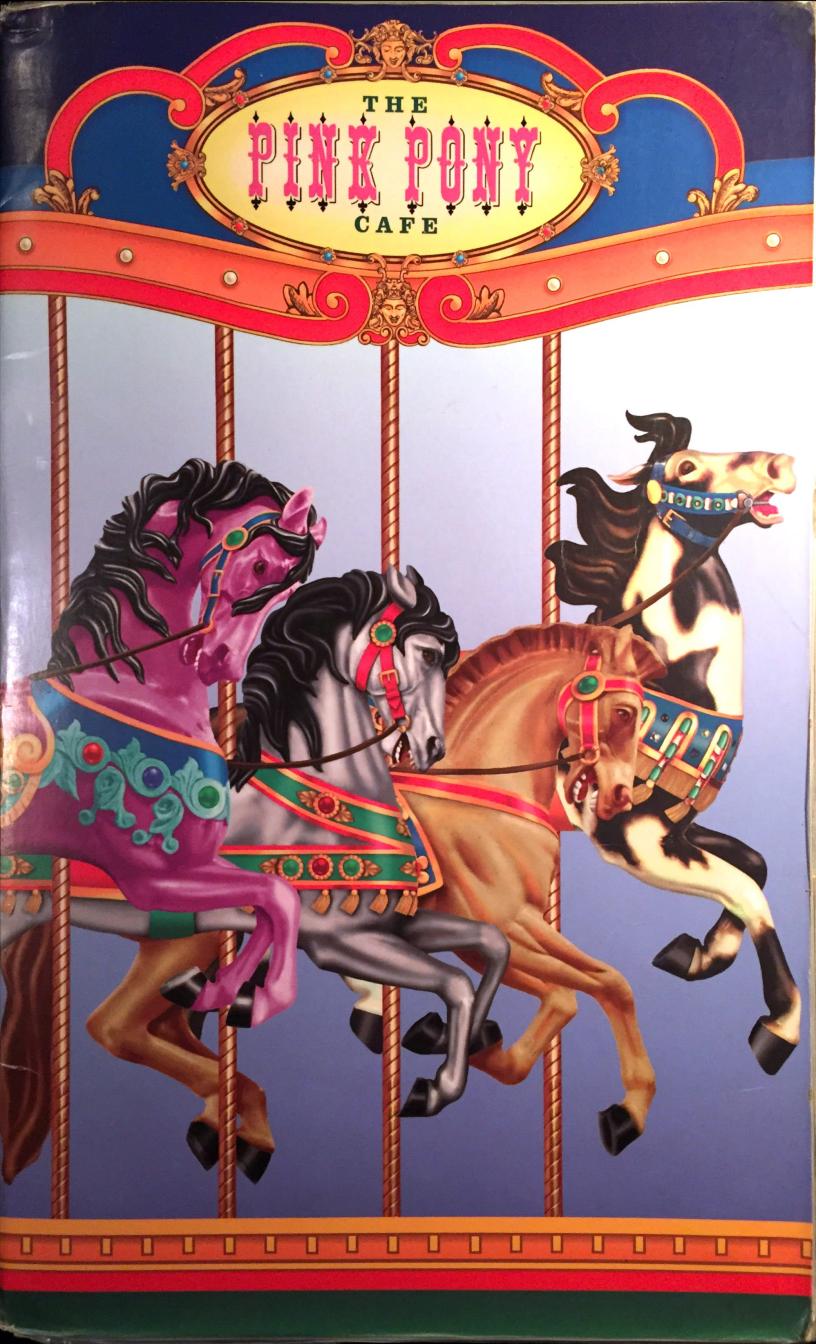
same outstanding food and personal service.



Atlanta • Boston • Charlotte • Chicago • Dallas • Denver

East Hampton • Houston • Las Vegas • Los Angeles • Mexico City

Miami • New York • Philadelphia • San Juan • Tysons Corner • Washington, D.C.





CHICKEN TENDERS 5.50

Deep fried chicken breast strips,
served with celery sticks and ranch dip.

# SOUPS

CHICKEN NOODLE or SOUP OF THE DAY

CUP 1.75 BOWL 2.50

CHILI 3.00
Topped with cheddar cheese and onions.

FRENCH ONION SOUP GRATINEE 3.95
Topped with Parmesan and Swiss cheese.

# SALADS

CAESAR SALAD 5.50
Crisp Romaine and croutons in a classic Caesar dressing.
With broiled chicken breast 6.95

CHEF'S SALAD 6.95
Crisp greens with turkey, ham, American and Swiss cheese, tomato and hard-cooked egg.

SOUTHWEST SALAD 6.75

A crispy taco shell filled with lettuce, refried beans,
Jack and cheddar cheese, diced tomatoes, sliced olives,
sour cream and your choice of seasoned shredded beef or
broiled chicken breast.

FRESH FRUIT SUPREME 7.25

Pineapple and fresh seasonal fruits,
served with banana nut bread and
your choice of sherbet, yogurt or cottage cheese.

ORIENTAL CHICKEN SALAD 7.25
Crispy greens, sliced chicken breast, almonds and crispy noodles with our special dressing.

FRESH GARDEN GREENS SALAD 2.25
With your choice of dressing.

SOUP & SALAD 3.50
A Fresh Garden Greens Salad or
a small Caesar Salad with a cup of
Chicken Noodle Soup or Soup of the Day.

# JUMBO BURGERS

1/2 pound burger, broiled to perfection. Served on a bun with your choice of French fries, coleslaw, potato salad or cottage cheese. (unless otherwise noted)

It is our policy not to cook any hamburger rare or medium rare.

# HAMBURGER 5.25

Served with lettuce, tomato and pickle chips.

Have it your way - add any one or a combination of your favorite toppings for only .50 additional per item.

Bucon \* DDQ Sauce \* Grilled Unions \* Sauleea Mushrooms \* Green Chill Peppers

Swiss Cheese \* Cheddar Cheese \* American Cheese

CIRCUS MELT 6.25
Broiled and topped with Swiss cheese and grilled onions on grilled rye bread.

VEGGIE BURGER 5.50

Broiled vegetable patty, served with lettuce, tomato and pickle chips.

# SANDWICHES '

Served with your choice of French fries, coleslaw, potato salad, cottage cheese or fresh fruit.

# NEW YORK STEAK 7.95

Served open-face on Texas toast topped with onion rings.

# CIRCUS SOURDOUGH 5.95

Roast beef, Swiss cheese, bacon, tomato and green chilies on grilled sourdough.

# FISHWICH 5.95

Batter-dipped cod fillet, deep fried, served with lettuce, tomato and tartar sauce on a Kaiser roll.

# **BBQ CHICKEN 5.95**

Broiled chicken breast topped with Swiss cheese, bacon and BBQ sauce on a Kaiser roll.

# CHICKEN DELUXE 5.95

Broiled chicken breast, served with lettuce, tomato and honey mustard, on a Kaiser roll.

# JUMBO HOT DOG 3.95

1/3 pound all beef hot dog. With cheese, onion and chili 4.95

# FRENCH DIP 5.95

Thinly sliced roast beef with au jus, served on a grilled French roll.

# REUBEN 5.95

Corned beef, Swiss cheese, sauerkraut and thousand island dressing on grilled rye bread.

# GRILLED CHEESE 3.75

Your choice of American, Swiss or cheddar cheese.

With ham 5.95

## B.L.T. 4.95

Bacon, lettuce and tomato on your choice of toast.

# CLUBHOUSE 5.95

An all-time favorite with bacon, turkey, lettuce and tomato.

# HOT OR COLD SANDWICHES 5.50

Your choice of ham, roast beef, turkey, pastrami, corned beef or tuna salad, served hot or cold.

# PHILLY CHEESESTEAK 6.50

Thinly sliced beef, sautéed with peppers, onions and Jack cheese, served on a grilled French roll.

# **SPECIALTIES**

# FRESH STEAMED VEGETABLES 7.00

A selection of seasonal vegetables, steamed, served with rice and topped with melted non-fat or cheddar cheese if you like.

# FISH & CHIPS 7.50

Batter-dipped cod fillets, deep fried, served with tartar sauce, coleslaw and French fries.

# HOT ROAST BEEF OR TURKEY 5.95

Served open-face with mashed potatoes and gravy.

# BEEF STEW 6.95

Served in a sourdough bread bowl.

# **PASTA**

Served with your choice of soup or salad and garlic bread.

# LASAGNA 6.95

Traditional meat lasagna with marinara sauce.

# FETTUCCINE ALFREDO 6.95

Tossed in a traditional Parmesan cream sauce.

# SPAGHETTI 5.95 Served with marinara sauce.

With meatballs 6.95

# PINK PONY CAFÉ FAVORITES

Served with your choice of soup or salad, whipped potatoes, French fries, baked potato or rice pilaf and vegetable of the day. (unless otherwise noted)

NEW YORK STEAK 11.95
Aged and broiled to your preference.

T-BONE STEAK 13.95
Choice cut, broiled to order.

STEAK & SHRIMP 12.95

New York steak broiled as you like with deep fried jumbo shrimp.

**BROILED PORK CHOPS 8.95** 

Cooked to perfection, served with applesauce.

PRIME RIB 9.95

Roasted to perfection, served with au jus and creamed horseradish.

**ROAST PORK LOIN 8.95** 

Served with sage dressing and pan gravy.

**BBQ RIBS** 

Marinated and slowly roasted baby back ribs, served with corn on the cob and ranch beans.

½ rack 7.95 Full rack 10.95 **HEARTLAND MEDLEY 10.95** 

1/2 rack BBQ baby back ribs and 1/2 BBQ chicken, served with corn on the cob and ranch beans.

FRIED CHICKEN 7.95

This traditional favorite is lightly breaded and deep fried.

TERIYAKI CHICKEN 7.95
roiled chicken breast marinated in a

Broiled chicken breast marinated in a teriyaki glaze.

"OLD-FASHIONED" MEATLOAF 6.95

An all-time favorite.

**ROAST TURKEY 7.95** 

Freshly roasted turkey breast, served with sage dressing, giblet gravy and cranberry sauce.

BROILED SALMON 9.95
Served with fresh lemon.

RAINBOW TROUT AMANDINE 8.95

Sautéed with butter and almonds.

DEEP FRIED SHRIMP 9.95

Lightly breaded jumbo shrimp served with lemon and cocktail sauce.

LIVER & ONIONS 8.95

Tender beef liver sautéed then smothered with sweet onions and topped with bacon.

COUNTRY FRIED STEAK 7.95

Lightly breaded and topped with country gravy.

# FROM THE BAKERY

HOT FUDGE BROWNIE SUNDAE 2.95

A chewy fudge brownie topped with vanilla ice cream, hot fudge, whipped cream and nuts.

STRAWBERRY SHORTCAKE 2.75

ASSORTED BAKERY FRESH CAKES & PIES 2.50
A la mode 3.50

CHEESECAKE 2.75
With strawberries 3.50

SUNDAES 2.95

Hot fudge, strawberry, chocolate, butterscotch or pineapple, served over your choice of ice cream, topped with whipped cream and nuts.

# BEVERAGES

FRESHLY GROUND COFFEE or DECAF 1.25
HOT or ICED TEA 1.25

HOT CHOCOLATE 1.25
MILK or ASSORTED SOFT DRINKS 1.25

CAPPUCCINO 2.

# **BREAKFAST**

Served all day. All egg dishes are available with Egg Beaters.

# EGGS YOUR WAY 3.25

Two fresh eggs, served with hash browns and toast or biscuit.

Two eggs with your choice of bacon, sausage links or patties, corned beef hash or ham 5.50

# CIRCUS SCRAMBLE 4.95

Scrambled eggs, onions and diced peppers topped with cheese, served with hash browns, bacon or sausage and toast or biscuit.

# HUEVOS RANCHEROS 5.50

Two eggs to order, green chilies, onions, melted Jack cheese and salsa on top of flour tortillas, served with refried beans.

# NEW YORK STEAK & EGGS 7.95

With hash browns and toast or biscuit.

# SUNRISE SPECIAL 5.50

A buttermilk biscuit with sausage and scrambled eggs, topped with country gravy, served with hash browns.

# COUNTRY FRIED STEAK & EGGS 6.50

With country gravy, hash browns and toast or biscuit.

# EGGS BENEDICT 6.95

Poached eggs on an English muffin and Canadian-style bacon topped with Hollandaise sauce, served with hash browns.

# **OMELETTES**

Served with hash browns and toast or biscuit.

# THREE EGG OMELETTE 5.25

Have it your way - add any one or a combination of your favorite fillings for only .25 additional per item.

Tomatoes • Green Pepper • Red Pepper • Mushrooms • Onions • Bacon • Ham • Sausage

Green Chili Peppers • American Cheese • Swiss Cheese • Cheddar Cheese • Jack Cheese

# SKILLET BREAKFASTS

A layer of diced potatoes with your favorites listed below, topped with two eggs to order.

Served in a cast iron skillet with toast or a biscuit.

BACON, ONION & PEPPERS 6.75

HAM & CHEESE 6.75

TOMATOES, BELL PEPPERS, MUSHROOMS & ONIONS 6.75

MUSHROOM, BACON & CHEDDAR 6.75

SAUSAGE, BACON & HAM 6.75

# FROM THE GRIDDLE

# **BUTTERMILK PANCAKES**

Stack 3.75 • With strawberries & whipped cream 4.25 Short Stack 3.00 • With strawberries & whipped cream 3.50 BLUEBERRY PANCAKES

Stack 4.25 • Short Stack 3.50

# CRISP GOLDEN WAFFLE 4.50

With strawberries & whipped cream 5.25

FRENCH TOAST 4.50

With strawberries & whipped cream 5.25

Add one egg, any style, and bacon or sausage to any of the above 2.75

# JUICES, FRUITS & SIDES

# FRESH SQUEEZED ORANGE JUICE

Small 1.75 Large 2.25
ALL OTHER CHILLED JUICES

Small 1.50 Large 2.00

STEWED PRUNES 2.25

SLICED BANANAS 1.75

FRESH MELON 2.50

HALF GRAPEFRUIT 2.25

# MIXED FRESH FRUIT 2.75 ONE EGG 1.25

HAM, BACON, SAUSAGE LINKS OF

PATTIES 2.50

HASH BROWNS 1.25

OATMEAL OF COLD CEREAL 1.75

ASSORTED YOGURT 2.00

Danish, Donut or Muffin 1.25

TOAST 1.25
ENGLISH MUFFIN 1.25
BAGEL WITH CREAM CHEESE 2.25
FRENCH FRIES 1.95
SLICED TOMATOES 1.95

COTTAGE CHEESE 1.95
POTATO SALAD or COLESLAW 1.95

SALSA 1.00



VARSITY

BRICKTOWN

# Starters

# CHIPS AND SALSA

3.99

A large basket of tortilla chips and a bowl of our salsa.

# **BUFFALO WINGS**

6.50

Hot and Spicy! One pound serving with a side of Bleu Cheese dressing.

# **VARSITY NACHOS**

Refried beans, Cheddar and Monterey Jack cheeses and jalapeno peppers. Served with a side of our salsa.

# **CHICKEN NACHOS**

6.99

Varsity nachos with spicy chicken. Served with sour cream and a side of our salsa. Substitute fajita meat for 1.50 Add guacamole .50

# VARSITY POTATO SKINS HALF ORDER 3.99 FULL ORDER 6.99

Skins loaded with Cheddar, Monterey lack cheeses and bacon bits. Served with sour cream.

Chicken on half order .50 hicken on full order .99

# CHICKEN FINGERS

6.99

Fried chicken tenders served with a side of french fries and Ranch dressing.

# **BUFFALO**

CHICKEN FINGERS

Just like our original but drenched in our hot sauce. Served with a side of french fries and Bleu Cheese dressing.

## **OUESADILLAS**

7.50

7.50

Flour tortillas grilled and stuffed with Cheddar and Monterey Jack cheeses, tomatoes, chives, green chiles and spicy chicken. Served with sour cream and a side of our salsa.

Substitute fajita meat for 1.50 Add guacamole .50

# PEEL AND EAT SHRIMP 1/4 lb. 5.99

1/2 lb. 9.99

Served over ice with crackers, cocktail sauce and lemons.

# LAYERED DIP

All Mexican! Refried beans, guacamole, sour cream, tomatoes, chives, Cheddar and Monterey Jack Cheeses and spicy chicken. Served with a large basket of tortilla chips and our salsa.

# FRIED CHEESE

& SAUSAGE

6.50

Lightly breaded triangles of fried Pepper cheese and little smokies served with red bell pepper marmalade.

# **ONION RINGS**

4.50

# FRIES

1.99

# CHEESE FRIES

3.99

Smothered in melted Cheddar and Monterey Jack cheeses. Add bacon bits, chives, and jalapenos 4.99 Add chili 5.99

Salad dressing choices -Creamy Pepper (our house) Ranch, 1000 Island, Vinaigrette, Bleu Cheese, Low-fat Honey Mustard, Honey Mustard, Low-fat Italian, Light Ranch, Balsalmic Vinegar and Sweet Vinegar & Olive oil.

# VARSITY SOUP DU JOUR

CUP 2.25

**BOWL 3.50** 

# HOMEMADE CHILI CUP 2.99

Served with tortilla chips

# **BOWL 3.99**

# FRENCH ONION SOUP

3.99

Served in a crock covered with melted Swiss cheese.

All salads with the exceptions of the Charbroiled chicken and Fajita salads are served with a garlic buttered breadstick

# TOY SALAD

3.50

Mixed garden greens topped with croutons, mixed cheeses, tomato, cucumber, egg and red onions.

# CAESAR SALAD

4.50

# GREEK SALAD

Mixed greens tossed in vinaigrette with black olives and diced tomatoes. Topped with crumbled Feta cheese, red onion, cucumber, green bell pepper and egg.

# SOUP AND SALAD

6.50

7.50

A cup of soup du jour and your choice of a Greek or Caesar salad.

Substitute French Onion Soup 1.00

# CHARBROILED CHICKEN SALAD

Mixed greens, marinated charbroiled chicken, diced tomatoes, kidney beans, sprouts and green onions tossed in our sweet vinegar and olive oil dressing.

Served with crackers.

# CHICKEN CAESAR SALAD

7.99

Caesar salad topped with our lemon pepper chicken breast. Substitute Albacore tuna steak for 2.99.

# GRILLED CHICKEN SALAD

7.99

Mixed greens, grilled lemon pepper chicken, Cheddar and Monterey Jack cheeses. Topped with tomato, egg and a bell pepper ring. Tossed in our Creamy Pepper dressing.

# SEAFOOD PASTA SALAD

7.99

Bay shrimp and crab, black olives, chives and rainbow fuscilli pasta tossed in our Creamy Pepper and Vinaigrette dressings. Served over a bed of mixed greens. Garnished with tomato, cucumber and a lemon wedge.

# CHICKEN FINGER SALAD

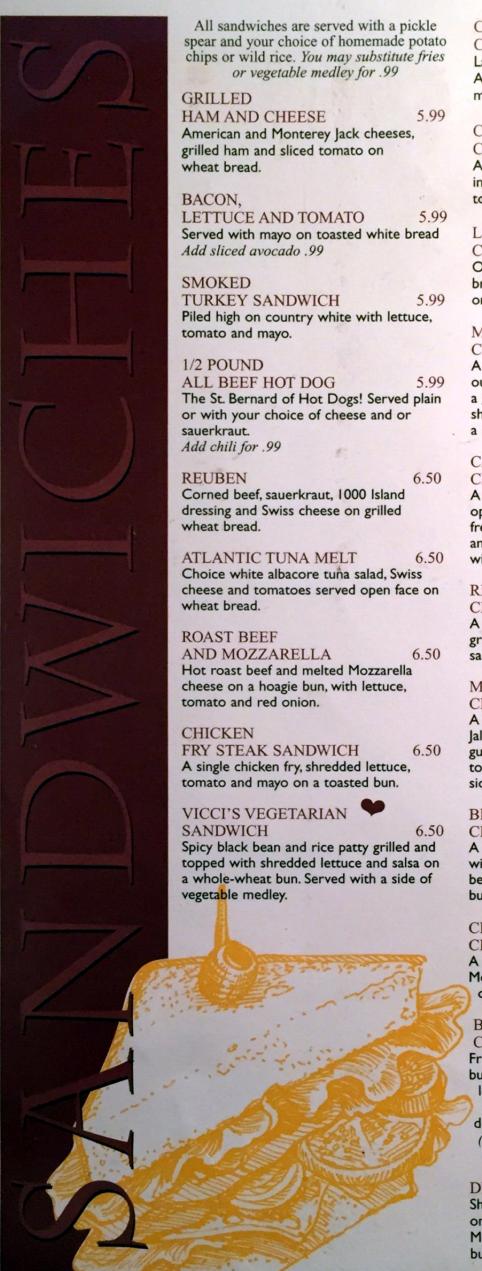
7.99

Mixed greens, fried chicken tenders, Cheddar and Monterey Jack cheeses. Topped with tomato, egg and a bell pepper ring. Tossed in our Creamy Pepper dressing.

# FAJITA SALAD

8.99

An edible tortilla shell filled with mixed greens, Cheddar and Monterey Jack cheeses, tomatos, chives, grilled onions and bell peppers. Topped with your choice of our marinated beef or chicken breast, and served with sides of guacamole, sour cream, and our salsa.



# CLUBHOUSE CLUB SANDWICH

6.99

Layers of ham, bacon, turkey, Swiss and American cheeses, lettuce, tomato and mayo on grilled country white.

# CHICKEN FRY CHICKEN SANDWICH

6.99

A lightly battered fried chicken breast cut in half and served with shredded lettuce, tomato and mayo on two toasted buns.

# LEMON PEPPER

CHICKEN SANDWICH

6.99

Our charbroiled lemon pepper chicken breast toppped with Monterey Jack cheese on a toasted bun.

# MARINATED CHARBROILED CHICKEN SANDWICH

6.99

A charbroiled chicken breast marinated in our sweet vinegar and olive oil dressing on a grilled, unbuttered whole-wheat bun with shredded lettuce and tomato. Served with a side of vegetable medley or wild rice.

# CALIFORNIA

CHICKEN SANDWICH

6.99

A charbroiled chicken breast served open-faced on grilled wheat toast, with fresh alfalfa sprouts, sliced tomato, avocado and melted Monterey Jack cheese. Served with a side of Honey Mustard dressing.

# REMINGTON

**CHICKEN SANDWICH** 

6.99

A charbroiled chicken breast, topped with grilled ham, cheddar cheese and hickory sauce on a toasted bun.

# MEXI

CHICKEN SANDWICH

6.99

A teriyaki chicken breast topped with Jalapeno pepper cheese, shredded lettuce, guacamole, sour cream, chives and diced tomatoes on a toasted bun. Served with a side of tortilla chips and salsa.

# **BRONZED**

CHICKEN SANDWICH

6.99

A lightly blackened chicken breast topped with sauteed mushrooms, grilled onions, bell peppers and Swiss cheese on a toasted bun.

# CITY

CHICKEN SANDWICH

6.99

A charbroiled chicken breast topped with Monterey Jack cheese, bacon and gucamole on a toasted bun.

# BUFFALO

CHICKEN SANDWICH

6.99

Fried chicken breast dredged in spicy buffalo sauce and served with shredded lettuce and sliced tomato on a toasted bun. Served with a side of Bleu Cheese dressing.

(Health nuts! Order this one grilled instead...It's too good to pass up.)

# DEE'S PHILLY MELT

7.50

Shaved steak, mushrooms, sauteed onions, green bell peppers and melted Mozzarella cheese on a grilled hoagie bun. Served with a side of au jus.

# IMPORT BEERS

The Varsity serves a variety of bottled import beers. Ask your waitperson about this month's selections.

# Domestic Beers

The Varsity serves a variety of bottled domestic beers.

Ask your waitperson about this month's selections.

# Tap Beers

The Varsity serves a variety of tap beers in a 12 or 23 oz. glass
Ask your waitperson about this month's selections.

# House Wine

Delicato Three Oaks glass
Chablis, Burgundy 3.50

White Zinfandel

premium wine	glass	bottle
Sutter Home White Zinfandel	4.75	17.95
Robert Mondavi Woodbridge		
Chardonnay	4.75	17.95
Sauvignon Blanc	4.75	17.95
Cabernet Sauvignon	4.75	17.95
Monterey Vineyards		
Merlot	4.75	17.95

Monterey Vineyards
Merlot 4.75 17.95

Champagne

DRINK

Freixenet Cordon Negro Brut

Varsity's selections of the week.
Just ask your waitperson for all the

intoxicating details.

ucker

Served in a Varsity shot glass

# RGERS

d or	5.50 ions	SANTA FE BURGER 6.75 Bacon, guacamole and Monterey Jack cheese.
hees	6.50 e,	ALL- AMERICAN BURGER 6.75 Sliced country ham and American cheese.
R	.75	CHARLEY'S BURGER 6.75 Cheddar cheese, bacon and your choice of Ranch or 1000 Island

# APPETITES

dressing.

6.75

nd

		REUBEN	6.25
	5.99	ROAST BEEF & MOZZARELLA	6.25
LT	6.25	DEE'S PHILLY MELT	6.25
		CLUBHOUSE CLUB	6.25



GRIDIRO

4.75 4.75 4.75

4.50

17.95

1/4 pound version of their big brothers

# rgers

.50	ALL- AMERICAN BURGER	4.75
4.75	CAESAR BURGER	4.50
5	SHROOM BURGER	4.75
ER 4.50	CHARLEY'S BURGER	4.75

Our burgers are extra lean half pound burgers, charbroiled and served with lettuce, pickle spear and your choice of homemade potato chips or wild rice. You may substitute fries or vegetable medley for .99

(All burgers cooked medium unless. otherwise specified).

# HAMBURGER

5.99

Served with lettuce, tomato and red onion.

# CHEESEBURGER

6.25

Choices of American, Cheddar, Monterey Jack, Mozzarella, Swiss and Jalapeno Pepper. Add bacon .85

# CAESAR BURGER

6.50

Topped with Caesar salad and Cheddar cheese.

# PATTY MELT

6.50

On wheat toast, with grilled onions and American cheese.

# HICKORY BURGER

6.50

Hickory sauce, American cheese, mayo and dill pickle slices.

# CHILI CHEESEBURGER 6.75

Chili, Cheddar cheese and red onions.

# **'SHROOM BURGER**

6.75

Mushrooms, sour cream and Monterey Jack cheese.

# SANTA FE BURGER

6.75

Bacon, guacamole and Monterey Jack cheese.

# ALL-

BURGERS

AMERICAN BURGER

6.75

Sliced country ham and American cheese.

# CHARLEY'S BURGER

PPETITES

Cheddar cheese, bacon and your choice of Ranch or 1000 Island dressing.

Half sandwiches served with a cup of soup du jour as priced or alone for 3.95 Substitute French Onion Soup for 1.00

BACON, LETTUCE AND

TOMATO

SMOKED TURKEY

5.99

5.99

**GRILLED HAM** AND CHEESE

ATLANTIC TUNA MELT

5.99

6.25

6.25

ROAST BEEF

REUBEN

6.25 & MOZZARELLA

DEE'S PHILLY MELT

6.25

6.25

**CLUBHOUSE CLUB** 

# CKEN SANDWICHES

40z version of their big brothers

CHARBROILED CHICKEN SANDWICH

CHICKEN FRY CHICKEN SANDWICH

LEMON PEPPER CHICKEN SANDWICH

CALIFORNIA CHICKEN SANDWICH

4.50

4.75

4.75

# 4.75

# REMINGTON

CHICKEN SANDWICH 4.75

# **MEXI CHICKEN** SANDWICH

4.75

# **BRONZED CHICKEN**

SANDWICH 4.75

# CITY CHICKEN

SANDWICH 4.99

# **BUFFALO CHICKEN**

SANDWICH 4.99

# 1/4 pound version of their big brothers

HAMBURGER 3.99

HICKORY BURGER 4.50

SANTA FE BURGER 4.75

CHEESEBURGER 4.25

CHILI CHEESEBURGER 4.50

ALL-

AMERICAN BURGER 4.75

CAESAR BURGER 4.50

SHROOM BURGER 4.75

CHARLEY'S BURGER 4.75 All pizzas are prepared with the finest ingredients and baked in our wood-fired brick oven.

# **PEPPERONI**

our fresh tomato sauce.

Pepperoni, Mozzarella cheese and

NEW YORK STYLE

Pepperoni, Italian sausage, red onions, mushrooms, black olives, green peppers, Mozzarella cheese and our fresh tomato sauce.

# FOUR CHEESE

6.99

Mozzarella, Fontina, smoked Gouda, Parmesan cheeses and our tomato sauce.

# CALAZONE

7.50

Pepperoni, sausage, mushrooms, Mozzarella cheese and our fresh tomato sauce.

# CHICKEN PESTO

Grilled chicken, artichokes, sun-dried tomatoes, Mozzarella cheese and our Basil-pesto sauce.

CHICKEN ALFREDO

Grilled chicken, roasted garlic, red onions, Alfredo sauce, Parmesan and Mozzarella cheeses.

All dinners are served with a garlic buttered breadstick. Add our toy salad for 2.50

# SPAGHETTI DINNER

Spaghetti noodles topped with our marinara sauce, Mozzarella and Parmesan cheeses. With meatballs 8.99

# TONYS PASTA

8.99

7.75

Fettuccine, sauteed breast of chicken, mushrooms and snow peas tossed in our Alfredo sauce. Topped with shredded parmesan cheese.

#### SEASIDE FETTUCCINE 8.99

Fettuccine, sauteed bay shrimp, crab, mushrooms, black olives and chives tossed in our Alfredo sauce. Topped with shredded parmesan cheese.

# LEMON PEPPER CHICKEN DINNER

8,99

A grilled lemon pepper chicken breast served over a bed of fettuccine, tossed in your choice of Basil-pesto sauce or Alfredo. Topped with a grilled pineapple ring

7.99

Add our toy salad for 2.50

# CHICKEN

FRY STEAK

Double chicken fry smothered in country gravy and served with your choice of french fries, vegetable medley or wild rice. Served with Texas toast.

# CHICKEN FRY CHICKEN 7.99

Lightly battered fried chicken breast smothered in country gravy and served with your choice of french fries, vegetable medley or wild rice. Served with Texas toast.

# **BRONZED** CHICKEN DINNER

7.99

Lightly blackened chicken breast topped with sauteed mushrooms, grilled onions and bell peppers. Served with sides of vegetable medley and wild rice.

# RIB DINNER

12.95

St. Louis pork ribs served with your choice of french fries or vegetable medley.

# **TERIYAKI** CHICKEN DINNER

Marinated charbroiled chicken breast over a bed of wild rice and topped with a grilled pineapple ring. Served with a side of teriyaki sauce.

9.99

Sizzling marinated beef or chicken, served with shredded lettuce, guacamole, sour cream, diced tomatoes, chives, Cheddar and Monterey Jack cheeses, flour tortillas and a basket of tortilla chips and our salsa.

# TUNA STEAK DINNER

Lightly blackened, charbroiled Albacore tuna served with sides of vegetable medley and wild rice.

# PRIME RIB

13.99

11.99

Served with au jus and your choice of french fries, vegetable medley or wild rice.

# DRUMMOND RANCH STRIP STEAK

15.99

12 oz. charbroiled strip served with your choice of french fries, vegetable medley or wild rice.

15% gratuity added to parties of 8 or more • Gift Certificates available We accept all major credit cards . Pipes and Cigars in Bar area only



BROWNIE ALA MODE 2.95 APPLE PIE ALA MODE 2.95

NEW YORK STYLE CHEESECAKE

2,95

Choice of toppings-Chocolate, Raspberry, Caramel, White Chocolate or Strawberry.

# KIDSMENU

All kids meals served with a treat and a drink.

© Designates meals served with French Fries.

SPAGHETTI 3.50

NACHOS 3.50

○ CORN DOG 3.50

CHICKEN NUGGETS 3.50

**⇔** GRILLED CHEESE 3.50

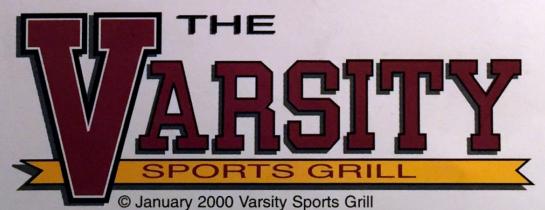
BURGER 3.50 Add cheese .25



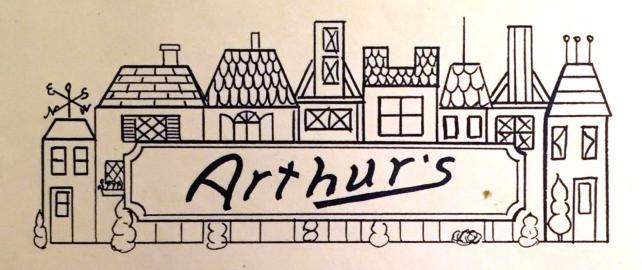








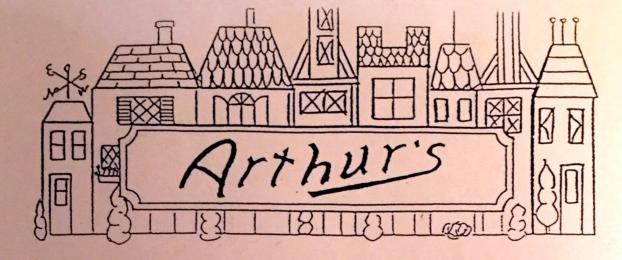
115 East Sheridan -Bricktown Oklahoma City, OK 405/235-5525 1120 N.W. 63rd Oklahoma City, OK 405/842-0898 1732 S. Meridian Oklahoma City, OK 405/685-7715 318 Garrison Ave. Ft. Smith, AR 501/494-7173 5840 S. Memorial Tulsa, OK 918/622-5777



# A UNIQUE LUNCH EXPERIENCE

SOUP			SALAD PLATES	
			Cottage Cheese/Peach	1.75
Soup Of The Day	Bowl	1.65 1.20	Chicken Salad Plate A scoop of chicken salad served on a bed of lettuce with a scoop of cottage cheese and a peach	3.95
Chili	Bowl	2.00	With a scoop of contage chocse and a person	
	Cup	1.35	Tuna Salad Plate A scoop of tuna salad served on a bed of lettuce	
Chicago Chili	Bowl	2.95	with a scoop of cottage cheese and a peach	
Our mildly seasoned chili topped with onions, cheddar cheese and sour cream	Cup	2.35	Cottage Cheese/Tomato	
			SANDWICHES	
COMBINATIONS			Our sandwiches are made from the leanest	
Bowls of Soup with Combos add	.75		with lettuce and tomato and served with po Croissant (.50 extra) Cheese (.30 extra	
1/2 Tuna or Chicken Salad		3.20	Turken	
with a Cup of Soup With Chili add .20		3.20	Turkey	2.50
1/2 Arthur's Turkey Club			Ham	2.93
with a Cup Of Soup		3.70	Council Deaf	
			Corned Beef	3.95
Cup of Soup and Chef Salad		4.10	Chicken Salad	2.95
1/2 Arthur's Turkey Club			7 011	
with a Cup of Chili		3.90	Tuna Salad	2.95
With Chicago Chili add 1.00			Traditional Club	4.75
SALADS				
All salads served with choice of d	lressing		Ham Salad	2.95
and muffin			ON THE WARM SIDE	
Combination Salad Crisp iceberg lettuce tossed with carrots and red cabbage topped with cheddar cheese		2.00	Chicken Breast	3.95
			Grilled Tenderloin	4.50
Chef Salad Combination Salad topped with cheddar cheese,		3.25	Cailled Ham and Chassa	2.50
tomatoes, diced ham and turkey			Grilled Ham and Cheese	3.50
Arthur's Garden Salad Combination Salad garnished with radishes, red onion,		3.95	Barbecue	3.95
tomatoes, mozzarella and croutons			B.L.T. Triple Decker	2.95
Chicken Club Salad		4.95	Rueben	4.25
Slices of breast of chicken atop our combination salad			Tender comed beef sauerkraut, swiss and 1000 island dressing	
Martha B.		3.50	Hot Dog	1.95
Combination Salad with cheddar cheese, sunflower see	ds and toma	itoes	Chili Dog	2.50
Chicken Ceaser Salad		6.95	Cilil Dog	
Dressings- Ranch, 1000 Island, Blue Cheese, French	h		Taco Dog	2.75
Poppy Seed, Diet Italian, Fat Free Ranuch and Honey I			Chili Cheese Dog	2.75
			Tuna Melt (Open Face)	4.50
			Turkey Baçon Melt (Open Face)	4.50

A DITTUING OF THE		DESSERTS								
ARTHUR'S CLUBS All Arthur's Clubs come with bac	on suice	New York Cheese Cake		1.50						
lettuce, tomato and mayo on toasted fr		Turtle Cheese Cake		2.00						
		Turtie Cheese Cake		2.00						
B.L.T. Club	4.50	Key Lime Pie		1.50						
Chicken Club	4.95	Blackberry Cobbler		1.50						
Ham Club	4.75	ICE CREAM SPECI	ALTIES							
Turkey Club	4.75									
Grilled Cheese Club	4.50	Ice Cream, a dip		.65						
		Sundaes -	Small	1.20						
Arthur's Super Club Chicken breast with slices of ham, bacon and swiss	5.95		Large	2.05						
on a croissant served with choice of side		Shakes		2.00						
MEXICAN										
		Coke or Root Beer Float		1.75						
Taco Salad	3.75	Brownie Ice Cream Deluxe		2.75						
		CIVOCOV ATTE CAMP OF	OWING							
Chicken Chimichangas	4.75	CHOCOLATE CHIP CO	OKIES	.75						
		Single		./3						
Nacho and Cheese	1.95	1/2 Dozen		4.25						
The second second		Dozen		8.50						
Nacho Meat and Cheese	2.95			0.50						
sour cream .30 extra	2.55	Chipwich	1/2	2.15						
		Chocolate Chip Cookies with ice cream	1/2	1.40						
SIDE		sandwiched between BEVERAGES								
Potato Salad	1.00	Iced Tea		1.00						
Common Channe	100	Coke Diet Coke		1.00						
Cottage Cheese	1.00	Coke, Diet Coke Flavored Cokes add .25		1.00						
Peach Halves, 3	1.00	Root Beer		1.00						
Potato Chips	.50	Sprite		1.00						
				1.00						
Nacho Chips	.50	Lemonade		1.00						
Garlic Toast	1.00	Bottled Water		1.00						
2 011		Coffee		.67						
Pasta Salad	1.00			.0,						
Muffins, 3	1.00	Hot Tea		.67						
Baked Beans	1.00	Hot Chocolate		.75						
		Mills								
		Milk		.95						



# Breakfast

**EGGS** 

( with toast )		MEATS	
One	1.45	Bacon	1.35
One with meat	2.65	Sausage Patty	1.35
Two	1.95	Ham	1.35
Two with meat	2.95		
OMELETS (with toast)		SANDWICHES	
Plain	1.95	Sausage	1.75
Cheese	2.20	Ham	1.75
Cheese & Meat	3.20	Bacon	1.75
Western	3.95	Egg, Cheese and Meat (on croissant add .50)	2.75
Mexican	3.95	BISCUITS & G	RAVY
International	4.95	Full Order	2.25
Smothered	3.20	Half Order	
			1.75
SIDE ORDERS	S	DRINKS & JUI	CES
Toast	.50	Coffee	.67
Bagel / Cream Cheese	1.10	Hot Tea	.67
English Muffin	.75	Hot Chocolate	.75
Danish	1.10	Milk	.75
Oat Meal	.95	Orange, Tomato and Apple Juice	.75
Hashbrown	1.10		



QU:119

# When it comes to preparing Zios food,

we skip the shortcuts and go for the scenic route. Early each morning a team of cooks arrives, opens Zio's recipe books and begins to create sauces from scratch. Lasagna is hand-layered and made daily. Fresh vegetables are chopped by hand - note the uneven shapes that say "I've never known a freezer bag." And every day, our own employees blend a fresh batch of our signature house Italian salad dressing. Leaves of lettuce are hand-chopped, then each salad is tossed to order and served on an ice-cold dish.





# FRIED MOZZARELLA BAKED FORMAGGIO 4.75 3.95 Creamy mozzarella rolled in our specially A blend of cheeses baked in our brick oven, seasoned bread crumbs, fried to a golden brown topped with a tangy olive relish and served with and served with our hot marinara sauce. toast for dipping. **ITALIAN CHICKEN FINGERS** 4.25 FRIED CALAMARI 4.95 Tender calamari rings, lightly breaded and fried, Marinated chicken strips coated in seasoned bread crumbs, fried and served with our hot marinara sauce. served with lemon wedges and hot marinara sauce. TOASTED RAVIOLI 3.95 PEPPERONI BREAD 4.45 Our delicious cheese ravioli, lightly hand-breaded Homemade pizza bread stuffed with pepperoni and and fried golden brown. Served with hot marinara cheeses, baked and served with hot marinara sauce. ARTICHOKE SPINACH DIP 4.75 ZIO APPETIZER TRIO 4.95 A warm blend of rich cheeses, spinach, artichoke The perfect combination of fried mozzarella, fried hearts and bacon baked in our brick oven. Served Italian chicken fingers and fried zucchini, served with hot pizza bread. with hot marinara and horseradish sauces. All salads served with Parmesan cheese toast. ME ITALIAN SHRIMP SALAD 5.95

Mixed greens, Roma tomatoes, parmesan cheese, artichoke hearts, pepperoncini and homestyle croutons, topped with our House Italian, Ranch or Honey Mustard dressing.	1.55	Crisp greens piled high with tender fried shrimp, provolone cheese, artichokes hearts, tomatoes, Kalamata olives, bacon and homestyle croutons tossed with our signature Italian dressing.	3.70
HOUSE CAESAR SALAD Romaine lettuce tossed with our Caesar dressing and homestyle croutons.	1.95	PASTA FASULE SOUP A hearty soup filled with macaroni, lentils, white beans, bacon and a delicious blend of Italian seasonings.	2.95
LARGE CAESAR SALAD Entrée-size portion of our most popular salad.	4.50	TOMATO FLORENTINE SOUP  A rich, velvety blend of tomatoes, garlic and onions, herbs and spices with fresh spinach. Served in a	3.95
A meal-sized portion of our crisp, delicious salad, topped with your choice of grilled or parmesan-crusted chicken.	5.95	freshly-baked bread bowl.	

CHICKEN CAESAR SALAD 5.95 Lite and Fat-Free dressings available upon request. Our large Caesar Salad topped with your choice of grilled or parmesan-crusted chicken.



All sandwiches (except Stromboli) served on a fresh bot Ital	lian loaf with	your choice of pasta or waffle-cut fries, or substitute a Salad	for \$1.00
Grilled sweet Italian sausage topped with sautéed onions, red and green bell peppers and marinara sauce.	5.25	GRILLED ITALIAN CHICKEN  Grilled chicken breast, sautéed onions, red and green bell peppers, topped with melted smoked provolone cheese.	5.95
MEATBALL SANDWICH Four large meatballs simmered in our tomato sauce and topped with melted mozzarella cheese.		Stromboli (Stuffed Pizza Sandwich) Sweet Italian sausage, cheddar and smoked provolone cheese, pepperoni, ham, red onions, green peppers and fresh mushrooms stuffed in	5.75
A delicious combination of salami, ham, smoked provolone and mozzarella cheeses, olive relish, shredded lettuce, tomatoes and our House	5.25	our fresh pizza dough, baked and served with hot marinara sauce.	

Italian dressing.





	Never content to rest on their laurels, our chefs are con	tinuousty e	experimenting. Try one of their favorite new creations today	!!
	ITALIAN "TOOTHPICKS"  A flour tortilla loaded with Italian sausage, pepperoni, bacon, red pepper, spinach and cheese, then rolled up and fried crisp. Served with hot marinara sauce.	4.95	SOUTHWESTERN CHICKEN PASTA Linguine tossed in a spicy Alfredo sauce, with grilled chicken, tomatoes, onions, jalapenos and bacon. Topped with fresh cilantro and tortilla crisps.	6.95
*	SHRIMP LIMONE Shrimp, artichoke hearts, fresh mushrooms and diced tomatoes in lemon cream sauce, served with angel bein pacts.	7.95	FRIED SHRIMP SCAMPI Tender fried shrimp served over a rich alfredo sauce on angel hair pasta.	7.95
	Sliced grilled chicken and garlic sautéed in olive oil with Kalamata olives, green onions, tomatoes, and	6.95	CHICKEN CONTADINA Grilled chicken breast and Italian sausage, sautéed onions, peppers and fresh tomatoes, served over a bed of linguine with marinara sauce.	8.25
	Our very own artichoke spinach dip, tossed with chicken, fresh roma tomatoes and penne pasta.	7.95	CHICKEN POMODORO Sliced grilled chicken, garlic, red pepper flakes and basil sautéed in extra virgin olive oil then tossed with fresh Roma tomatoes, parmesan and al dente linguine.	6.95



	А денегоиз роги	on serveo wa	arm, crusty tuttan oreas.		
	SPAGHETTI WITH TOMATO SAUCE SPAGHETTI WITH MARINARA SAUCE SPAGHETTI WITH MEAT SAUCE	3.95 3.95 4.95	SHRIMP WITH ANGEL HAI Shrimp sautéed in olive oil and g marinara sauce and served over a	arlic, mixed with	7.95
	SPAGHETTI WITH MEATBALLS SPAGHETTI WITH ITALIAN SAUSAGE SPAGHETTI WITH ALFREDO SAUCE	4.95 4.95 4.95	CHICKEN SCALOPPINE Chicken breast, mushrooms, Ron spinach in lemon cream sauce, se	na tomatoes and	7.95
	SPAGHETTI WITH TOMATO CREAM SAUCE SPAGHETTI PRIMAVERA Crisp garden vegetables sautéed with your choice of olive oil and garlic or creamy Alfredo sauce.	4.95 4.95	CHICKEN PARMIGIANA Chicken breast with bread crumbe with marinara and mozzarella, ser	s, fried then baked	7.95
	SPAGHETTI HALF & HALF A favorite: half tomato sauce and half Alfredo sauce.	4.95	CHICKEN ALFREDO Sliced grilled chicken breast, saute and green onions served over fette	éed fresh mushrooms	6.95
	SPAGHETTI WITH GRILLED CHICKEN Your choice of olive oil and garlic or marinara sauce.  SPAGHETTI FEAST	5.95 6.50	SEAFOOD ZIO TRIO Shrimp, scallops and white fish s Alfredo, marinara or garlic butte	autéed with either	8.95
	Our own tomato sauce with meatballs, Italian sausage and grilled chicken.	0.50	CHICKEN & CHEESE TORT	ELLINI	7.95
	LASAGNA Our homemade, 7-layer lasagna served with your choice of our meat sauce or tomato sauce.	6.75	Tri-colored pasta rings stuffed wi linguine, topped with Alfredo and	l grilled chicken.	5.95
	CHEESE RAVIOLI IN A NEST OF PASTA Cheese stuffed pasta served on a bed of linguine with	5.50	Fettuccine served in cream sauce mozzarella, provolone, asiago and	with romano,	3.33
*	your choice of tomato sauce, Alfredo sauce, or both.  MANICOTTI  Pasta stuffed with ricotta and romano cheeses, topped with our tomato sauce and melted mozzarella cheese.	5.95	LINGUINE WITH GRILLED VEGETABLES Sliced chicken breast sautéed with vegetables, parmesan and olives.	h lemon olive oil,	6.95
	FETTUCCINE ALFREDO Ribbons of pasta in our rich Alfredo sauce.	4.95	CHICKEN CANNELLONI Chicken and Florentine filling w covered with Alfredo and mozza	rapped in pasta,	5.95
	FETTUCCINE "PAGLIA E FIENO" (STRAW & HAY) Traditional and spinach fettuccines, ham, mushrooms and peas, all tossed in Alfredo Sauce.	5.75	PEPPERONI CHICKEN Chicken, pepperoni, grilled pepp mushrooms, olives and penne pa	pers and onions,	6.95





Start with an 8" (\$3.95) or 12" (\$6.95) pizza made with our homemade tomato sauce and topped with mozzarella cheese. Then choose any of the following ingredients, 8" (65¢ each) or 12" (95¢ each).

Fresh Roma Tomatoes Jalapenos Red Onions Black Olives Pepperoni	Italian Sausage Ham Green Olives Grilled Chicken Pineapple	*	Extra Cheese Anchovies Red Bell Peppers Canadian Bacon Fresh Spinach	Fresh Mushrooms Green Onions Green Peppers Bacon Feta Cheese
Artichoke Hearts	Shrimp		Scallops	

HOUSE I AVOR		> ( NA	TH TOMATO SAUCE)		
	8"	12"		8"	12"
CHICKEN CLUB PIZZA	4.95	7.95	ZIO'S ZUPER DELUXE PIZZA	4.95	7.95
Grilled chicken, bacon and fresh tomatoes, plus			Same as the Zuper plus ham.		
mozzarella, smoked provolone, cheddar and			agreement of the second of the		
monterey jack cheeses.			MEXICAN PIZZA	4.55	7.50
			Refried beans, Mexican sausage, monterey jack		
PIZZA ORTAGGIO	4.55	6.95	cheese baked and topped hot out of the oven, with		
Pepperoni, fresh mushrooms, fresh tomatoes, green			shredded lettuce, cheddar cheese, black olives and		
peppers, red onions, mozzarella and cheddar cheeses.			fresh tomatoes.		
ZIO'S ZUPER PIZZA	4.95	7.50			
Pepperoni, Italian sausage, mushrooms,		7.00			
	,				
bell peppers, red onions, black olives and					
mozzarella cheese.					

SANTE FE CHICKEN PIZZA  Brushed with garlic and basil olive oil, grilled chicken, smoked provolone and monterey jack cheeses, roasted red peppers, red and green	8" 4.95	12"	MARGHERITA PIZZA Brushed with garlic and basil olive oil, mozzarella, smoked provolone, roasted Roma tomatoes and fresh basil.	<b>8</b> " 4.75	<b>12</b> " 7.95
onions and cilantro.  5-CHEESE PIZZA  Brushed with garlic and basil olive oil, mozzarella, parmesan, monterey jack, cheddar and smoked provolone cheeses.	4.75	7.95	SAUSAGE ALFREDO PIZZA Creamy Alfredo sauce, mozzarella and smoked provolone cheeses, Italian sausage, mushrooms and red onions.	4.95	8.95
VEGETARIAN PIZZA  Brushed with garlic and basil olive oil, red onions, mushrooms, peppers, black olives, mozzarella and smoked provolone cheeses.	4.50	7.95	BACON & TOMATO PIZZA  Brushed with garlic and basil olive oil with crisp bacon, fresh Roma tomatoes, green onions, mozzarella, smoked gouda, smoked provolone and romano cheeses.	4.75	7.95
Marinated grilled chicken, spicy peanut sauce, mozzarella, green onions, carrots, roasted peanuts and fresh bean sprouts.	4.95	8.95	ARTICHOKE CHICKEN PIZZA  Cajun spiced grilled chicken, artichoke spinach dip, fresh tomatoes, artichokes, jalapenos, mozzarella and cheddar cheeses.		8.95

#### BARBECUE CHICKEN PIZZA 4.95 8.95 CALIFORNIA PIZZA 4.95 8.95

Marinated grilled chicken with tangy BBQ sauce, Creamy Alfredo sauce, mozzarella and mozzarella and smoked gouda cheeses, red smoked gouda cheeses, grilled chicken breast, onions, bacon and cilantro. bacon, fresh mushrooms, spinach and fresh Roma tomatoes.

#### ZIO'S DELI PIZZA 8.95 4.95 SEAFOOD ALFREDO PIZZA 5.95 9.95 Sliced pepperoni, ham and salami topped with

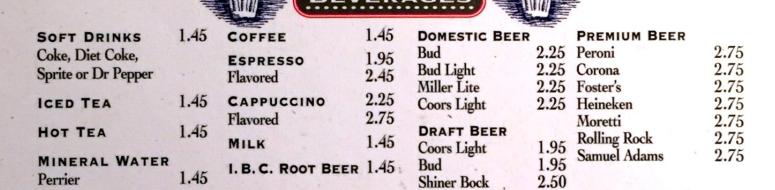
fresh tomatoes and onions. Then topped again Creamy Alfredo sauce, scallops, shrimp, fresh with asiago cheese and baked in prick oven. mushrooms, roasted red peppers, fresh spinach and mozzarella cheese. Delicious!

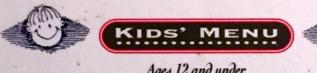


# DESSERTS & COFFEES



A thick layer of vanilla ice cream, chocolate syrup and whipped topping sandwiched in Oreo	2.25	TIRAMISU Espresso-soaked yellow cake layers filled with rich mascarpone custard, lightly dusted with cocoa.	3.25
cookie crumbs and topped with hot fudge sauce.  BREAD PUDDING  A homemade French bread pudding baked with golden raisins and crushed pineapple, topped with hot Jack Daniel's Cinnamon sauce.	2.25	"Z" CHOCOLATE DELIGHT  Creamy rich chocolate bundt cake served over a strawberry sauce with vanilla ice cream, warm chocolate sauce, fresh strawberries, whipped cream, and roasted peanuts.	3.75
Fresh baked, deep-dish apple pie topped with vanilla ice cream and our own sizzling Vanilla Brandy sauce.	2.95	COFFEE CAPPUCCINO Flavored	1.45 2.25 2.75
NEW YORK STYLE CHEESECAKE A rich rendition of the classicwith strawberry or chocolate fudge sauce.	2.75 2.95	ESPRESSO Flavored	1.95 2.45







	Tiges 12 un	o univer	
GRILLED CHEESE SANDWICH Cut in strips and served with waffle-cut fries.	2.95	CHEESE RAVIOLI	2.95
FRIED CHICKEN FINGERS	2.95	CHEESE PIZZA (TOPPINGS 65¢ EACH)	2.95
Served with waffle-cut fries.  SPAGHETTI & MEATBALLS	2.95	MACARONI & CHEESE	2.95





	-				
HOUSE WINE (BY GLASS ONLY)	GLASS	BOTTLE	RED WINE Heritage Cabernet	GLASS 4.25	BOTTLE
Pebble Creek White	2.95		Sutter Home Cabernet	4.25	14.00
Pebble Creek Blush	2.95		Walnut Crest Merlot	4.25	13.00
Pebble Creek Chianti	2.95		Banfi Chianti	4.95	18.00
Pebble Creek Sangria	2.95		Talus Merlot	4.95	16.00
WHITE WINE			Robert Mondavi Woodbridge	5.25	18.00
Heritage Chardonnay	4.25		Cabernet		
Sutter Home Chardonnay	4.25	14.00	CHAMPAGNE		
Ecco Domani Pinot Grigio	5.25	20.00	(SPARKLING WINES)		
Kendall Jackson Chardonnay	5.95	23.00	Ballatore Spumante	4.95	15.00
BLUSH WINE			Moët Chandon White Star	11.50	42.00
Sutter Home White Zinfandel	4.25	13.00	FROZEN DRINKS		
Beringer White Zinfandel	4.95	15.00	Bellini	4.95	
			Bellini Swirls (Raspberry or Melon)	5.95	
			Margarita	3.95	

(continued from cover)

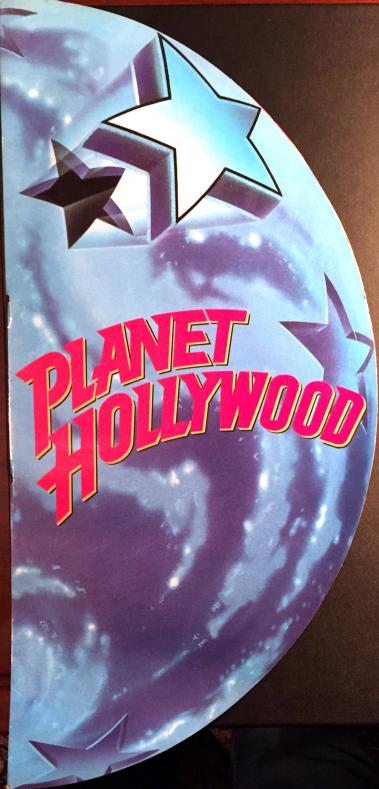
All of our pasta entrees are individually prepared to order by our specially-trained sautée chefs, who mix the best vegetables and meats with our fresh sauces over an open flame. In the Italian tradition, our servings are quite generous (take some home for tomorrow's lunch!). Each Zio's pizza is individually prepared by our pizza chefs, then immediately baked in our aromatic brick ovens. And finally, in an age where prepackaged desserts are the norm, Zio's still insists on things like preparing our own Jack Daniel's sauce for our homemade bread pudding, and carefully hand-building our popular Oreo Mountain.

All of a day's work in the kitchen is for naught if the food arrives cold. So Zio's helped pioneer a new serving system with two old ideas: know your customers, and serve it hot. For starters, each server has a maximum of three tables at once. So they can pay attention to the little things, like a dropped fork or a drink that needs refreshing. But what if they're busy with another customer when your food comes up from the kitchen? Presto: an entrée runner. Your food is hot. You're happy.

Thousands upon thousands of customers have told us they enjoy our good, homemade Italian food, and we hope you will, too. And of course, we hope that you will return again and again.

> Zio's Italian Kitchen Chairman and CEO





# SPECIALTY DRINKS

#### COMET SOUVENIR DRINK

Try our star performer—
a tantalizing blend of premium liquors
Captain Morgan's Original Spiced rum, Absolut
vodko, Myers's Rum and DeKuyper Razzmatazz,
liqueur blended with tropical Juices,
liqueur blended with tropical Juices, the signature glass! and you keep the signature glass! \$13.50

#### CLIFFHANGER

Beware, this frezen cranberry margarita made with Sauza tequila, Triple Sec and Chambord may cause you to lose your grip. \$6.50

#### INDECENT PROPOSAL

A margarita this good can be bound to Cuervo Gold tequila, Grand Marnier, Cointreau and just the right balance of citrus julces.

#### LEGENDS OF THE FALL

This marriage of Jack Daniels Tennesse whiskey, Amaretto DiSaronno, cranberry and pineapple juices will catch your fancy. \$6.50

> ACE VENTURA, . PET DETECTIVE

This adventurous mixture of guava,

pineapple and lime will have you screaming, "allllriiiighty then!"

#### JURASSIC PARK

Survive this! Bacardi Select rum, Hiram Walker banana and blackberry liqueurs, whole fresh banana and juices are blended into this frozen prehistoric version of the rum runner

#### TERMINATOR 2:

JUDGEMENT DAY "Hasta la vista, baby" A cyborg's mixture of Absolut vodka, rum, gin, Cointreau, Kahlua, sweet and sour mix, splashed with cranberry juice, then topped with draught beer. This one will leave you saying. "I'll be back." \$6.75

#### COOL RUNNINGS

"Go for it." Let this blend of tropical juices, Bacardi Limon rum. Captain Morgan's Parrot Bay coconut rum and a dash of Bacardi 151 take you for the ride of your life! \$6.50

#### STEEL MAGNOLIA

A Southern masterpiece - Captain Morgan's Original Spiced rum, Southern Comfort and fruit juices So good it will bring tears to your eyes.

All Specialty Drinks are available in a souvenir Comet Glass for \$13.50

## COOLERI & IMOOTHIE!

#### SLEEPLESS IN SEATTLE MOCHACCINO

Creamy smooth blend of coffee and chocolate. \$4.25

#### HOME ALONE

Clever, inventive and very frozen. An ice-cold strawberry, banana smoothle. "Aahhhhhhhhhhhhh"

#### \$4.25

LIKE WATER FOR CHOCOLATE SMOOTHIE A refreshing, frozen hot chocolate

PRETTY IN PINK

cranberry juices with Rose's lime grenadine and Coco Lopez.

\$4.25

Are the stars out tonight? You'll love the of tastes with orange, pineapple and

All Virgin Coolers are available in souvenir glass for \$11.50

# BEER

Amstel Light

Rolling Rock

**Bud Light** 

Coors Light

O'Doul's (non-alcoholic)

Corona

MGD

# SHOOTERS

All our shooters are served in a

DRAUGHT	20oz Souvenir Pilsner	14oz Regu
Miller Lite	\$9.95	\$3.25
Budweiser	\$9.95	\$3.25
Killian's Red	\$10.50	\$3.75
BOTTLE		*-
Heineken	\$3.95	eineken
Molson Ice	\$3.95	Alpha
Samuel Adams	\$3.95	

\$3.95

\$3.50

\$3.50

\$3.50

\$3,50

\$3.50

ngmal sland teel Vest knala Lumpur

souvenir Shot Glass \$5.75 BLUE HAWAII

## Elvis has left the beach with this

cool mixture of Malibu coconut rum, Hiram Walker Blue Curacao and pineapple juice.

# BEETLE JUICE

A head turning combination of Absolut vodka, Midori, amaretto and cranberry juice. Hold on to your seat when you say this one three times!

#### CIRCLE OF FRIENDS

This blend of Bailey's Irish Cream, Bushmill's Irish whiskey and a little chocolate is out of your reach.

## PILSNER GLASS

Order any beverage in our giant size souvenir Pilsner Glass \$6.95 additional charge

# **APPETIZER**(

# PIZZA BREAD

Crisp, thin pizza crust brushed with garlic butter topped with Parmesan and mozzarella cheese, fresh basil and ripe roma tomatoes \$6.50

#### TEXAS TOSTADOS

Crisp chips topped with barbeque chicken, sautéed onions, Monterey Jack and sharp cheddar cheese, with fresh guacamole, sour cream and pico de gallo.

#### CHICKEN CRUNCH®

Our world-famous tender chicken strips, coated with Cap'N Crunch® and served with Creole mustard sauce. \$6.50

#### BLACKENED SHRIMP

Marinated jumbo shrimp. blackened and served with Creole mustard sauce. \$9.50

#### PARMESAN SPINACH DIP

A warm, creamy Parmesan cheese dip blended with spinach and mushrooms, served with our Parmesan cracker bread and roasted tomato chutney—great for sharing! \$6.95

#### WINGS OF THE WORLD

Crispy chicken wings served with three flavorful sauces: sweet Thai chili. honey dijon and traditional hot wing sauce. \$5.95

#### SOUP OF THE DAY

y's selection. \$3.50

# THLADI

#### HOLLYWOOD SALAD

A combination of sliced grilled chicken, bacon, chopped egg, blue cheese, beets, red onions, roma tomatoes, sliced olives and croutons, tossed to order with fresh field greens and balsamic vinaigrette \$9.95

#### ASIAN SALAD

A flavorful blend of bell peppers, broccoli, scallions, pea pods, carrots, straw mushrooms and baby corn tossed to order with Asian field greens, chilled silver noodles and our Thai chili peanut dressing. \$8.95

#### CAESAR SALAD

Crisp romaine lettuce tossed with creamy Caesar dressing and Italian Parmesan cheese \$7.95 with grilled chicken \$9.95

# BURGERS

All burgers served with French fries, lettuce, tomato, red onion, dill pickle and our signature sauce. All burgers cooked medium well unless otherwise requested.

#### HAMBURGER

A half pound of fresh ground chuck grilled to order, served on our special Hollywood roll. \$7.50

#### BACON CHEESEBURGER

Topped with hickory smoked bacon and the cheese of your choice. \$8 50

#### CHEESEBURGER

Your choice of American, Swiss, Cheddar, Mozzarella or Blue Cheese \$7.95

#### TURKEY BURGER

Ground turkey grilled to order and served on our special honey, multi-grain roll. \$7.75

#### GARDEN GRILLE®

A meatless patty made from fresh mushrooms, onions, whole grains, low-fat cheese, seasonings and spices, served on a honey, multi-grain roll. \$7.75

Customize your burger with the addition of sautéed mushrooms or grilled onions. Your choice \$.55 each. ake Tahoe Las legas London, man or marine mann Molloung, Marin Marin Molloung, Marin Marin Molloung, Marin Marin

# Acapulco Amsterdam Aspen Atlanta Atlantic City Baltimore Bandot Burchin Berlin

# LINGUINE POMODORO

LINGUINE FUNDORU

Linguine tossed with fresh roma tomatoes, basil, oregano, garlic, tomato sauce, white wine and olive oil, topped with freshly grated Italian Parmesan cheese.

# PENNE CHICKEN & BROCCOLI

Sliced grilled chicken, fresh broccoli and bell pepper blended with penne pasta in a Parmesan basil cream sauce. \$11.95

#### L.A. LASAGNA

A California twist to classic lasagna. Fresh pasta tubes filled with ricotta cheese and rich bolognese meat sauce lightly fried to a golden brown and covered with Parmesan garlic cream sauce and tomato basil sauce. \$11.95

# SPICY CHICKEN & TOMATO

Grilled chicken strips, fresh roma tomatoes, mushrooms, green peppers, onions, Italian Parmesan cheese and hot crushed red pepper, tossed with penne pasta. \$11.95

#### THAI SHRIMP

Sautéed jumbo shrimp, julienne vegetables, peanuts, green onions, cilantro and spicy sweet Thai sauce blended with linguine \$14.50

# **LUBADWICHE**

All sandwiches served with French fries, lettuce and tomato.

#### CAJUN CHICKEN BREAST

Grilled Cajun-seasoned chicken breast served on an onion turnover with Creole mustard sauce. \$8.50

#### HOLLYWOOD CLUB

Mesquite smoked turkey piled high with hickory smoked bacon, tomatoes, lettuce and mayonnaise on toasted brioche \$7.95

#### PARISIAN

Grilled marinated chicken breast, smoked ham and Swiss cheese served on a honey. multi-grain roll with dijon mustard. \$8.95

# ENTREES

#### GRILLED RANCH CHICKEN

Grilled chicken breasts, served with red skin mashed potatoes and a mixed leaf salad. \$12.50

#### GRILLED SIRLOIN STRIP

Aged center-cut New York sirioin, grilled to order, served with red skin mashed ribs, served with French fries and a potatoes and a mixed leaf salad. \$17.95

#### ST. LOUIS RIBS

ribs, served with French fries and a mixed leaf salad. \$15.95

# **SIZZLING FAJITAS**

Traditional Mexican presentation of flour tortillas, fresh guacamole, pico de gallo, sour cream and mixed cheeses, served with Mexican rice and fresh salsa. Your choice of chicken or beef cooked to order with bell peppers and onions in habañero sauce.

CHICKEN \$11.95 BEEF \$12.95 COMBO \$12.95

# THIN CRUIT PIZZA

Agmust steads testil gall schoolst albywaithd natents talingus

#### MARGHERITA

es, fresh basil and mozzarella and Parmesan cheeses. \$9.50

#### **BBQ CHICKEN**

Grilled chicken, sautéed onions, Monterey Jack and cheddar cheese on a sweet, tangy BBQ sauce.

#### NEW YORK CALZONE

Pepperoni, meat sauce, bell peppers, onions and ricotta, mozzarella and Parmesan cheeses all trapped inside a golden crust \$10.50

#### CALIFORNIA

Fresh plum tomatoes, red and green bell peppers, black olives, red onion and mozzarella and Italian Parmesan cheese \$9.95

#### CHICKEN, SPINACH & ARTICHOKE

Grilled chicken, fresh sautéed spinach and artichokes on a Parmesan basil cream sauce. \$10.50

WINE

# PLANET WINE

CHARDONNAY Glass \$4.25 Bottle \$17.00

CABERNET SAUVIGNON Glass \$4.25 Bottle \$17.00

WHITE ZINFANDEL Glass \$4.00 Bottle \$16.00

## WHITE WINE

\$5.95

\$23.00

Markham Sauvignon Blanc

Bonterra Chardonnay \$5.50 Limited Production \$21.00 100% organically grown

Bottle

Kendall Jackson Chardonnay \$6.95 Vintner's Reserve

Bottle

Collavini Canlungo Pinot Grigio Glass \$5.95 \$23.00 Bottle

#### RED WINE

Fetzer Eagle Peak Merlot \$5.95 \$23.00

Cabernet Sauvignon \$5,95

Clos Du Bois Cabernet Sauvignon \$6.95 \$27.00

#### JPARKLING WINE & CHAMPAGNE

\$27.00

Domaine Chandon Perrier-Jouet Blanc De Noirs 187 ML \$9.00 750 ML \$32.00

**Grand Brut** Bottle \$62.00

Dom Perignon \$140.00

# BEVERAGES

Bouried Water Sparkling or Spring

Fresh-brewed Iced Tea \$1.95

Cappuccino or Latte \$3.25

Flavored Cappuccino or Latte \$3.75 Seattle's Best Coffee \$1.75

Almond, Irish Cream or Swiss Chocolate \$2.50

Pepsi, Diet Pepsi, Mt. Dew, MUG Root Beer \$1.95

Earthquake Shakes Vanilla, Chocolate, Strawberry or White Chocolate \$3.75



# DESSERT

## LETHAL WEAPON BROWNIE

Dark chocolate brownle mixed with white chocolate chunks and topped with chocolate and white chocolate ice cream, chocolate and caramei sauces, whipped cream and chopped nuts. \$5.95

# BEACH BLANKET BREAD PUDDING

Warm white chocolate bread pudding served with white chocolate ice cream and sweet Jim Beam sauce. \$5.95

# LOVE STORY CHEESE CAKE

A light creamy marriage of Italian tiramisu and California cheese cake. \$6.25

# ICE CREAM STATION ZEBRA

Our own chocolate, vanilla or white chocolate ice cream, served in a waffle cup. \$3.50

ICE CASTLES SORBET

KING KONG CAKE

Rich, moist chocolate layer cake so big

Kong himself couldn't eat it! Served with white

chocolate ice cream. \$6.50

SOME LIKE IT HOT DESSERT FAJITAS

Try faiitas for dessert! Fresh sliced seasonal fruits, served with warm fruit tortillas, vanilla ice cream and an assortment of sweet toppings. Ideal for sharing. \$6.95

> Refreshing raspberry or lemon sorbet. \$3.50

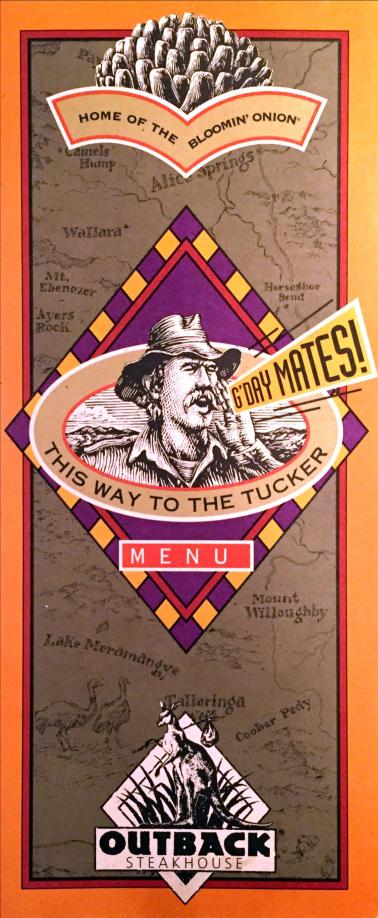
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ske Tahoe Las Vegas London Mail of America Manils Mari Medionry. For your convenience, 15% grainity is added to parties of 6 or more.

# THANDISE



www.planethollywood.com





Aussie-Tizers®

I Day, mate! Start your tucker off with one o' these wonders from down under!

Bloomin' Onion®

Kookaburra Wings®

Grilled Shrimp On The Barbie

Seasoned and served with Outback's own Remoulade sauce \$6.59

**Aussie Cheese Fries** 

Walkabout Soup

A unique presentation of an Australian favorite. Reckon! Bowl/Cup.......\$2.99/\$1.99

Gold Coast Coconut Shrimp

**Down Under Favorites** 

Heaps of hearty traditions from the shoreline to delp in the never never. Every one's a beaut. Too right!

Jackeroo Chops

Two 8-ounce center cut pork chops served with cinnamon apples and a choice of potato ... \$11.49

Alice Springs Chicken®

Walhalla Pasta

Pasta tossed with fresh steamed veggies in an Alfredo sauce, topped with parmesan ....\$8.99
With a Grilled Chicken Breast ......\$10.99

Queensland Chicken 'N Shrimp'

Seasoned and grilled, over fettuccine Alfredo, topped with a light lemon sauce ...\$10.79

Brisbane Shrimp Sauté

Seasoned and sautéed with mushrooms, over fettuccine in a light herb butter sauce .. \$9.99



Our steaks are fair dinkum - absolutely genuine -USDA Choice outs. It was one of those choice dishes that chad char was so mad about.

The Outback Special

Outback Rack

A 14-ounce rack of lamb served with a Cabernet sauce......\$16.99

Prime Minister's Prime Rib

A tempting, 16-ounce cut, roasted slowly...\$15.99
12-ounce cut ......\$13.99
8-ounce cut .....\$11.99

Victoria's Filet®

A 9-ounce tenderloin .....\$15.99

The Melbourne

A 20-ounce porterhouse - it's bonzer!......\$17.99

Rockhampton Rib-Eye

A 14-ounce rib-eye steak ......\$15.29

Land Rover Entrees are served with a choice of House or Caesar salad, bushman bread and choice of jacket potato, Aussie chips, or fresh steamed veggies.

Five Grilled Shrimp On The Barbie with any Land Rover Favorite ......\$4.99

Sautéed 'Shrooms, a fair dinkum side ......\$2.49

# Grilled On The Barbie

Cheers! Let a real taste of the ol outback, seared to perfection over an open flame.

Chicken On The Barbie

Ribs On The Barbie

Imported baby back ribs, smoked and grilled, with Aussie chips and cinnamon apples....\$11.99

Drover's Platter

Generous portion of ribs and chicken breast on the barbie with Aussie chips and cinnamon apples .........................\$11.99

Botany Bay Fish O' The Day

# **Bonzer Salads**

Queensland Salad

Chook-N-Caesar Salad

Brisbane Caesar Salad

Soup 'N Salad

Cut Lunches (Aussie for Sandwiches)

Try one of these mouth watering burgers or sandwiches served with Aussie chips.

The Mad Max

A serious burger, for warriors only, please. Served with bacon, American cheese, pickles, onions, mayonnaise, lettuce and tomato......\$6.49

The Outbacker

No Rules Burger

• Bacon

Sautéed Mushrooms

Swiss Cheese

• Lettuce and tomato

American Cheese
 Grilled Onions

BBQ Sauce
 Pickles and onions

· Bleu Cheese dressing

# Barbie Chook 'N Bacon

Temptingly barbecued chicken breast served with bacon, Swiss cheese, lettuce and tomato......\$6.49

Sweet Chook O' Mine

Beverages

Luzianne Iced Tea

Coca Cola CLASSIC



A 15% gratuity will be added for parties of 8 or more.





#### SPECIALTY DRINKS

#### THE WALLABY DARNED

\$3.65

Down Under frozen wonder with peaches, DeKuyper Peachtree Schnapps, champagne, Smirnoff Vodka and secret mixers

## THE GOLD COAST'RITAIM

\$3.95

Cuervo Gold makes this 'Rita bonzer, frozen or on the rocks

#### CRANBERRY'RITA

\$3.95

Our Gold Coast 'Rita blended with Ocean Spray Cranberries

#### STRAWBERRY 'RITA

\$3.95

Our Gold Coast 'Rita with succulent strawberries

# DOWN UNDER 'RITA"

\$5.25

A 14 oz. Gold Coast 'Rita with an extra shot of Cuervo Gold' and Cointreau' on top

#### BEERS

Budweiser, Bud Light, Foster's, Miller Lite, Heineken, Icehouse, Samuel Adams, Coors Light, and assorted domestic and imported beers.

## Try an Aussie-Sized 22 ounce Big Bloke Draft

WHITE WINE	-	AND DESCRIPTION OF THE PERSON NAMED IN COLUMN
WHITE ZINFANDEL	GLASS	BOTTLE
Beringer	\$4.25	\$15,95
Sutter Home	\$3.95	\$14.95
E & J Gallo, Copperidge	\$3.25	
CHARDONNAY		
Kendall Jackson	\$5.95	\$19.95
Forest Glen	\$4.95	\$17.95
Rosemount*	\$4.95	\$17.95
Lindeman Bin 65*	\$4.65	\$16.95
Robert Mondavi Woodbridge	\$4.25	\$16.95
E & J Gallo, Copperidge	\$3.25	
RED WINES		
MERLOT / SHIRAZ	GLASS	BOTTLE
Oxford Landing Merlot*	\$4.95	\$17.95
Seppelt Cabernet Shiraz*	\$4.65	\$16.95
Sutter Home Merlot	\$4.25	\$15.95
CABERNET SAUVIGNON / P	INOT NO	
CABERNET SAUVIGNON / P. Robert Mondavi - Coastal	\$5.25	
		IR
Robert Mondavi - Coastal	\$5.25	\$19.95
Robert Mondavi - Coastal Rosemount Cabernet*	\$5.25 \$5.25 \$4.95	\$19.95 \$19.95
Robert Mondavi - Coastal Rosemount Cabernet* Black Opal Cabernet*	\$5.25 \$5.25 \$4.95	\$19.95 \$19.95 \$17.95
Robert Mondavi - Coastal Rosemount Cabernet* Black Opal Cabernet* Monterey Vineyard Pinot Noir	\$5.25 \$5.25 \$4.95 \$4.65	\$19.95 \$19.95 \$17.95 \$16.95
Robert Mondavi - Coastal Rosemount Cabernet* Black Opal Cabernet* Monterey Vineyard Pinot Noir Glen Ellen Cabernet	\$5.25 \$5.25 \$4.95 \$4.65 \$4.25 \$3.25	\$19.95 \$19.95 \$17.95 \$16.95
Robert Mondavi - Coastal Rosemount Cabernet* Black Opal Cabernet* Monterey Vineyard Pinot Noir Glen Ellen Cabernet E & J Gallo, Copperidge	\$5.25 \$5.25 \$4.95 \$4.65 \$4.25 \$3.25	\$19.95 \$19.95 \$17.95 \$16.95

. Wines from Australia.

Cooks

\$2.95

\$12.95



# Desserts

No worries, mate. Have a bo-peep at these treats and aro go!

# Sydney's Sinful Sundae®

Vanilla ice cream rolled in toasted coconut, covered in chocolate sauce and topped with whipped cream .....\$2.99

#### Cheesecake Olivia

## Chocolate Thunder From Down Under

#### Cinnamon Oblivion®

Vanilla ice cream covered in cinnamon apples and pecans topped with caramel sauce ...................................\$4.49

# Sides

Hey mates! Keep your tucker in the best o' company with one or more of these bonger (terrific) accompaniments.

Sautéed 'Shrooms	\$2.49
Jacket Potato	\$1.99
Aussie Chips	\$1.79
Grilled Onions	\$.99
Fresh Veggies	\$1.99
House or Caesar Salad	\$3.99

# Joey Menu

You'll jump with joy over this tucker (that's food), special -like, just for you littlies under 10! Includes a beverage of your choice.

Boomerang Cheese Burger	\$2.99
Kookaburra Chicken Fingers	\$2.99
Mac A Roo'N Cheese	\$2.99
Grilled Cheese-A-Roo	\$2.99
Junior Ribs	\$3.99
Spotted Dog Sundae	\$1.79



# **SNACKS**

ZUCCHINI CHIPS
Sliced rounds of Italian squash, battered twice and deep-fried in pure vegetable oil.
SIZZLING MUSHROOMS
SPINACH AND ARTICHOKE DIP
CANCUN NACHOS
Crisp tortilla chips topped with grilled chicken, refried beans, cheddar and jack cheeses, roasted green chilies,
fresh tomatoes and sour cream.
ACAPULCO NACHOS
Corn crips topped with spicy retritos, ground beer, two cheeses, guacamore & chopped tomatoes.
SOUPS AND SALADS
HOUSE SOUPS Bowl3.29 Cup2.29
Made-from-scratch daily Available while they last
GREENHOUSE SALAD
A mixed green salad with juicy tomatoes & your choice of our scratch-made dressings.  CAESAR SALAD
Romaine lettuce, made-in-house Caesar dressing, croutons, & parmesan cheese.
PASOUAL'S SALAD
From the kitchens of Sante Fe. Spiced chicken, black beans, jicama, and pico de gallo
topped with a flauta. Served with Chipolte Ranch dressing.  THE PACIFIC RIM
A unique blend of flavors from the Pacific Rim. Hearts of Romaine tossed with Honey Lime dressing
topped with grilled chicken skewers basted in a mild peanut sauce.  PICNIC CHICKEN SALAD
Chunks of chicken breast freshly breaded & fried, served over mixed greens, smoked bacon
crumbles & chopped egg.
GRILLED CHICKEN SALAD
Marinated, grilled chicken breast on a green salad topped with crisp, freshly-battered onion rings, cucumbers & cheddar/jack cheeses.
GRILLED CHICKEN CAESAR
Fresh-cut Romaine with our special-recipe Caesar dressing & croutons.
Dressings: Famous Bleu Cheese, Original Ranch, Honey Mustard,
Chipolte Ranch, Fat Free Vinaigrette and Fat Free Tangy Tomato
HARRIGANS STEAK BURGERS
All our burgers are 100% grain-fed US ground chuck. Each burger is cooked to your specifications
over hickory coals. Burgers come with choice of fries, BBQ beans or cole slaw.
HARRIGAN BURGER529
Served on a toasted sesame seed bun with lettuce, tomato slices, pickles, and mustard.
PARLEY VOO BURGER
The gourmet touch. Served open face with melted cheddar cheese, our special mushroom sauce,
a dab of sour cream, and chives. BACKYARD BURGER
Pure beef patty basted with hickory sauce over chopped lettuce, crisp dill pickles,
mustard, tomatoes, and sliced onion, topped with smoked bacon and cheddar cheese.
BACON & CHEDDAR BURGER
A Harrigan burger topped with melted Wisconsin cheddar cheese and bacon strips.  CHEDDAR CHEESE BURGER
Served "Harrigan Style" with melted aged Wisconsin cheddar cheese.
BACON SWISS AND MUSHROOM BURGER5,99
Bistro burger topped with sautéed mushrooms, crisp bacon and Swiss cheese.
CHILI PEPPER BURGER
With green chilies and Monterey Jack cheese.  THREE CHEESE BURGER
Cheddar, Monterey Jack, & Swiss cheese top a classic Harrigans Burger.
- Control of the Cont

## MERCHANTS' LUNCH SPECIALS Lunch Specials Served Monday-Friday

OPEN-FACED CHICKEN PARMESAN SANDWICH	6.5
Parmesan-crusted chicken breast topped with Italian tomato sauce, sautéed onions & mild red and green peppers, served open-faced on a toasted French roll.	
KENTÚCKY HOT BROWN	6.7
Our fall-apart roasted natural turkey breast piled high on our homemade dressing and surrounded by hot turkey gravy.  Served with buttered corn and cranberry sauce.	
TEXAS HOT BROWN.  The start of a Texas tradition. A stacked open face "Brisket Sandwich". You can tell your grandkids	6.79
you had the original.	
MONTEREY MELT.  Roasted turkey, Monterey Jack cheese and grilled green chilies topped with fresh Romaine lettuce,	5.79
tomatoes and our Caesar dressing. Served with Idaho french fries.	
GRILLED CHICKEN SANDWICH.  Marinated grilled chicken breast topped with bacon, Swiss cheese, lettuce, & tomatoes on a toasted bun with choice of creamy cole slaw, baked BBQ beans, or french fries.	5.79
SOUP & SANDWICH.	5 90
Choice of sandwich, Monterey Melt or Grilled Chicken, and a cup of our scratch-made soup.	
SAUSAGE AND PEPPER PASTA  Sliced Italian sausage sautéed, tossed with tomato sauce and penne pasta, then topped with onions, peppers, and fresh	6.29
Parmesan cheese. CAJUN CHICKEN PENNE	6.29
A creamy pasta. Diced chicken sautéed in 10 Cajun spices, green onions, and red bell peppers, poured over penne and sprinkled liberally with smoked Gouda cheese.	
SHEPHERD'S PIE	6.29
Sautéed chopped beef, onions, and mushrooms layered under our famous New Orleans potatoes, then broiled until hot and crusty. Served with your choice of a cup of soup or house salad.	
A 7 ounce center cut park chan seasoned with seven spices, basted with tangy BBO sauce and	6.99
A 7 ounce center cut pork chop seasoned with seven spices, basted with tangy BBQ sauce and grilled over hickory. Served with cinnamon applesauce and New Orleans Potatoes. This is barbecue. ITALIAN MEATLOAF.	5.00
Specially-seasoned ground beef baked & topped with our own Roma tomato sauce. Comes with New Orleans Potatoes & buttered corn.	5.99
CHICKEN & BROCCOLI OUICHE	5.49
Spears of broccoli and white breast of chicken are seasoned with six spices and simmered until tender and ready for baking. This one's been a favorite at Harrigans for many years.	
SOLID & OLIICHE	5.49
A slice of freshly-baked quiche and a selection of our made-from-scratch soups.  GREENHOUSE SALAD & QUICHE	5.49
Our greenhouse salad and made-from-scratch dressing with a slice of fresh baked-quiche and hot	
SOUP, SALAD, & BREAD  Select from soup du jour or clam chowder, accompanied by our greenhouse salad and fresh-baked bread.	5.29
Add a greenhouse/Caesar salad to any entree for \$1.99	
Add a greenhouserCuesar said to any entree for \$1.77	
BEVERAGES	
SPARKLING WATER	1.75
FRESHLY-BREWED TEA	1.25
HOMEMADE LEMONADE	1.35
COCA COLA, DIET COKE, DR. PEPPER, SPRITE	. 1.25
FRESH-SQUEEZED JUICES	. 1.95
FRESHLY-GROUND COFFEE	. 1.25
ESPRESSO	. 1.95
CAPPUCCINO	
LATTE	. 2.50

Please add 15% gratuity for parties of 8 or more

## HARRIGANS SMOKE HOUSE

MESQUITE PRIME RIB (Available after 5:00)
SMOKED BABY BACK RIBS
We hand-rub two 7 ounce center cut chops with seven spices, baste them in tangy barbecue sauce and grill over hickory coals. Served with cinnamon applesauce, Harrigans Famous New Orleans Potatoes and a slab of sliced onions. Now that's barbecue!
SMOKEHOUSE BRISKET  Marinated, smoked and roasted to fall apart tender. Served with Harrigans famous New Orleans Potatoes and Dijon green beans.
STEAK PLATTERS
Served with choice of house soups or greenhouse/Caesar salad.
NEW YORK CTRID
NEW YORK STRIP.  Our close-trimmed 14 ounce USDA choice strip. Aged to prime flavor and tenderness. Served with potato choice.
PEPPÉR STEAK
A 14 oz. New York Strip marinated in Vermouth and cracked pepper corns, Served with mushroom
sauce and potato choice.
PAPA'S FILET  An 8 oz. grilled filet mignon accompanied by Famous New Orleans Potatoes and red wine mushroom sauce.  14.99
SANTA FE CUT
and herbs. Served with potato choice.  THE PROPRIETORS  The owner's favorite. A hearty 12 ounce sirloin & grilled sweet onions served with potato choice.
THE STOCKYARD SIRLOIN
12 ounce sirloin.  TOP CUT SIRLOIN
Hand trimmed, aged Top Sirloin, hickory grilled and basted, with the potato selection of your choice.
FISH GRILL
Farm raised salmon filet, hickory-grilled and served with Famous New Orleans Potatoes and sugar snap peas.
GRILLED HALIBUT
A charbroiled Alaskan white fish filet with a firm steak-like texture. The meat is tender and the flavor is robust. Includes rice pilaf and creamed spinach.
SOUTHERN FRIED CATFISH
PASTA
GRILLED CHICKEN FETTUCCINE
MEDITERRANEAN PASTA
Penne pasta tossed with summer squash, zucchini, tomatoes, mushrooms, shallots, garlic, Calamata olives, sun dried tomatoes, fresh basil and parmesan. With chicken, add 1.25.
SAUSAGE AND PEPPER PASTA  Sliced Italian sausage sautéed, tossed with tomato sauce and penne pasta, then topped with onions, sweet peppers and fresh Parmesan cheese.
CAJUN CHICKEN PENNE
over penne and sprinkled liberally with smoked Gouda cheese.  CHICKEN ROMA
Seasoned purée of pear tomatoes over angel hair pasta & grilled breast of chicken.  GRILLED CHICKEN MARSALA
A sauce of beef broth and sweet marsala wine ladled over grilled chicken and angel hair pasta.
Add a annual boung of Canaga called to any outres for 100

#### HOMESTYLE SPECIALTIES

ITALIAN MEATLOAF	6.49
Specially-seasoned ground beef, baked & topped with our own Roma tomato sauce. Comes with	
Famous New Orleans Potatoes & buttered corn.	
GOLDEN FRIED CHICKEN TENDERS	7.49
Generous portion of boneless chicken breast, battered and fried. Served with tasty rice	
pilaf and southern gravy.	
LITTLE TENDERS	6.49
A smaller portion of our chicken tenders.	
CHICKEN & BROCCOLI QUICHE	6.49
Spears of broccoli and white breast of chicken are seasoned with six spices and simmered until	
tender and ready for baking. This one's been a favorite at Harrigans for many years. Served	
with creamy cole slaw.	
GRILLED CHICKEN	7.29
Boneless breast, citrus-marinated and hickory-grilled with pineapple over rice pilaf.	
Boneless breast, citrus-marinated and hickory-grilled with pineapple over rice pilaf.  BARBECUE CHICKEN	7.99
Hickory grilled chiefen broad barbane basted Consed with fries greeny cole clay & PRO beans	
CHICKEN FRIED STEAK	6.49
A Southern tradition. Tenderized beef cutlet served with creamy southern gravy and french fries.	
SMOTHERED STEAK	6.49
A tender beef cutlet covered with mushroom sauce and served with Famous New Orleans Potatoes.	
Add a greenhouse/Caesar salad to any entree for \$1.99	
VEGETABLES	
AMOUS NEW ORLEANS POTATOES HALF 1.49FUI	L2.49
A Harrigans original; our classic recipe of creamed new potatoes, smoked bacon, green onions,	
real sour cream, and cheddar cheese baked hot.	
PARMESAN CREAMED SPINACH	1.39
A flavorful blend of spinach, sour cream, parmesan cheese & spices.	
OLJON GREEN BEANS	1.49
Homestyle green beans in a Dijon mushroom sauce.	
BUTTERED CORN	1.39
Sweet corn in a light butter sauce.	
NAP PEAS	1.49
Snap peas lightly steamed and tossed in herb butter.  CREAMY COLE SLAW	
REAMY COLE SLAW	1.39
Homemade with fresh cabbage, carrots & pineapple.	12 11.3
FRENCH FRIES	1.49
Idaho potatoes cooked crispy in all-vegetable oil.	
BAKED BBQ BEANS	1.39
Slow-cooked pintos baked until spicy sweet.	
RICE PILAF	1.39
Fluffy white rice flavored with tender steamed vegetables,	
HERBED MUSHROOMS	2.99
Fresh button mushrooms sautéed in herb butter and topped with parmesan cheese.	
BAKED POTATO	1.99
Wrapped in foil for extra moistness. Your choice of butter, sour cream, cheddar cheese, bacon	
bits & chives.	
	1
HANDMADE DESSERTS	
III TO MADE DESSER 15	
THE MILLIONAIRE	200
THE MILLIONAIRE  Chocolate brownies and New York cheesecake baked together to perfection. Served with chocolate	3.09
sauce and ice cream.	
IRON SKILLET PIE.	3 60
Hot apple pie served with brandy butter sauce and premium vanilla ice cream.	3.09
That apple pie served with orangy outer sauce and premium vanina received in.	

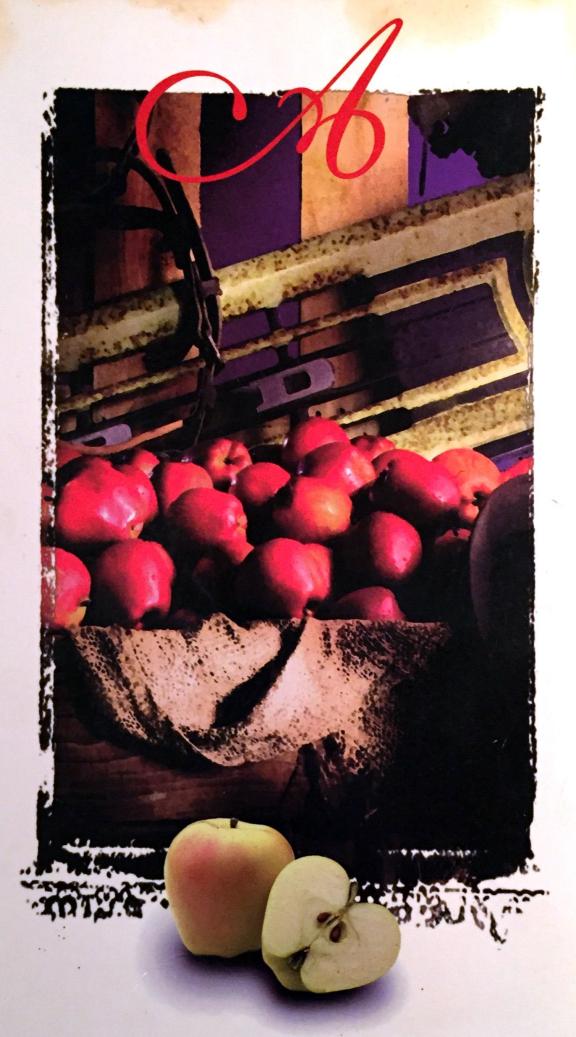
OUR PRODUCT & SERVICE GUARANTEE TO YOU

We will provide you a quality dining experience in a casual, comfortable setting. The food will be prepared fresh and served in a timely manner, hot food hot, cold food cold. The service will be friendly -- attentive but not bothersome. This is our promise to you, our guest. If you are not completely satisfied that we have met our commitment to you, please let us know so that we can make it right.

#### WEEKEND BRUNCH

Poached eggs over Canadian bacon and English muffins topped with hollandaise sauce. Served with fresh fruit and brunch potatoes.  6.29
CRAB BENEDICT
Sweet crab meat and poached eggs over toasted English muffins topped with hollandaise sauce.
CHICKEN & BROCCOLI QUICHE  Spears of broccoli and white breast of chicken seasoned with six spices and baked until fluffy.  Served with creamy cole slaw.
HAM & SWISS OMELETTE 6.29 Sautéed ham and mushrooms with Swiss cheese topped with hollandaise sauce.
BACON & CHEDDAR OMELETTE
SAN FRANCISCAN OMELETTE 6.29
A flat omelette with diced potatoes, fresh green peppers, tomatoes, onions, and Monterey Jack cheese.
BRAZILIAN OMELETTE
ENCHILADA OMELETTE
HUEVOS CALIFORNIA 6.29  A delicious combination of scrambled eggs, peppers, tomatoes, onions, and cheese wrapped in soft flour tortillas. Served with refried beans and chips.
BEVERAGES
SPARKLING WATER
FRESHLY-BREWED TEA1.25
HOMEMADE LEMONADE
COCA COLA, DIET COKE, DR. PEPPER, SPRITE
FRESH-SQUEEZED JUICES
FRESHLY-GROUND COFFEE
ESPRESSO
CAPPUCCINO2.25
LATTE

Unlimited refills on fountain drinks, coffee, & tea. Please add 15% gratuity for parties of 8 or more



APPLEWOODS

## APPETIZERS

## Applewoods Special Shrimp Cocktail

A new variation on an old favorite \$6.35

> Applewoods Special Cheese Soup \$2.50

#### Spicy Louisiana Grilled Shrimp \$5.95

The Applewoods Martini \$4.25

#### **Lobster Bisque**

Creamy lobster soup under crust \$3.95 with Caviar add .50

**Escargot** 

Traditional favorite, stuffed in mushroom caps and topped with pastry \$5.40

## PASTA

All Pastas are served with choice of Apple Waldorf or Green on Green Salad with House dressing.

#### Spicy Louisiana Shrimp Pasta Sauteed shrimp and vegetables in a light wine-butter sauce

over penne pasta

\$12.95

Fresh Spring Vegetable Pasta
Fresh medley of seasonal vegetables
sauteed and tossed in a light sauce
served over penne pasta
\$10.50

Recommended Wine Selection - Honig Sauvignon Blanc Bottle: \$17.50 Glass: \$4.25

#### Alfredo Chicken Pasta

Blackened chicken breast, pan seared and served over penne pasta with our spicy alfredo sauce \$11.50

## ENTREES

All Entrees are served with choice of Apple Waldorf or Green on Green Salad with House dressing.

#### **Hawaiian Chicken Breast**

Two boneless, skinless breasts of chicken basted with our special Polynesian concoction, served over rice pilaf \$11.95

#### **Polynesian Broiled Salmon**

Salmon filet marinated in our Polynesian sauce then broiled to perfection \$13.95

#### **Lemon Sole**

Delicate white fish baked, seasoned and served over rice pilaf \$12.50

#### **Chicken Livers**

Lightly seasoned, pan fried to perfection \$9.95

#### **Giant Fried Shrimp**

Hand breaded daily, then deep fried and served with our own tangy cocktail sauce \$12.95

#### **Fried Catfish**

Mild, farm-raised catfish filets hand breaded with cornmeal, served with our own tartar sauce \$10.95

#### **Steamed Vegetable Basket**

Fresh seasonal vegetables \$9.95

Recommended Wine Selection - Robert Mondavi Coastal Chardonnay
Bottle: \$19.50 Glass: \$4.95

## HOUSE SPECIALTIES

All Specialties are served with choice of Apple Waldorf or Green on Green Salad with House dressing.

#### **Individual Pot Roast**

An Applewoods tradition, served with its own carrots, potatoes, onions and natural juices . . . "Chef's Choice" \$12.95

#### **Baked Pork Chops**

Thick center-cut chops marinated and baked for a natural sweet taste regular portion \$12.95 small portion \$10.25

Recommended Wine Selection - J. Lohr Monterey Gamay Bottle: \$13.95 Glass: \$3.95



"Our steaks are hand cut and carefully aged from Midwestern U.S.D.A. Choice Beef"

All steaks are served with a choice of Apple Waldorf or Green on Green Salad with House dressing and choice of baked potato or mashed potato with steak juice gravy.

#### **Applewoods Special Sirloin Steak**

Lighter version of our New York Strip, crusted with a crab meat and bleu cheese crumb topping \$13.50

#### **Stuffed Filet**

Same popular filet, broiled to order, then topped with crabmeat and Bernaise sauce \$18.50

#### \* Smoked Prime Rib Steak

Tender prime rib slowly smoked then grilled on our broiler to your desired doneness \$16.95

\* nightly limited supply

#### **Rib Eye Steak**

Perfect center cut from the eye of the rib \$15.95

#### **Filet Mignon**

A choice cut of beef tenderloin with all the sealed-in savory juices, bacon wrapped and broiled to your taste \$16.95

#### **New York Strip Sirloin**

Thick, center-cut strip sirloin broiled to perfection \$16.95

#### **Ground Steak**

Broiled and topped with our delicious steak juice gravy \$10.25

#### Teriyaki Steak

Filet of tenderloin prepared in our teriyaki sauce and broiled to your liking \$16.95

Recommended Wine Selection - Robert Mondavi Coastal Cabernet Sauvignon
Bottle: \$19.50 Glass: \$4.95

# ENTREESALADS

#### Sesame Chicken Salad

Our popular sesame chicken breast, sliced and served over a bed of salad greens tossed with our Caesar dressing and homemade parmesan croutons. Served with a bowl of our specialty "Cheese Soup" \$10.50

#### **Marinated Steak Salad**

Tender slices of marinated sirloin steak garnished and served over a bed of salad greens tossed with our honey Dijon dressing. Served with a complimentary bowl of our specialty "Cheese Soup"
\$11.50

## CHILDREN'S MENU

10 AND UNDER ONLY

Chicken strips

Mashed potatoes, corn and a dish of ice cream \$4.25

**Kiddie Burger** 

Small hamburger, mashed potatoes, corn and a dish of ice cream \$4.25

If you like, we will be glad to bring an empty plate so that you can share some of your dinner with your child.

## MEALC LEMENTS

**Medley of Fresh Steamed Vegetables** 

Perfect variety of seasonal vegetables steamed and served in it's own steamer basket (serves 2 or more) \$5.50

**Sauteed Mushrooms** 

In butter and wine \$2.75

Off the cob in a dish topped with real butter \$1.50

**Sweet Corn** 

**Mashed Potatoes** 

House made, real Idaho \$2.50

Okra

Breaded and deep fried \$2.25

Fresh Broccoli

Tender, steamed and topped with our cheese sauce \$2.50

**Baked Potato** 

With butter, sour cream, chives and bacon bits \$1.85

Rice Pilaf \$1.75

Soft drinks, milk, fresh-brewed Cains tea or coffee

#### **After Dinner Drinks**

**Brandy Ice Tumbleweed** Irish Coffee Spanish Coffee

#### **Cordials & Spirits**

B&B Cognac

Brandy

Amaretto

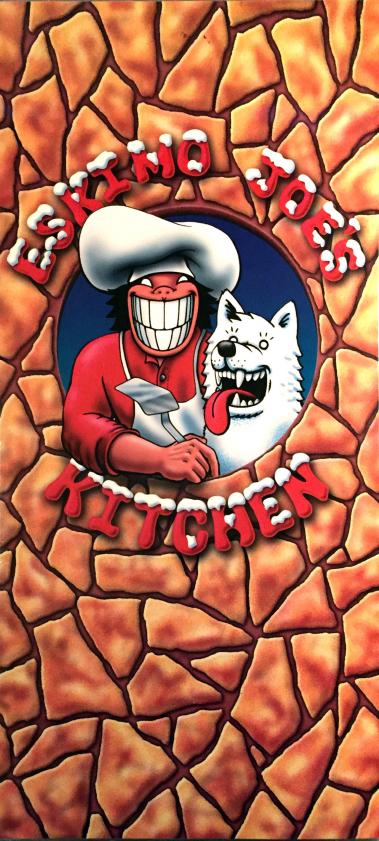
Single Malt Scotches

Kahula

Sherry

**Grand Marnier** 

"At Applewoods we feel gratuities should be commensurate with the service received, regardless of the number of your party. These charges WILL NOT, therefore, be automatically added to your check."





Fresh, light, crisp corn tortilla chips covered with Monterey Jack and cheddar cheese, melted to perfection, topped with sliced jalapenos, picante sauce served on the side.

JOE'S NACHO SUPREMES

Joe's nachos served with lettuce, tomato, and sour cream

	Nachos	Supremes
CHEESE	4.25	4.75
CHILI CHEESE	5.25	5.75
MARINATED CHICKEN	5.25	5.75
BLACKENED CHICKEN	5.25	5.75
SMOKED CHICKEN	5.25	5.75
TANGY CHICKEN CHILI	5.25	5.75

CUP 1.95 BOWL 2.95

Rich 'n zesty Tomato or Fresh Santa Fe Tortilla. Joe's homemade soups are made from scratch with the freshest ingredients. Served when the weather's right! October I – April 15. A full order of Joe's fresh-cut fries, generously topped with grated Monterey Jack and cheddar cheese metted to perfection. (Endorsed by President Bush)

JOE'S CHEESE FRIES 3.95

CHILI CHEESE FRIES 4.45

BACON CHEESE FRIES 4.45

CHICKEN CHEESE FRIES 4.45

Marinated, blackened or smoked chicken

#### JOE'S GOLDEN FRIED VEGGIES

Dipped in E.J.'s Silver Bullet batter and fried 'til golden crisp

JOE'S ONION RINGS 3.45 JOE'S ZUCCHINI 3.45 JOE'S MUSHROOMS 4.25

JOE'S GOLDEN FRIED COMBO 4.25

#### JOE'S CHEESE TOAST 2.25

Freshly baked French bread seasoned with garlic butter, and topped with Monterey Jack and cheddar cheese.

#### JOE'S HOUSE SALAD

Fresh mixed greens, tomato, bacon, egg, sprouts, red onion, green pepper, croutons and cheese toast. 3.49

#### JOE'S PASTA SALAD

Fresh pasta, tomato, bacon, egg, sprouts, red onion, green pepper, croutons and cheese toast. 3.99

#### JOE'S CHEF SALAD

Marinated chicken, spicy blackened chicken or pecan smoked chicken and grated Monterey Jack and cheddar cheese atop Joe's hearty house salad or pasta salad. 4,44

#### JOE'S CHICKEN CHILI PASTA

LOW FAT!! Low fat garden pasta smothered with Joe's tangy low fat chicken chili. 3.99

JOE'S SIDE SALAD (garden or pasta)
Fresh mixed greens or low fat garden pasta. 1.50

#### JOE'S SOUP AND SALAD

II to 3 daily (Seasonal, October I – April 15)
Your choice of a cup of Joe's homemade tortilla
or tomato soup accompanied by a bed of fresh
greens, red onion, green pepper, tomato,
croutons and cheese toast. 3.50

#### SHAKES

Old-fashioned goodness, made to order with hard ice cream. Strawberry, chocolate, or vanilla. 2.50

SUNDAES

APPLE PIE 1.75

A la Mode 2.25

#### FLOATS

Treat yourself to Chocolate, strawberry, an old time favorite. 1.75 or cherry toppings. 1.45

#### CHEESECAKE

Chocolate, strawberry, or cherry toppings. 1.45

#### A CONTRACTOR OF THE PARTY OF TH

BEVERAGES

Coke, Diet Coke, Dr. Pepper, Sprite, Pink lemonaid, fresh brewed tea, coffee, milk and juices.

Eskimo Joe's 22 oz. collector's cup 1.24

#### BUFFY MEAL

Choice of Little Joe, corn dog, peanut butter and grape jelly, chicken strips, or grilled cheese. Served with french fries, corn chips or potato chips and any soft drink in our special Wee Amigos cup. 2.50

> Hump Day Little Joe Happy Hour Every Wednesday

50t Little Joe's

for the Koaa

Orders To Go 372-8896

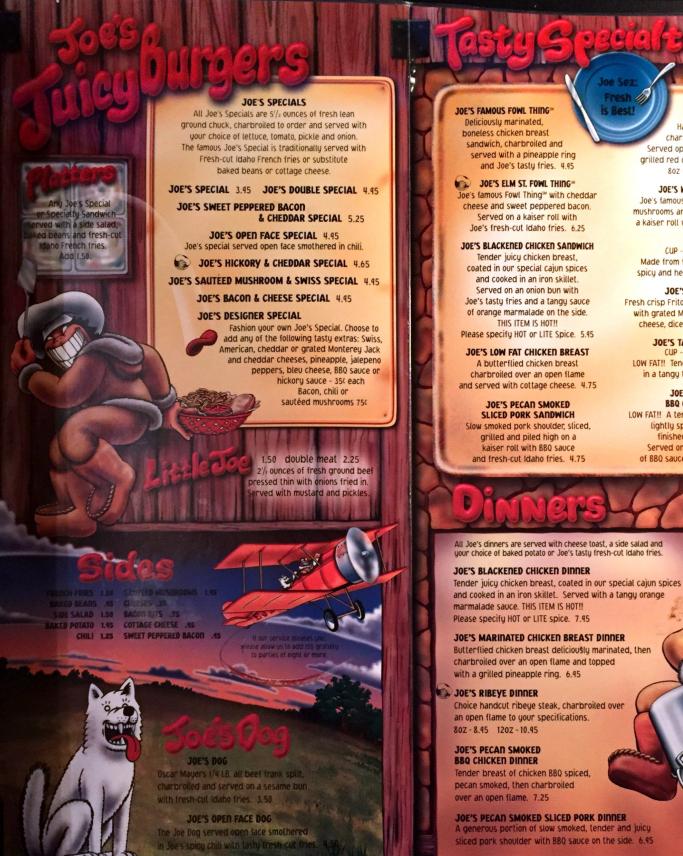
Ask about Three Amigos Catering Put on a Smile!

Get Into World Famous

Clothes

Free Catalog

Look for Us on the Internet at www.eskimojoes.com



JOE'S RIBEYE STEAK SANDWICH

> Handcut choice ribeye steak charbroiled to your specification. Served open face on sour dough toast, grilled red onion and fresh-cut fries. 80Z - 6.95 120Z - 8.95

#### JOE'S WEST ST. FOWL THING

Joe's famous Fowl Thing with sautéed mushrooms and Swiss cheese. Served on a kaiser roll with Joe's tasty fries. 5.45

#### JOE'S CHILI

CUP - 2.25 BOWL - 3.50 Made from fresh lean ground chuck, spicy and hearty like yo' mama makes.

#### JOE'S FRITO CHILI PIE

Fresh crisp Fritos™ smothered in chili, topped with grated Monterey Jack and cheddar cheese, diced tomato and onion. 3.50

#### JOE'S TANGY CHICKEN CHILI

CUP - 2.25 BOWL - 3.50 LOW FAT!! Tender, juicy chunks of chicken in a tangu tomato based chili sauce.

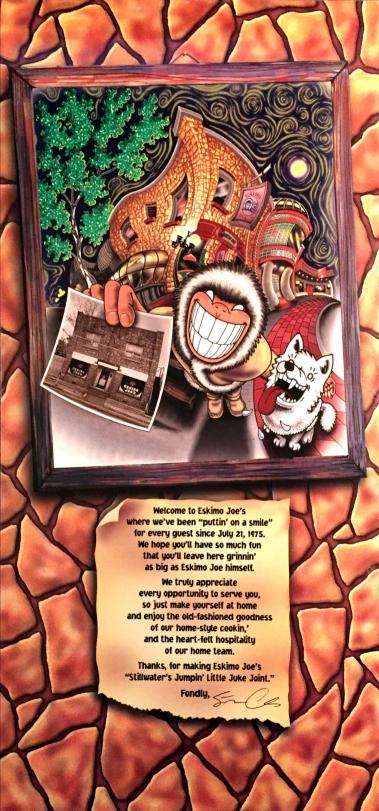
#### JOE'S PECAN SMOKED **BBQ CHICKEN SANDWICH**

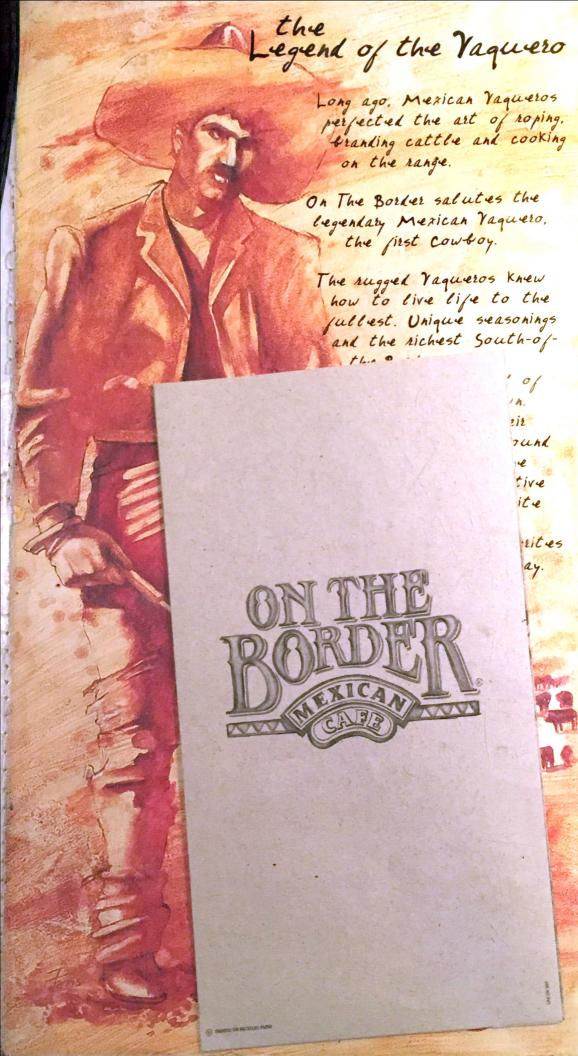
LOW FAT!! A tender boneless chicken breast lightly spiced, smoked and then finished over an open flame. Served on a kaiser roll with a side of BBQ sauce and cottage cheese. 5.25

All Joe's dinners are served with cheese toast, a side salad and your choice of baked potato or Joe's tasty fresh-cut Idaho fries.

and cooked in an iron skillet. Served with a tangu orange

Butterflied chicken breast deliciously marinated, then





## **ANTOJITOS**

Authentic recipes prepared using only the freshest and finest quality ingredients available.

#### BORDER SAMPLER 8.49

A sampling of our best with plenty to share!

A Veggie Quesadilla, Chicken and Beef Nachos,
Smoked Chicken Flautas and a cup of queso.
Served with fresh guacamole, sour cream and
pico de gallo.

#### **QUESADILLAS**

Grilled tortillas and cheese served with pico de gallo, guacamole and sour cream.

2000

- Veggie or Spinach 5.79
- Fajita steak or chicken 6.99

## QUESO FUNDIDO DE POLLO 5.99

Mexican fondue with jack cheese and mesquite fired chicken. Served with homemade tortillas.

OTB NACHOS Regular 6.99 Pequeño 5.49

Topped with mesquite fired steak or chicken and served with fresh guacamole, pico de gallo, sour cream and jalapeño peppers.

#### SMOKED CHICKEN FLAUTAS 3.99

Hand rolled flautas made with crispy corn tortillas filled with mesquite smoked chicken. Served with our homemade chile con queso.

## OB BORDER BANDOLEROS®

We ain't firing blanks! 4.29

Jalapeño peppers, hand stuffed with house smoked chicken and cheese. Masa battered to order and served with chile con queso.

#### CHILE CON QUESO

Bowl 3.99 Cup 2.99 Add beef only .50 Our creamy cheese meltdown laced with fresh jalapeños, cilantro and poblano peppers.

#### TORTILLA CON POLLO SOUP

Bowl 2.99 Cup 1.49 Cup with entree .99 Seasoned broth with chicken, fresh vegetables and rice. Topped with tortilla strips, cheese and fresh avocado.

GUACAMOLE Made fresh daily. 2.95



## BORDER ENSALADAS

(Garden Fresh Salads

Your choice of Chipotle Honey Mustard, Ranch, Creamy, Tijuana Caesar or Salsa Vinaigrette. For a change, try our freshly made OTB salsa as a dressing.

### SIZZLING FAJITA SALAD 6.99

Mixed greens, tomatoes, guacamole, sour cream, pico de gallo and cheese with sizzling mesquite fired steak or chicken.

#### CHICKEN TIJUANA CAESAR™ 6.79

Mesquite fired chicken on a bed of romaine lettuce tossed with carrots, cilantro, tomatoes, corn, poblano peppers and creamy Tijuana Caesar dressing. Topped with tortilla strips and parmesan cheese.

#### TACO SALAD 5.99

Mixed greens, black beans, tomatoes, guacamole, sour cream, pico de gallo and mixed cheeses with your choice of spicy chicken or taco meat.

## of Smoked Chicken Fiesta Salad 6.79

House smoked chicken on a bed of fresh greens tossed with bacon, corn, black beans and chipotle honey mustard dressing.

## ENSALADAS PEQUEÑAS

Mixed Greens or Tijuana Caesar 1.99 With entree .99
Our dinner salads are a great addition to your meal!



## BEBIDAS **AWARD WINNING MARGARITAS**

Enjoy the following OTB favorites in GRANDE size, a real value!

#### **BORDERITA®**

OTB's Top Shelf frozen Margarita specially made with Sauza Conmemorativo.

#### **GOLD ROCKS**

The Ultimate rocks Margarita made with Jose Cuervo Gold Tequila, Bauchant, triple sec & lime juice.

#### OTB MARGARITA

Frozen or On The Rocks, made with tequila, triple sec, lime juice & our special mix.

#### **SWIRLS**

A refreshing alternative! Our frozen OTB Margarita, layered with Sangria.

#### FRUIT MARGARITAS

Your choice of Strawberry, Raspberry or Peach.

Our full service bar offers traditional cocktails or call for your favorite premium brand. For a change, try one of these specialties.

#### CACTUS COOLER

A refreshing drink made with Captain Morgan Original Spiced Rum, Midori Melon liqueur, lime, orange juice & topped with Sprite.

#### TEQUILA SUNRISE 1800

From our southern neighbors; Cuervo 1800 blended with orange juice, grenadine and served on ice.

## MERCEDES MARGARITA

OTB's Super Premium Rocks Margarita made with Cuervo 1800, Grand Marnier and sweet & sour.

#### ORIGINAL MELTDOWN

(We invented it!)

A frozen OTB Margarita, topped with your choice of Jose Cuervo Gold Tequila, Chambord, Cointreau or Conmemorativo Gold Tequila.

#### BAJA RITA

A tropical twist to a Mexican favorite! Made with Malibu Rum, triple sec, sweet & sour and lime.

TEXAS TEA Not just any iced tea! A Texas recipe made with gin, vodka, tequila, rum and something sweet & sour.

#### ACAPULCO PUNCH

An old favorite. Made with Myers's Original Dark Rum. Malibu Rum, Captain Morgan Original Spiced Rum, pineapple juice, grenadine & orange juice.

## ICE COLD BEER

¿Really thirsty? Ask for a party Bucket O'Beer! 6 for the price of 5!

Miller Genuine Draft Miller

Miller Lite

Coors Coors Light Budweiser **Bud Light**  Corona Extra Corona Light Heineken

Dos XX Tecaté Carta Blanca

To name a few ... Your server will provide you with the other available selections.

SUTTER HOME Cabernet Sauvignon, White Zinfandel GLEN ELLEN Chardonnay BEAULIEU VINEYARDS Cabernet Sauvignon

KENDALL JACKSON Chardonnay SANGRIA By the glass or pitcher

## NON ALCOHOLIC SPECIALTIES

(Free refills with soft drinks, coffee & tea)

COCA COLA® DIET COKE SPRITE

DR PEPPER®

ICED TEA COFFEE

PERRIER®

SHARP'S BEER O'DOULS BEER

STRAWBERRY DAIQUIRI

FROZEN FRUIT MARGARITA PINA COLADAS BLOODY MARY



Savor the taste of mesquite-fired steak, marinated chicken, smoked ribs with jalapeño BBQ sauce and sautéed shrimp — all on one sizzling skillet with roasted red potatoes. Served sauce and sautéed shrimp — all on one sizzling skillet with roasted red potatoes. Served sauce and sautéed shrimp — all on one sizzling skillet with roasted red potatoes. Served with our warm homemade tortillas, sour cream, freshly made guacamole and pico de gallo

with roaste you'll crave!

ac fixins

With any entree, add sautéed shrimp for only 2.95 or our mesquite smoked BBQ ribs for only 1.95.

Black beans and corn tortillas also available upon request.

## BORDER STYLE

## MIGUEL'S #14 CHICKEN & SHRIMP COMBO 10.49

Mesquite grilled chicken topped with a sweet cilantro lime glaze, plump & juicy sautéed shrimp, bacon, charanga veggies and Mexican rice.

#### POLLO CILANTRO 7.99

Mesquite grilled chicken topped with sweet cilantro lime glaze, black beans and charanga veggies.

## MENO

## O'S BORDER BRANDING IRONS 8.99

Your choice of tender marinated chicken breast or skirt steak mesquite fired on Border Branding Irons. Served with an iron of grilled veggies and black beans.

## SIZZLING MESQUITE

CHICKEN 8.99

Served on a sizzling skillet with grilled onions, veggies and roasted red potatoes. Topped with jack cheese.

#### CARNE RANCHERO #16 8.99

Select fajita skirt steak, mesquite fired and topped with ranchero sauce and jack cheese. Served with Mexican rice, black beans and freshly made pico de gallo.

### DURANGO STEAK & SHRIMP 11.99

Mesquite fired skirt steak stuffed with jack cheese and poblano peppers topped with a chimichurri sauce, and four large grilled shrimp. Served with black beans and sliced avocado & tomato topped with chipotle honey mustard.

### SMOKED BBQ RIBS 11.99

Vaquero size rack of tender baby back ribs, slow smoked and finished on our mesquite grill. Served with jalapeño BBQ sauce, black beans and roasted red potatoes.

## MESQUITE FIRED FAJITAS

Our House specialty is served sizzling in the skillet with homemade tortillas, refried beans, sour cream, freshly made guacamole and pico de gallo. Cheese substituted for guacamole upon request.

#### THE OTB ORIGINAL 9.49

It's rumored we invented them! Your choice of mesquite fired steak with secret spices or marinated chicken. Combos and double orders are welcome. Doubles or double combo 18.90

#### PORTOBELLO FAJITAS 8.99

Mesquite grilled portobello mushrooms served over a bed of charanga veggies.

#### THE ULTIMATE FAJITA 12.49

Our ultimate combination of mesquite fired steak, marinated chicken breast, smoked BBQ ribs and sautéed shrimp. Served on a sizzling hot skillet with roasted red potatoes. An OTB experience you'll crave!

## OB BUFFALO FAJITAS 9.99

Mesquite grilled buffalo served over a bed of charanga veggies. Double order 19.90

#### SIZZLING SHRIMP 12.99

Juicy sautéed shrimp served over a bed of charanga veggies and grilled onions.

#### SIZZLING VEGGIE FAJITAS 7.49

Garden fresh zuechini, squash, carrots, mushrooms, red & yellow bell peppers, poblano peppers and mesquite grilled onions.

#### BORDER BLAST 42.99 for a party of 4!

A large sizzling skillet heaped with mesquite fired steak, chicken, sautéed shrimp and smoked BBQ ribs. Served with all the favorite fixins and grated jack and cheddar cheeses.

With any entree, add sautéed shrimp for only 2.95 or our mesquite smoked BBQ ribs for only 1.95.

Black beans and corn tortillas also available upon request.

## BORDER STYLE

black beans.

## MIGUEL'S #14 CHICKEN & SHRIMP COMBO 10.49

Mesquite grilled chicken topped with a sweet cilantro lime glaze, plump & juicy sautéed shrimp, bacon, charanga veggies and Mexican rice.

#### POLLO CILANTRO 7.99

Mesquite grilled chicken topped with sweet cilantro lime glaze, black beans and charanga veggies.

## DURANGO STEAK & SHRIMP

Mesquite fired skirt steak stuffed with jack cheese and poblano peppers topped with a chimichurri sauce, and four large grilled shrimp. Served with black beans and sliced avocado & tomato topped with chipotle honey mustard.

Your choice of tender marinated chicken breast

or skirt steak mesquite fired on Border Branding

Irons. Served with an iron of grilled veggies and

#### SIZZLING MESQUITE CHICKEN 8.99

Served on a sizzling skillet with grilled onions, veggies and roasted red potatoes. Topped with jack cheese.

#### CARNE RANCHERO #16 8.99

Select fajita skirt steak, mesquite fired and topped with ranchero sauce and jack cheese. Served with Mexican rice, black beans and freshly made pico de gallo.

#### SMOKED BBQ RIBS 11.99

Vaquero size rack of tender baby back ribs, slow smoked and finished on our mesquite grill. Served with jalapeño BBQ sauce, black beans and roasted red potatoes.

## **MEXICAN FAVORITOS**

Unique specialties served Border Style with Mexican rice and refried beans.

Black beans and charanga veggies also available upon request.

#### SUPERIOR DINNER 7.99

Smoked chicken flauta, soft beef taco, chicken enchilada with sour cream sauce and cheese & onion enchilada with chile con carne.

#### POLLO MAGNIFICO 8.99

Mesquite grilled chicken breast topped with ranchero sauce, two smoked chicken flautas and a chicken enchilada with sour cream sauce.

#### CORONA EXTRA DINNER 8.99

Smoked chicken chile relleno, two chicken enchiladas with sour cream sauce and a soft beef taco.

#### PLATO DE TODO 8.20

Chicken enchilada with sour cream sauce, pork tamale with chile con carne, cheese & onion enchilada with chile con carne and a crispy beef taco.

## ENCHILADAS

Three enchiladas served with Mexican rice, refried beans or black beans on request.

Feel free to substitute any of our freshly made sauces: chile con carne, sour cream sauce, green chile sauce or ranchero sauce.

#### TRES ENCHILADA DINNERS

- Cheese & onion enchiladas with chile con carne. 6.49
- Spinach enchiladas with sour cream sauce. 6.79
- Beef enchiladas with chile con carne. 7.29
- Chicken enchiladas with sour cream sauce. 7.49

## BURRITOS & CHIMICHANGAS

#### GREEN CHILE BURRITO 7.29

Burrito Border Style, stuffed with pork roast and Mexican rice. Topped with green chile sauce, jack cheese and served with refried beans.

#### BEEF BURRITO 6.99

Stuffed with taco meat and diced, roasted red potatoes.

Topped with chile con carne and mixed cheeses.

Served with Mexican rice and refried beans.

#### CHICKEN BURRITO 6.99

Stuffed with spicy chicken, pico de gallo and jack cheese. Topped with sour cream sauce and served with Mexican rice and refried beans.

## SMOKED CHICKEN CHILE RELLENO 7.99

Fresh poblano chile stuffed with chicken, ponions and mushrooms, topped with ranche

#### RANCHILADAS 9.99

Select fajita skirt steak, mesquite fired and tops with ranchero sauce and jack cheese, plus two cheese & onion enchiladas smothered in chile con carne.

#### CARNE GUISADA 8.99

Seasoned chuck roast served ranch style with chile con carne. A tradition of the Mexican vaquero and an OTB house specialty!!

#### CARNITAS VERDE 8.99

Tender pork roast topped with green chile sauce and served Border Style.

## CREATE YOUR OWN On The Border Combo

Served with Mexican rice and refried beans.

Enchiladas (Beef, chicken, cheese & onion or spinach)
Soft or Crispy Tacos (Beef, chicken or veggie)
Smoked Chicken Flautas
Pork Tamales

Any two items 6.79
Any three items 7.49

KARARARARARARARA

#### BORDER CHIMICHANGA

(Ground Beef or Spicy Chicken) 6.99
Our chimis are hand rolled, fried golden brown and topped with ranchero sauce.
Served with Mexican rice and refried beans,

#### IUAREZ CHIMICHANGA 7.99

Stuffed with smoked chicken, grilled onion, poblano peppers, mushrooms and jack cheese. Fried golden brown and topped with ranchero sauce. Served with Mexican rice and refried beans.

## LUNCH ESPECIALIDADES

Served Monday through Friday until 4 p.m.



#### BORDER'S BEST LUNCH FAJITAS 6.79

Lunch portion of our famous steak or marinated chicken fajitas grilled over a hot mesquite wood fire. Served sizzling with grilled onions, Mexican rice, refried beans, guacamole, sour cream and pico de gallo. Cheese substituted for guacamole upon request. Served with homemade tortillas.



#### TACOS AL CARBON 6.79

No fuss fajitas! Two mesquite grilled chicken or beef fajitas in warm buttered homemade tortillas. Served with Mexican rice, refried beans, pico de gallo, sour cream and fresh guacamole.

#### VEGGIE TACOS 4.79

Two soft tacos stuffed full of OTB's fresh sautéed charanga veggies. Served with black beans.

#### LUNCH BURRITO 4.79

Your choice of roasted beef and bean with chile con carne or chicken and bean with sour cream sauce. Served with Mexican rice and black beans.

#### LUNCH SUPERIOR Great Value!!! 6.2

Cheese & onion enchilada, smoked chicken flauta and soft beef taco. Served with Mexican rice and refried beans.

#### BORDER PLATE 5.49

Bowl of tortilla soup and choice of one item:

- Enchilada (Beef, chicken, cheese & onion or spinach)
- Soft or crispy taco (Beef, chicken or veggie)
- · Quesadilla (Beef, chicken or veggie)

#### LUNCH CHIMICHANGA 4.99

Your choice of roasted beef and bean with chile con carne or chicken and bean with sour cream sauce.

Served with Mexican rice and black beans.

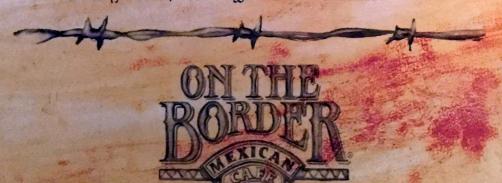
#### SPICY BUFFALO CHICKEN TACOS 5.49

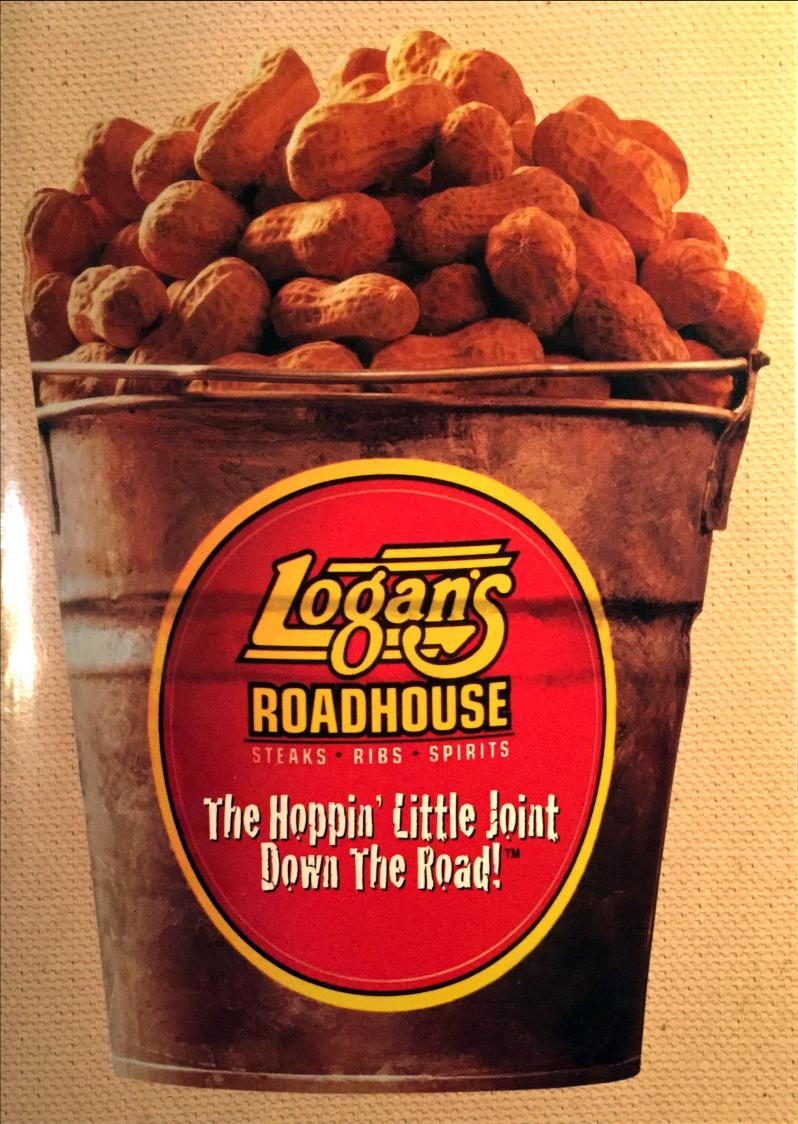
Two fresh homemade flour tortillas stuffed with fried chicken strips tossed in a spicy buffalo sauce with Mexican slaw. Served with pico de gallo.



Served with Mexican rice and refried beans.

- #I Two cheese & onion enchiladas with chile con carne. 4.99
- #2 One chicken enchilada with sour cream sauce and one cheese & onion enchilada with chile con carne. 5.79
- #3 One crispy beef taco and one cheese & onion enchilada with chile con carne. 5.49
- #4 One chicken enchilada with sour cream sauce and one soft beef taco. 5,79
- #5 One pork tamale and one cheese & onion enchilada with chile con queso. 5.99
- #6 One chicken enchilada and one spinach enchilada with sour cream sauce. 5.99
- #7 Any two of the following items: 5.99
  - Enchiladas (Beef, chicken, cheese & onion or spinach)
  - · Soft or crispy tacos (Beef, chicken or vegeie)
- · Smoked Chicken Flautas
- Pork Tamales





## Appetizers

Hot Wings Roadhouse Style	4.95
Batter-Fried Mushrooms	
Baby Back Rib Basket	
Logan's Fried Green Tomatoes	3.95
Roadhouse Nachos	5.25
Fried Cheese	4.75
Potato Skins	4.95

## Salads & Soups

All salads are served with Logan's famous homemade yeast rolls

Homemade Chili					Bowl 2.95
Soup of the Day	300	1	200	and in the	Bowl 2.50

## Extras

Roadhouse Sty	yle Sweet sugar and cin	Potato namon.		1.50
Baked Potato			-	. 1.50
Loaded Potato Baked and loaded wit	th butter, sour	cream, bac	on bits, an	1.95 id blended
cheese.				1.50
Programme and the second	Contraction from	Sand and the	A THE PROPERTY.	

Onion Ri	ings		Side	Order 1.75
				Basket 3.50
				1.50

Logan's Homemade Yeast Rolls (6) ..., 1.50

"YOU SAY IT'S YOUR BIRTHDAY?"

#### **LOGAN'S LOVES BIRTHDAYS**

Celebrate your birthday at Logan's and receive FREE any menu item valued at \$9.99 or less. Children, 10 and under, receive FREE any item off the Kid's Menu.

(Beverages not included. Not valid with other discounts)

## Roadhouse-Style Steaks & Ribs

Our top choice U.S.D.A. steaks are hand selected, extra aged, and cut on the premises. Then they are seasoned with Logan's natural spices and grilled to perfection over an open mesquite flame.

Petite Sirloin 6 oz	. 7.9
Select Sirloin 9 oz	10.4
12 Oz	12.45
Rib-Eye 12 oz	
16 oz	15.95
Roadhouse Marinated Club Steak An 8-ounce center cut sirloin marinated in our special biteriyaki sauce, pineapple juice, herbs and spices.	. 9.95 lend of
New York Strip 12 oz	14.95
Filet Mignon 6 oz	12.95
9 oz	
T-Bone 16 oz	15.95
Porterhouse 22 oz	17.95
Chopped Sirloin Steak 12 oz	. 8.95
Beef on a Stick	. 9.45 onions,
mushrooms, green peppers and tomatoes.	and the
Logan's Baby Back Ribs	22727
Full Order	
Half Order	. 9.45

## Chicken & Seafood

Fresh Catch of the Day Mar	ket Price
Mesquite-Grilled Shrimp	12.45
Grilled Chicken	9.45 h our own
Marinated Chicken Breast	n a blend of
Barbecue Chicken Breast	9.45

## Roadhouse Combos

Choose ANY TWO of your favorites.

special Roadhouse Barbecue Sauce.

Petite Sirloin Steak, Mesquite-Grilled Shrimp, Grilled Chicken Breast, Barbecue Chicken Breast or Half Order Baby Back Ribs . 13.45

All of the above Steak, Rib, Chicken, Seafood and Combo entrees include Roadhouse Dinner Salad, Logan's famous homemade yeast rolls and your choice of brown sugar & cinnamon sweet potato, baked potato, fries or rice pilaf.

#### We'll Grill 'Em - Like you Like 'Em

Rare

This lively cut is recognized by its cold, red center.

Medium Rare

Recognized by its warm, red center.

Medium

Recognized by its warm pink center.

Medium Well

Recognized by its thin line of pink.

Well Done

The next step is burnt, and we can do that too!

## Burgers & Sandwiches

Logan's burgers are made with a half pound of freshly ground sirloin with our own spices and served with lettuce, tomato, pickle and onion on a toasted bun. All sandwiches and burgers come with Logan's homestyle potato chips.

WITH FRIES ADD 95¢

Roadhouse Burger	4.95
Old-Fashioned Cheeseburger	5.25
Roadhouse Deluxe Burger With your choice of bacon, shredded cheese, Roadhouse Bar Sauce, sauteed onions and mushrooms.	5.50 becue
Rib-Eye Steak Sandwich 6 oz	7.25
Grilled Chicken Sandwich Fresh grilled chicken breast smothered with our own Parr peppercorn dressing.	5.95 nesan
Deluxe Chicken Sandwich Fresh grilled chicken breast with your choice of bacon, sh cheese, Roadhouse Barbecue Sauce, sauteed onions and mushrooms.	6.45 redded
Logan's Club	5.50 our

## Kid's Menu

We are pleas			ns to chil	dren ten	and un	der
when accomp			Park Com	Jane -	23	47.45.47
Hamburg	ger or H	ot Dog	10001	1000	Mr. m.	.99
Steak Ti	os	222	man		Section 1	.95
Chicken						
CHICKEH	i ci idei s	ALTERNATION OF		The second second	Time "	The same

All kid's meals include fries and a beverage.

## Beverages

COKE, DIET COKE, SPRITE, ICED TEA, MILK & COFFEE

#### WINES BY THE GLASS

House

East Gallo Copperioge White Zintandel, Chardonnay or Cabernet	43
Premium	There
Sutter Home Chardonnay or White Zinfandel 3.	75
Robert Mondavi Cabernet	
Stone Creek Merlot	25
THE PARTY OF THE P	and the
BEER	CO
Mug of Beer	30
Pilsner of Beer (23 oz.)	95
Large Pitcher (60 oz.)	95
The state of the s	100
SPECIALTY	and Their
The "Original Roadhouse" Tea (32 oz.) 5	25
(16 oz.) 2.1	95
A Refreshing blend of gin, rum, triple sec, pure grain	The Wo
alcohol, sour mix and Coke served in a mason jar.	Same of the same of
	20
Logan's "Notorious" Margarita	99
the state of the s	WHEN

#### Desserts

Roadhouse Cob	bler	ALTERNATION OF THE	2.00
with Ice Cream			
Logan's Fudge			
with Ice Cream			

## **Express Lunch**

AVAILABLE 11 A.M.-3 P.M. MONDAY THRU FRIDAY

The following selections are specially priced and can be prepared to order in LESS THAN 15 MINUTES. Well done orders may take a few minutes longer. All salads are served with Logan's homemade yeast rolls and all sandwiches with Logan's homestyle potato chips. WITH FRIES ADD 95¢

CONTROL OF THE PARTY OF THE PAR	the state of the s
Roadhouse burger	4.50
add cheese	50
Soup & Salad	5.25
Potato & Salad	
Petite Sirloin	7.50
Logan's Club Sandwich	THE RESERVE THE PARTY OF THE PA
Mesquite-Grilled Chicken Sandwic	ch 5.25
Rib-Eye Steak Sandwich	6.45
Mesquite-Grilled Chicken Salad .	6.95
Fried Chicken Salad	6.95
Roadhouse Salad	and the second of the second
T-Bone Salad	6.95
Grilled Shrimp Salad	
Logan's Club Salad	Market and the Contract of the same
Old-Fashioned Cheeseburger	4.75
Roadhouse Deluxe Burger	4.95
Deluxe Chicken Sandwich	5.50
Half Club & Soup or Salad	THE RESERVE AND ADDRESS OF THE PARTY OF THE
Baked Sweet Potato & Salad	
Fresh Catch of the Day	
The state of the s	The late of the la

### Weekly Specials

SUNDAY ONLY - ALL DAY Receive a 10% DISCOUNT off your entire bill with your church bulletin

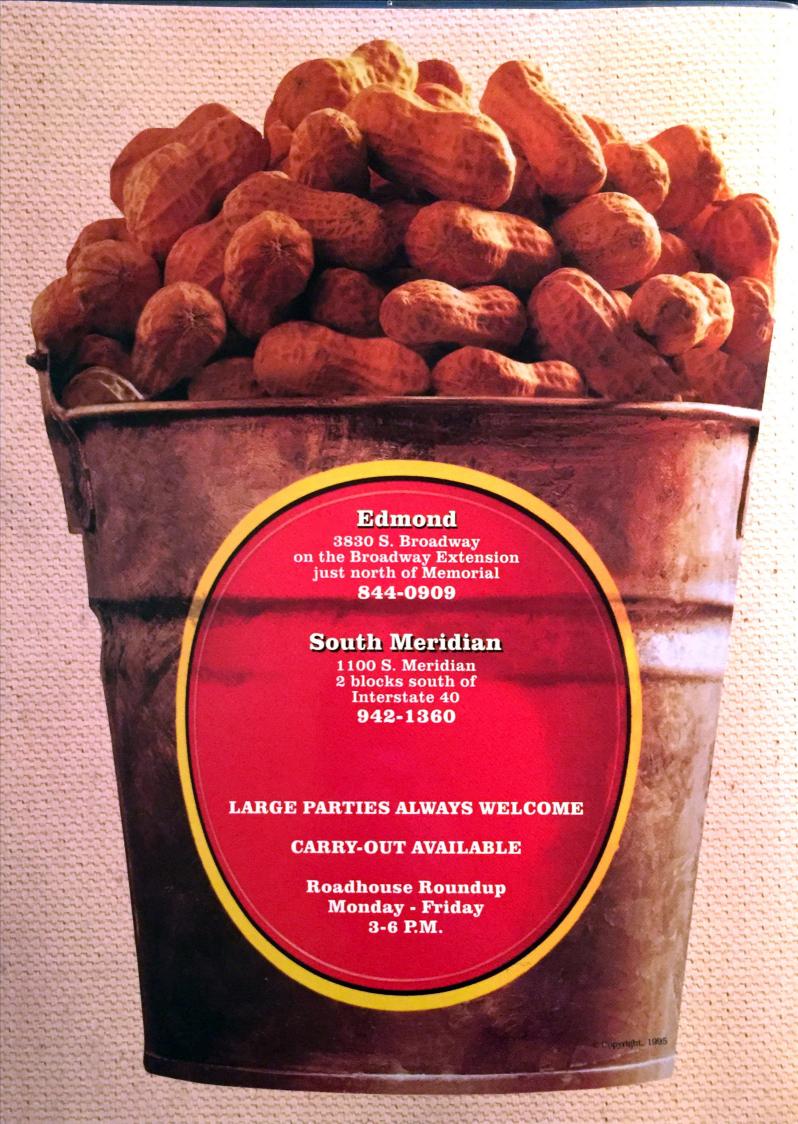
MONDAY NIGHT All You Can Eat "Falling Off The Bone" Baby Back Ribs - \$11.95

served with rolls, salad and fries Monday only, from 5 to 10 P.M. (Beverages not included)

#### \$2 TUESDAY

\$2.00 OFF any Sirloin Steak Dinner 6 oz., 9 oz., or 12 oz. Sirloin Dinner served with rolls, salad and choice of potato all day Tuesday (Beverages not included)

> ALL DAY THURSDAY 99¢ Margaritas





## Game Day Menu START ME UP'S

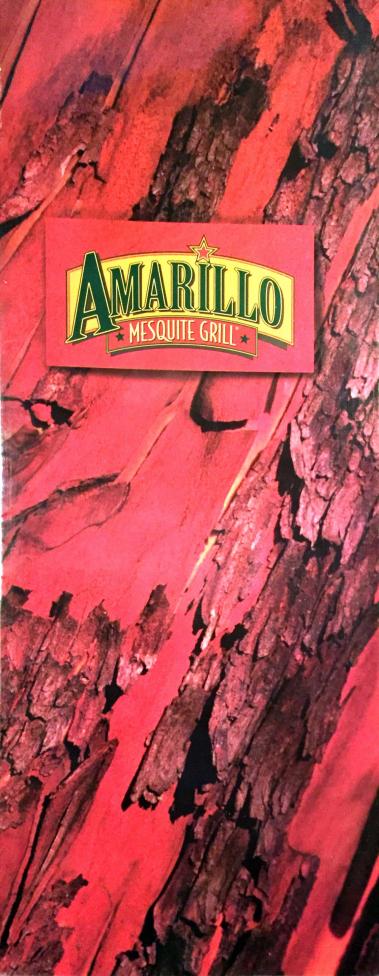
STAIL IVIL OF 3	
Chicken Nachos Supreme with sour cream and	
jalapenos	
Chips, Salsa & Chili Con Queso	\$3.99
SANDWICHES served warm with chips (Classic, Baked, or Jalapeno Ch	ips)
Chili Cheese Top Dog (biggest dogs in town) Chili Cheese served with onions & chips	\$4.59
Gobble-Gobble Shaved smoked turkey stacked high with Swiss cheese a lettuce, tomato, green peppers, sprouts, onion and our special sauce. Served on wheat bread	
Dinkon	

## Oinker

Thinly sliced smoked ham and American cheese with pickles	5,
lettuce, onions and tomato. Served on wheat bread with	
our special sauces\$4.9	9

Coke, Diet Coke, Sprite, Dr. Pepper,	
Fresh Brewed Ice Tea	\$1.49
Louie's Lemonada (frozen)	\$1.99
Arnold Palmer—	
1/2 Fresh Brewed Tea, 1/2 Lemonada	\$1.79
Boston Tea—	
Fresh Brewed Tea with Cranberry Juice	\$1.79

Hours: Monday - Sunday • 11:00 a.m. - 2:00 a.m. 301 West Boyd • Norman, Oklahoma 73073 (405) 366-6291



RAWHIDE

Real potato skins deep fried 'til golden brown and served with our own special sauce for dipping. \$2.99

> BASKET OF RINGS Sweet golden onion rings, \$3.99

MEXI-SKINS Golden potato skins served with queso sauce and spiced beef.

CHICKEN BASKET Breast of chicken, sliced, battered, lightly seasoned and served with BBQ sauce, honey mustard, or cream gravy. \$5.99

\* BASKET O' RIBS \* Baby backs, slow-smoked and basted with something secret. \$6.99

CHIPS 'N SUCH Golden fried corn tortilla chips with guacamole, queso and salsa.

> NACHO Queso on top, smothering our spiced beef, with crisp tortilla chips.

\* SUPER ULTIMO NACHO \* All of the above, plus guacamole, pico de gallo, and sour cream. \$5.99

We fry with 100% Cholesterol Free Shortening,

## SOUTHWEST FAJITAS

CHICKEN OR STEAK Mesquire-grilled and served up sizzling. Add grilled onions, peppers, guacamole, pico de gallo and warm, soft tornilas. for one \$9.99 for two \$15.99

#### SOUPS & SALADS

SOUPS

Baked potato \$1.99

Steak 'n vegetable \$1.99

GARDEN SALAD Garden fresh: mixed greens, red onions, tomatoes, green pepper, cheddar cheese and your choice of dressing.

> By itself \$4.99 With grilled chicken \$6.99 With fried chicken \$5.99 With grilled sirloin \$7.99 With cajun-spiced chicken \$6.99

CHICKEN CAESAR SALAD Southwest seasoned grilled chicken breast on a bed of romaine, tossed with Caesar dressing, cheddar cheese and garnished with pico de gallo.

\$6.99

\* OUR HOUSE SPECIALTIES \*

Sesses.

All entrees include a salad, choice of potato, or rice.

#### STEAKS & CHOPS

Amarillo Mesquite Grill uses only choice, aged steaks grilled over our authentic mesquite wood fire. The distinctively sweet, smoky aroma of the mesquite underscores the flavor of all our meats.

ADD BURGUNDY MUSHROOMS

FILET OF BEEF 8 oz. \$13.99

> \* RIBEYE \* 14 oz. \$14.99

> > T-BONE 16 oz. \$14.99

AMARILLO STRIP 14 oz. \$13.99

PORTERHOUSE 24 oz. \$18.99

TOP SIRLOIN 7 oz. \$8.99 10 oz. \$10.99

COUNTRY FRIED STEAK \$8.99

\* PORK CHOPS \* Three big choices: Basted with Texas butter, cajun spices or barbecue. two chops \$10.99 one chop \$7.99

\* SMOKED PRIME RIB \* So good, so special it's available only on Friday and Saturday evenings. 3/4 lb. \$12.99 1 pound \$15.99

All grilled items available with cajun seasoning.

#### FISH

CATCH OF THE DAY Ask your server for today's selections.

DEEP FRIED SHRIMP Light breading, deep fried, perfect taste. \$10.99

#### BARBECUE

ADD 1/2 RACK BABY BACK RIBS TO ANY ENTREE \$6.99

\* BABY BACK RIBS \* Slow-smoked pork ribs with a sauce that gives rich, new meaning to barbecue. 1/2 rack \$9.99 full rack \$14.99

> BARBECUE CHICKEN Mesquite smoked chicken breast. \$8.99

BARBECUE COMBINATION Chicken and ribs. Ribs and chicken. The perfect combo. \$14.99

BARBECUE SALMON The finest premium salmon basted in our special sauce. A tasteful, healthy choice. \$9.99

## CHICKEN

\* HENWAY \* A tender, boneless breast grilled to perfection.

TRAILHAND CHICKEN Barbecue chicken breast piled high with shredded ham and Swiss cheese.

LONGHORN SMOTHERED CHICKEN Boncless breast of chicken smothered with fresh mushrooms, onions, peppers and provolone cheese.

SANTA FE CHICKEN New Orleans meets New Mexico. Cajun-spiced chicken breast with rice, topped with queso cheese, pico de gallo, salsa and chives.

COUNTRY FRIED CHICKEN Only the best cuts of boneless, breaded filets. \$8.99

## SANDWICHES

All sandwiches include salad, choice of potato or rice.

THE BURGER A half-pound of pure beef. (All burgers are grilled to medium well.)

Add American, provolone, cheddar or Swiss cheese \$.50 Add queso cheese \$.50, Add mushrooms \$.50, Add bacon \$.50

BARBECUE BEEF Shredded beef, slow cooked with our very own barbecue sauce.

> BARBECUE CHICKEN Smoked. Grilled. Basted. \$5.99

LOUISIANA MELT Cajun-spiced chicken breast topped with melted Swiss and bacon. \$5.99

SOUTHWEST CHICKEN Fajita chicken topped with queso, grilled onions, peppers, lettuce and pico de gallo. \$6.99

#### DESSERTS

\* HOMEMADE COBBLERS \* Peach, cherry, apple or mixed berry with ice cream. \$2.99

BLACK GOLD SUNDAE Varilla ice cream, fudge nut brownie, hot fudge sauce, caramel sauce, whipped cream, and the traditional cherry. \$2.99

#### DRINKS

Coffee, Tea, Soft Drinks (free refills) \$1.29 Milk & Juices \$1.29 IBC Root Beer \$1.59 We proudly serve products.

WE GUARANTEE OUR PRODUCTS AND SERVICE

GIFF CERTIFICATES AVAILABLE

Ristorante & Grill



**Bellini** our unique blend of peach nectar & champagne baby bellini 2.25 regular bellini 4.25

**Steamed Mussels** served in a broth of white wine with diced tomatoes, green onion, lemon juice & fresh garlic 7.50

Crab Cakes crab meat, onion, celery, fresh basil, bread crumbs & fresh herbs, sauteed & topped with fontina cream sauce on a bed of pomodoro sauce 7.95

Pesto Panna Formaggio basil pesto & sun-dried tomato pesto rolled in cream cheese & served with toast points 5.75

**Goat Cheese Ravioli** two handmade ravioli stuffed with goat cheese on pesto cream & pomodoro sauce 6.25

**Eggplant Parmesan** lightly breaded slices of eggplant sauteed in butter & topped with tomato basil sauce, mozzarella & parmesan cheese 6.75

**Bruschetta** italian bread grilled with olive oil & topped with basil pesto, fresh chopped roma tomatoes & fresh basil 5.50

**Pollo Spiedino** chicken breast marinated in olive oil, lemon juice, fresh garlic & herbs, then skewered & charbroiled, served in marinade sauce over capellini 6.50

**Toasted Artichoke Hearts** whole artichoke hearts baked in herb butter & topped with parmesan cheese 6.50

**Shrimp Pancetta Formaggio** shrimp & cheddar cheese wrapped in bacon, battered & deep fried, served with our special plum mustard sauce 7.50

Blue Crab Claws sauteed in a garlic herb butter & white wine 7.75

Grilled Shrimp & Scallops Spiedino marinated in white wine, olive oil, garlic & lemon juice, charbroiled & served on a bed of marinated red & green cabbage on grilled focacia bread 8.95

Fried Calamari served with pomodoro sauce 6.50

**Smoked Salmon** delicately sliced & served with cream cheese, diced red onions, capers & toast points 8.25

Hot Artichoke Dip served with toast points 5.25



Minestrone italian vegetable soup – cup 2.95 – bowl 3.95

Zuppa Del Giorno our fresh soup of the day - cup 2.95 - bowl 3.95



Caesar Salad a small plate offering of a wonderful classic 3.50

**Bellini's Pasta Salad** fusilla pasta, mixed with pepperoni, ham, peppers, olives, red onion & vinaigrette dressing 4.50

Spinach & Charbroiled Vegetable Salad tossed with vinaigrette dressing & gorgonzola cheese 4.95 (with charbroiled marinated chicken 7.95)

Honey Roasted Pecan Salad fresh spinach, caramelized onion, pecorino cheese & honey roasted pecans, with honey balsamic vinegar dressing topped with pan seared parmesan encrusted chicken breast 7.95

Grilled Vegetable Platter marinated charbroiled broccoli, zucchini, yellow squash, cauliflower, artichoke heart, carrot, red & green bell pepper on a layer of fresh spinach 5.95

Seafood Pasta Salad capellini pasta topped with roma tomatoes, pine nuts & our light basil vinaigrette dressing, served with skewers of grilled shrimp, scallops & vegetables 8.50

Grilled Tuna Salad mixed greens, grilled artichoke hearts, grilled red bell peppers & roma tomatoes, with a raspberry vinaigrette dressing 8.75

Grilled Chicken & Caesar Salad marinated boneless chicken breast charbroiled & served in a bowl of our caesar salad 7.25

**Bellini's House Salad** garden fresh greens topped with sliced mushrooms, carrots, tomato wedges, black olives, red onion rings & homemade croutons 3.50

## Bellini's Ristorante and Grill of Norman Friday Evening Dinner Specials

## Pece Spinacio

Fresh filet of sole lightly breaded and sauteed to perfection and served over fresh sauteed spinach then topped with sauteed artichoke hearts, green onions, diced roma tomatoes and garlic finished with rich balsamic cream sauce. Served with a side of the vegetable of the day and your choice of garden or caesar salad \$17.95

#### Pollo Penne Basilico

Charbroiled chicken sauteed with onions, bellpeppers, smoked corn and garlic.

Finished with a basil cream sauce tossed with penne pasta. Then we pile on mozzarella and parmesan cheese and bake it to perfection. Served with your choice of garden or caesar salad

\$15.95

### Salsiccia Alfredo Tortollini

Sautéed Italian sausage with black olives, sundried tomatoes, Prosciutto ham and garlic. Finished with alfredo cream sauce and tossed with Tortollini pasta. Served with your choice of garden or caesar salad.

\$14.95

Zuppa del Giorna Clam Chowder



Served with your choice of pasta salad or french fries

Mediterranean Chicken Sandwich marinated charbroiled chicken breast sprinkled with mediterranean seasonings, with charbroiled artichoke hearts, sauteed spinach & melted cheddar cheese, served on norwegian farm loaf with bellini sauce & bacon-basil mayonnaise 6.95

**Muffalleta** cappacolla, ham, salami & pastrami served on our foccacia loaf with olive relish, lettuce, tomato & provolone cheese 6.95

Grilled Vegetable Sandwich charbroiled zucchini, yellow squash, eggplant & red bell pepper, topped with mozzarella cheese on cilantro pepper bread with roasted serano chili mayonnaise 6.95

The Burger served with lettuce, tomato & onion on a toasted focaccia bun 5.25

Marsala Mushroom Burger topped with swiss cheese on a toasted focaccia bun with lettuce & tomato 6.50

 $\begin{tabular}{ll} \textbf{Smoked Turkey Sandwich} & thinly sliced \& layered with provolone cheese, lettuce \& tomato on cilantro pepper bread $5.50 \end{tabular}$ 

Grilled Chicken Club marinated boneless breast of chicken on a grilled focaccia bun with bacon, swiss cheese, cheddar cheese, lettuce & tomato 6.95

Bellini on Rye smoked turkey, provolone cheese, cucumbers, red onions, alfalfa sprouts, tomato & cracked black pepper served with bellini's special sauce on rye with caraway 6.25

Italian Meatball or Sausage Sandwich served on a french bread loaf with tomato basil sauce, sauteed onion, red & green bell peppers, pepperocinis & provolone cheese 6.25

Grilled Yellowfin Tuna on cilantro pepper bread with lettuce, tomato, a slice of red onion & bacon-basil mayonnaise 7.50



All pizzas are wood-fired in our brick oven & prepared with the highest quality mozzarella cheese & other specified cheeses

Pizza Margherita "the classic italian pizza": diced tomatoes, basil, garlic & mozzarella cheese 7.50

Pizza Formaggio fontina, provolone & mozzarella cheeses 7.50

**Muffalleta** our fresh crust topped with muffalleta olive relish, salami, ham & provolone cheese 8.95

Pizza Primavera classic tomato sauce with mozzarella cheese, charbroiled yellow squash, zucchini, red bell pepper, broccoli & artichoke hearts 7.95

**Sipango** goat cheese, roasted garlic, roasted red bell pepper, olives, spinach & crushed red pepper 7.95

Pizza Veneto italian sausage, artichoke hearts, roasted bell peppers, roasted garlic, with mozzarella cheese & our classic tomato sauce 8.95

**Bellini's Top Shelf** classic tomato sauce with pepperoni, mushrooms, onions, black olives, green bell peppers & mozzarella cheese 9.50

**Barbecued Chicken** fontina & smoked gouda cheese topped with BBQ chicken, fresh cilantro & thinly sliced red onion rings 8.95

Pepperoni classic tomato sauce, pepperoni & mozzarella cheese 8.95

Canadian Bacon classic tomato sauce, canadian bacon & mozzarella cheese 8.95

**Shrimp Pesto** mozzarella cheese, shrimp, black olives, sun-dried tomatoes & our special pesto sauce 9.50

Italian Sausage spicy italian sausage, classic tomato sauce & mozzarella cheese 8.95

**Proscultto Classico** goat cheese, sun-dried tomatoes, proscultto, classic tomato sauce & mozzarella cheese 9.25

Mediterranean Chicken grilled chicken with mediterranean seasonings, cilantro pesto, artichoke hearts, sun-dried tomatoes & smoked mozzarella cheese 9.50

Bellini's "Burning" Pizza spicy ground beef with "hot" green & red peppers, classic tomato sauce, onions, mozzarella & cheddar cheese & crushed red pepper olive oil 8.50



Served with Bellini's house salad or caesar salad

Spaghettini with tomato basil sauce 7.95 with meat sauce 9.95 with meat balls 10.25

**Pasta Primavera** charbroiled vegetables tossed with linguine, basil pesto, garlic & olive oil, topped with parmesan cheese 9.95 (add grilled marinated chicken breast 12.45)

Lasagna bellini's special recipe 10.95

Mediterranean Chicken Fettucine fettucine alfredo topped with our spiced grilled chicken & broccoli florets 11.95

Pesto Tortellini spinach & egg pasta stuffed with cheese in a tomato & mushroom cream sauce with basil pesto 11.95

**Pollo Spaghettini** grilled marinated chicken breast, green bell peppers, mushrooms & tomato basil sauce 12.95

Chicken Cannelloni charbroiled marinated chicken breast with ricotta & mozzarella cheese, artichoke hearts & mushrooms wrapped in tomato pasta & baked with tomato basil sauce & topped with our white wine fontina cheese cream sauce 12.95

**Ciliantro Pesto Linguine** smoked corn & red peppers sauteed in olive oil, then tossed with sliced charbroiled chicken, cilantro pesto & linguine 12.95

**Pollo Greco** charbroiled chicken breast tossed with cracked black pepper, pepperocinis, black olives, red bell peppers & roma tomatoes tossed in a

mediterranean garlic wine sauce with penne pasta, topped with feta cheese 12.95

Linguine with White Clam Sauce baby clams tossed with linguine, cream, lemon juice, white wine, garlic and parmesan 13.95

**Pollo Pancetta Alfredo** sliced charbroiled chicken with cracked black pepper, bacon & garlic, finished in alfredo cream sauce & tossed with fettucine 13.95

Fettucine Bellini shrimp sauteed in olive oil with diced tomatoes, garlic & fettucine topped with fresh basil 14.95

Capelli Pescatore tri-color angel hair pasta with shrimp & delicate bay scallops, sauteed in white wine, shallots & herb butter 14.95

Penne Arabbiata sauteed shrimp, tomato, garlic, fresh basil, bacon, vodka & crushed red pepper tossed with penne pesta 14.95

**Spaghetti con Salsiccia di Vitello e Melanzane** spicy veal sausage, eggplant & fresh basil in a light cream, brandy & veal stock sauce 14.95

Linguine Con Frutti Di Mare shrimp, scallops & clams sauteed in butter & white wine, tossed with pomodoro sauce & linguine, garnished with fresh mussels 15.95

Capellini Gamberetto capellini pasta tossed with pomodoro sauce & topped with jumbo mediterranean shrimp, roasted red bell peppers & basil pesto 15.95

Pesce Mediterranean fresh clams, mussels, shrimp, calamari, tomatoes, olive oil, white wine, whole butter tossed with capellini pasta 16.95



Served with Bellini's house salad or caesar salad

Grilled Yellowfin Tuna served with dill sauce, rice & vegetable 13.95

Grilled Swordfish served with smoked corn relish, rice & vegetable 14.95

Grilled Norwegian Salmon served with tomato & caper relish, rice & vegetable 15.95

**Javiers Snapper** fresh red snapper, lightly floured & sauteed with garlic, butter, lime juice & cayenne pepper, served with garlic mashed potatoes & fresh vegetables 17.95

**Snapper Toscana** fresh snapper sauteed with mushrooms, chives, artichoke hearts in a lemon butter sauce served with garlic mashed potatoes & fresh vegetables 17.95



Served with Bellini's house salad or caesar salad

**Pollo Pomodoro** linguine tossed with pomodoro sauce & topped with marinated charbroiled chicken tenders & basil pesto, served with vegetables 11.95

Chicken Parmesan lightly breaded breast of chicken sauteed & topped with tomato basil sauce, mozzarella & parmesan cheese 12.95

Chicken Piccata lightly breaded breast of chicken sauteed in lemon chablis served over rice 13.95

Chicken Marsala tender breast of chicken smothered in a brown marsala mushroom sauce served over rice 13.95

Pollo Scalopina sliced chicken breast sauteed in olive oil topped with diced tomato & finished with white wine, demiglaze & whole butter, served over a potato cake with fresh vegetable 13.95

Petite Filet 6 oz. of the finest angus beef available, charbroiled to your specifications & served with fresh vegetable & spaghettini 16.95

Filet 8 oz. of the finest angus beef available, charbroiled to your specifications & served with fresh vegetable & spaghettini 18.95

**K.C. Strip** 11 oz. of the finest angus beef available, charbroiled to your specifications, served with fresh vegetable & spaghettini 18.95

Cotoletta di Vitello charbroiled veal chop with green peppercorn sauce served with garlic mashed potatoes & fresh vegetables 21.95









a splash of sour mix \$ 10.25 Sturgis: Captain Morgan's & Malibu rum, orange a eapple juice and a bit of sour mix \$ 10.50

Hill Climber: Amaretto Di Saronno, white cocoa

& orange juice \$10.25 XIIa: Cointreau, Montezuma tequila, orange juice, me juice and sour mix \$ 10.25 Rockin' Rita: Cointreau, Montez

Daytona Beach Sunset: Czarina Vodka, Southern Comfort, sloe gin, Amaretto Di Saronno, orange & cranberry juice \$ 10.75

Flat Tracker: Czarina Vodka, banana liqueur and pineapple \$10.25

## Malibu Low Rider

in our 20 oz. take-home souvenir glass Malil Blue Curacao and pineapple juice \$ 10.75

#### **Specialty Shooters**

We proudly pour BOLS cordials

Served in our special take-home glass

Shock Absorber: Czarina Vodka, Calypso rum, triple-sec, melon, sour mix and 7-Up \$ 6.25

Wheelie: Czarina Gin, ginger ale and lime juice \$ 5.50

Kickstart: Czarina Vodka, Chambord, cranberry juice \$ 5.75

Red Line: Calypso Rum, triple-sec, grenadine & sour mix \$5.75

RPM: Calypso Rum, pineapple and melon \$5.75

20W50: Romana black sambuca & Goldschlager chilled \$ 5.75 

#### Red, White & Brew\*

#### Budweiser





LAS VEGAS

Draught: Miller Lite, Miller Genuine Draft, Budweiser \$ 3.50

Draught: Samuel Adams, Foster's \$ 4.00

Domestic Bottle: Coors Light, Budweiser, Bud Light, Rolling Rock, Sharps (non-alcoholic) \$3.25

Import Bottle: Amstel Light, Pete's Wicked Ale, Molson Ice, Corona, Heineken, New Castle, Beer of the Month. \$ 3.75

\*Souvenir take-home chrome mug available with all beers for a \$ 5.00 supplement

#### **Designated Drivers\***

Spark Plug: Pineapple juice, ginger ale and grenadine \$ 3.00 Soft Glide: Strawberry puree, sprite and crushed ice \$ 4.00 Boulevard Cruiser: Orange, pineapple and cranberry juice with a splash of grenadine and soda \$4.25

Easy Rider: Grape soda, whipped cream and a cherry on top \$4.00

\*Souvenir take-home 20 oz. glass is available with each of these drinks for a \$ 5.00 supplement

#### Whine 'R Up

Sparki	ing: Piper Sonoma		\$ 28.00
	Iron Horse		\$ 45.00
	Dom Perignon		\$ 140.00
White:	Chardonnay, Harley	Davidson Cafe	\$ 17.50
	Chardonnay Robert		\$ 21.00
	Chardonnay Colum	bia Crest	\$ 18.00
	Chardonnay Sonon	ia Cutrer	\$ 31.00
	Sauvignon Blanc Sir	mi	\$ 24.00
Rose:	White Zinfandel, Be	ringer	\$ 18.00
Red:	Cabernet, Harley D.	avidson Cafe	\$ 17.50
	Cabernet Hess Selec	ct	\$ 20.00
	Cabernet Robert Me	ondavi	\$ 23.00
	Cabernet Markham		\$ 30.00
	Merlot, Sebastiani		\$ 25.00
By The	Glass:	Piper Sonoma	\$ 7.00
Fron	Monterey Vineyard:	White Zinfandel	\$ 4.75
		Chardonnay	\$ 4.75
		Merlot	\$ 4.75

#### Standard Lubricants

Coffee: \$2.00 In a souvenir take-home mug \$6.00

Cappuccino: \$4.00 Espresso: \$3.00 Teas: \$2.00

Mineral Water: individual \$2.25 large \$5.95

Juice: \$ 2.25 Soda: \$ 2.00

#### Kick Starts

Chili Fries: Golden french fries topped with our own Harley chili \$4.75

Roadhouse Chicken Wings: Harley Hot Sauce and blue cheese dressing. Single Order \$ 6.50 Double Order \$ 10.95

Beer Batter Onion Rings: \$ 3.95

Shrimp Quesadillas: Pedro loves 'em \$ 6.75

Kellogg's\* Corn Flake Coated Chicken Fingers: Served with honey-garlic sauce \$ 6.95

Pot Stickers: Fried shrimp Pot Stickers seasoned with ginger, soy sauce, sesame oil and scallions, served in a basket with hoisin sauce. \$ 5.45

Hot Spinach & Cheese Dip: Creamy spinach & melted cheeses served hot with tortilla chips. \$ 6.50

in honey, fresh ginger, soy sauce and lime juice, served on a bed of spinach \$11.95

Chicken Pot Pie: Chicken and vegetables topped

New York Sirloin Steak: 16 oz. aged New York n steak with french fries and spinach grilled or blackened \$16.95

#### Thundering Chili & Soups

House Soup: Always a specialty \$ 3.25

Harley Texas Style Beef Chili:

Vegetarian Chili: Traditional style chili made with beans and vegetables \$4.95

#### **Big Bowl Roadside Greens**

Georgia House Salad: Assorted lettuces with bacon, chunks of blue cheese and candied pecans with a vinaigrette dressing \$ 8.95

Caesar Salad & Caesar Salad Options:

(1) Romaine lettuce with garlic of and Caesar dressing \$ 7.95
(2) Garnished with oven dried to

assorted vegetables \$ 9.95
(3) With Cajun or marinated chicken \$ 9.95

Chinese Chicken Salad: Chicken breast with broccoli and chinese noodles on lettuce with a sesame soy dressing \$8.95

#### Side Cars

Beer Batter Onion Rings \$ 3.95 Macaroni & Cheese \$ 3.95 de Baked Bean French Fries \$ 2.95 \$ 2.95

#### Hi-Octane Fajitas

Served with guacamole, salsa, lettuce, black beans, sour cream, with fresh flour tortillas, sizzling and tasty!

> \$ 10.95 \$ 10.95 \$ 11.95

#### **Legendary Eats**

Harley Roast Chicken: Whole baby chicken marinated in lemon juice, garlic and BBQ spices with mashed potatoes and vegetable \$ 9.95

Chinatown Chicken: Double french breast chicken marinated

Homestyle Meatloaf: With mashed potatoes and brown gravy \$ 9.75

th a pastry crust \$ 9.95

Blue Plate Special: Market Price

#### Road Burnin' Bar-B-Que

BBQ Baby Back Ribs: House-smoked ribs with baked beans and cole slaw \$ 15.95

BBQ Chicken: Charbroiled whole baby chicken with cole slaw and mashed potatoes \$ 9.95

BBQ Chicken and Ribs Combo: Half rack of our BBQ ribs and BBQ chicken with cole slaw and baked beans \$12.95

#### Winding Road Pasta

Fettuccine with Spicy Chicken: Sauteed chicken in a ns Sauce \$ 10.95

Vegetable Lasagna: Homemade noodles with seasonal vegetables with Caesar salad \$ 8.95

Spaghetti & Meatballs: Homemade \$ 10.95

Penne: Olive oil, basil, tomato sauce & parmesan cheese \$ 8.95 Macaroni and Cheese: "The Classic" \$ 7.95

#### Hot Wheelin' Dogs

Hebrew National® All Beef Jumbo Hot Dog: Served with french fries and sauerkraut \$ 6.25 topped with chili or baked beans add \$ 1.00 with cheese add \$ .75 with bacon add \$ 1.00

For parties of six or more a 15% gratuity will be added.

### Hamburger Heaven

All burgers served with french fries and cole slaw

Veggie Burger \$ 7.95 nburger **Turkey Burger** \$ 7.95 \$ 7.95 Added Toppings Sele with cheese add \$ .75

Ultra Classic Burger: Two 10 oz. burgers with cheese, crispy onions, guacamole, pico de gallo, cole slaw and french fries \$ 11.95

#### **Stock Sandwiches**

The Harley Hog Sandwich: Carolina pulled pork sandwich served on freshly baked brioche with mashed potatoes and cole slaw \$ 8.45

Sloppy Joe: An old-time favorite served on freshly baked brioche with mashed potatoes \$7.95

It's a Chicken Wrap: Our new wrapped sandwich with chicken, grilled zucchini & onion, jalapeno jack cheese, mixed field greens & oven dried tomatoes with a pesto naise in a tortilla wrap. With french fries \$ 8.75

It's a Veggie Wrap: Our new wrapped sandwich with grilled zucchini & portabello mushrooms, roasted beets, goat cheese, basil, mixed field greens and oven dried tomatoes in a sundried tomato wrap. Served with seasonal fruit. \$ 8.75

Honey Roasted Turkey Club: with bacon, lettuce, tomato and mayonnaise served on a homemade bun served with freshly made cole slaw \$ 8.45

Mom's Meatloaf Sandwich: Topped with nions and homemade gravy. mashed potatoes, fried o Served open-faced \$ 8.45

BBQ Chicken Sandwich: Homemade BBQ chicken topped with our own coleslaw on thick toasted white bread Served with french fries \$ 8.95

Sliced Steak Sandwich: Marinated aged beef sliced with fried onions served on an onion roll with french fries \$11.95

#### Vroooom! for More!

ssippi Mud Pie: Our triple chocolate temptation \$ 4.95 Hot Apple Crumb Cake: Served with vanilla ice cream \$ 4.95 Warm Peach Cobbler: Served with vanilla ice cream \$ 5.95 Reeses Chocolate Peanut Butter Pie: With a scoop of

chocolate ice cream \$ 4.95

Warm Chocolate Chip Toll House Cookie Pie:
With English Toffee Crunch ice cream and
hot chocolate syrup \$ 4.95

Root Beer Float: Vanilla ice cream topped with root beer \$ 3.95 Brownie Ice Cream Sandwich: Blonde brownie with Engli Toffee Crunch ice cream and hot chocolate syrup \$ 4.95

New York Cheesecake: The old time New York favorite \$ 4.95

Tank full of Sundae: (Not quite) served with three scoops of ice cream, whipped cream, a whole banana, lotsa fixins' and your choice of hot chocolate or fixins' and your choice butterscotch \$ 5.95





# The Daville Stoyle

**NEW YORK** 

LAS VEGAS

The Cafe highlights years of Harley-Davidson® culture, history and motorcycles. And many of the enthusiasts who have made Harley-Davidson® a Legend.

## Harley-Davidson® Engine Names & Eras

Knucklehead	1936 to 1947
Forty-Five Flathead	1929 to 1973
Panhead	1948 to 1965
Shovelhead	1966 to 1983
Ironhead Sportster®	1957 to 1985
Evolution® Sportster	1986 to Present
Evolution motor (Evo)	1984 to Present

## Model Type

XLH	Basic 883cc or 1200cc Sportster
XL	Custom or Sport 1200cc Sportster

FXD Dyna 1340cc models: Super Glide®, Convertible™, Wide Glide®, Low Rider®

the bit interior in

FXS/FLS Softail® 1340cc models: Custom™, Springer®, Bad Boy™, Fat Boy®,

Classic™, Heritage Springer™

FLH Touring 1340cc models: Electra Glide® (Standard, Classic,

Ultra Classic®), Road King®

1370 Avenue of the Americas New York, New York 10019 212/245-6000

## Terminology of the Road

Hardtails	(or Rigid Frame)	No rear suspension.
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Softail® The appearance of a rigid mount or hardtail but with

hidden suspension beneath the engine.

Cage An automobile, as in caged.

**Chopper** Traditionally, an extended front-end, stripped custom.

Fat Bob® Larger, split-tank design.

Springer™ Non-girder, non-telescopic fork.

Rubber Mount Engine suspended in the frame with rubber

mounting hardware.

Have your photograph taken on our Harley -Davidson\* motorcycle.

Visit our Merchandise Shop and our website www.harley-davidsoncafe.com.

> 3725 Las Vegas Boulevard South Las Vegas, Nevada 89128 702/740-4555