G O O D F E L L A S



POTATO SKINS

LOADED WITH CHEDDAR CHEESE AND BACON. SERVED WITH SOUR CREAM AND CHIVES. HALF-ORDER AVAILABLE. \$4.50

SMOKED CHICKEN QUESADILLA

SMOKED CHICKEN, CARAMELIZED ONIONS, PEPPERS AND MELTED
CHEESE IN A GRILLED
QUESADILLA. SERVED WITH AVOCADO RANCH DRESSING AND
PICO DE GALLO.

\$.5.75

TOWER OF POWER

THREE TIERS OF OUR SIGNATURE FAVORITES. CRISPY SHRIMP, RIBS AND CHICKEN STRIPS. SERVED WITH JACK DANIELS® SAUCE AND SWEET AND SOUR SAUCE FOR DIPPING.

\$7.50

THREE-FOR-ALL

POTATO SKINS, FRIED MOZZARELLA AND BUFFALO WINGS. SERVED WITH SOUR CREAM & CHIVES, MARINARA SAUCE AND BLEU CHEESE DRESSING.

\$5.25

BUFFALO CHICKEN STRIPS

BREADED AND FRIED CHICKEN TENDERLOINS TOPPED WITH SPICY BUFFALO WING SAUCE. SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.

\$6.75

FRIED MOZZARELLA

SERVED WITH MARINARA SAUCE. \$3.95

TOSTADO NACHOS

CRISP TORTILLAS TOPPED WITH BACON-FLAVORED REFRIED BEANS, SPICY NACHO MEAT AND A BLEND OF MELTED CHEESES. SERVED WITH PICO DE GALLO, GUACAMOLE AND SOUR CREAM.

\$4.95

ONION PEELS

CRISP-FRIED TENDER ONION STRIPS SERVED WITH A CREAMY HORSERADISH DIPPING SAUCE.

\$4.25

15% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE

FRESH GARDEN SALAD BOWL
WITH CHOICE OF: FRESH ROASTED
TURKEY, FRESH BAKED HAM, GRILLED
CHICKEN, PROVELONE CHEESE, PORTABELLO MUSHROOMS, SWEET VIDALIA
ONIONS, GREEN PEPPERS, OLIVES, PEAS,
CARROTS, BACON BITS, HARD BOILED
EGGS, CROUTONS AND DRESSING ON
THE SIDE
\$7.50

FRENCH MIX GREEN PLATTER
WITH CHOICE OF: FRESH ROASTED
TURKEY, FRESH BAKED HAM, GOAT
CHEESE, GRILLED CHICKEN CUTLET,
SMOKED SALMON, AND PORTABELLO
MUSHROOMS.
\$7.50

GREEK SALAD

ROMAINE AND ICEBERG LETTUCE,
CUCUMBERS, TOMATOES, RED ONIONS,
GREEN & RED PEPPERS, ARTICHOKE
HEARTS, KALAMATA OLIVES AND PEPPERONCINIS, TOPPED WITH CRUMBLED
FETA CHEESE AND TOSSED IN GREEK
DRESSING.
\$7.50

DRESSINGS
THOUSAND ISLAND
RANCH
FRENCH
HONEY MUSTARD
BLUE CHEESE
FAT FREE RANCH
FAT FREE FRENCH
ITALIAN

S A L A D S

SOUP OF THE DAY
MONDAYS: FRENCH ONION SOUP, TOPPED WITH
CROUTONS & MELTED
PROVOLONE CHEESE. 4.50
TUESDAYS: BROCCOLI CHEESE SOUP
WITH FRESH BROCCOLI SIMMERED
WITH CHEESE.

4.50

WEDNESDAYS: CHILI WITH EITHER BEEF OR CHICK-EN IN MILD OR SPICEY

4.50

THURSDAYS: BEANS AND CORN BREAD

\$4.50

FRIDAYS: POTATO SOUP

\$4.50

SATURDAYS: TOMATO SOUP

SUNDAYS: HOMEMADE STEW \$4.50

HOUSE SALAD SMALL 3.00 LARGE 6.00

CHOICE OF DRESSINGS: VINEGAR AND OIL, FRENCH, ITALIAN, RUSSIAN, BLUE CHEESE, 1000 ISLAND

QUICHE OF THE DAY 4.50

QUICHE WITH SALAD 7.50

GENUINE IDAHO POTATOS: CHOICE OF FRIED, BAKED, ROASTED \$2.00

SWEET VIDALIA FRIED ONION RINGS \$3.50

VEGETABLE MEDLEY (BABY CARROTS, DELICIOUS BROCCOLI, SCRUMPTIOUS CAULIFLOWER, SLICED CUCUMBERS)\$2.95

CHUNKY APPLE SAUCE OR FRIED APPLES \$1.75

SANDWICHES PHILLY CHEESESTEAK THINLY SLICED STEAK, SAUTÉED PEPPERS, MUSHROOMS AND ONIONS, TOPPED WITH MELTED AMERICAN CHEESE, SERVED ON TOASTED SOURDOUGH BREAD AND YOUR CHOICE OF SIDE DISH. \$5.50

ITALIANO SUPREME
A NEW TWIST ON AN ITALIAN CLASSIC! LAYERS OF
GENOA SALAMI, HAM, PEPPERONI, AND MELTED
SMOKED PROVOLONE CHEESE, TOPPED WITH LETTUCE, TOMATO AND PARMESAN MAYONNAISE ON
TOASTED ITALIAN BREAD AND YOU CHOICE OF SIDE
DISH.

\$ 6.95

FRENCH DIP

THINLY SLICED ROAST BEEF WITH CARAMELIZED ONIONS AND MELTED SWISS CHEESE, SERVED AU JUS ON TOASTED FRENCH BREAD AND YOUR CHOICE OF SIDE DISH.

\$6.50

CLUB THAT BEATS THEM ALL
HAM, MESQUITE-SMOKED TURKEY, AMERICAN CHEESE,
BACON, LETTUCE, TOMATO AND
MAYONNAISE ON WHEAT BREAD.
\$6.25

BACON CHEESEBURGER

AN 8 OZ. OF MOUTH-WATERING BURGER AND TWO SLICES OF AMERICAN CHEESE. IT IS GRILLED TO MEDI-UM-WELL AND GARNISHED WITH SHREDDED LETTUCE, TOMATO AND RED ONION WITH PICKLES ON THE SIDE. SERVED ON A TOASTED SESAME SEED BUNWITH FRIES. \$5.75

FRESH ROASTED TURKEY

IT IS ROASTED TO PERFECTION AND GARNISHED WITH LETTUCE LEAF, TOMATO AND RED ONION WITH PICKLES AND DIJON MUSTARD ON THE SIDE. SERVED ON A TOASTED SESAME SEED BUN WITH FRIES.

\$5.75

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LOBSTER

FRESH WHOLE LOBSTER CUT INTO MORSELS, STEAMED IN GARLIC, GINGER AND SCALLIONS SERVED ON A BED OF RICE PILAF MARKET PRICE

SAUTÉED FROG LEGS WITH GARLIC SAUCE
FRESH FROGS LEGS MIXED GREEN PEPPER AND BABY CORN WITH
GARLIC SAUCE SERVED ON A BED OF RICE PILAF
\$15.25

GRILLED SALMON

FLAME-GRILLED ATLANTIC SALMON WITH HONEY PEPPER SAUCE SERVED WITH A SIDE OF ALMOND RICE PILAF, SEASONED VEGETABLES AND TOASTED GARLIC BREAD.

\$17.95

CHICKEN FINGERS PLATTER

LIGHTLY-BREADED CHICKEN TENDERS, SERVED WITH FRIES, COLE SLAW AND HONEY MUSTARD SAUCE. SMALLER PORTIONED BASKET SERVED WITHOUT COLE SLAW ALSO AVAILABLE.

\$12.75. \$6.75

CHICKEN CORDON BLUE

CHICKEN WRAPPED IN PASTRY WITH MELTED CHEESE SERVED
WITH YOUR CHOICE OF POTATO OR VEGETABLE
\$13.25

FRIED CHICKEN

CHICKEN OR CHICKEN DEEP FRIED COOKED IN CANOLA OIL.
SERVED WITH GARLIC MASHED POTATOES, COUNTRY GRAVY AND
SEASONED VEGETABLES.
\$12.50, \$14.95

PASTA ELEGANCE (MADE TO ORDER)

CHOICE OF PASTA: SPAGHETTI, RAVIOLI (MEAT OR CHEESE FILLED), LASAGNA (MEAT OR VEGETABLE), SHELLS STUFFED (CHEESE OR MEAT), PASTA PRIMAVERA, SEAFOOD MEDLEY (SHRIMP AND CRAWFISH, GARLIC, RED BELL PEPPERS, GRILLED VEGETABLES, GREEN ONION AND SAVORY CLAM SAUCE)

CHOICE OF SAUCE: CREAM SAUCE, MEAT SAUCE, MARINARA SAUCE \$13.50

FINGER LICKIN' RIBS

A FULL RACK OF TENDER PORK RIBS, MARINATED AND SEASONED, THEN CHARGRILLED AND BASTED WITH BARBECUE SAUCE. SERVED WITH FRIES AND COLESLAW. \$17.95

NEW YORK STRIP STEAK
A GENEROUS 12 OZ. STRIP STEAK SERVED WITH CHEF'S
VEGETABLES AND A LOADED BAKED POTATO
\$16.75

CLASSIC SIRLOIN
USDA CHOICE AGED BEEF, HAND-CUT AND CHAR-GRILLED TO PERFECTION. TOPPED WITH MAISON
BUTTER.
\$18.50

A 10 OZ. OF JUICY SIRLOIN MARINATED IN CAJUN-SPICES, THEN GRILLED. JAZZED UP WITH SAUTÉED ONIONS, MUSHROOMS, COUNTRY POTATOES AND TOASTED GARLIC BREAD. \$17.35

20 OZ. PORTERHOUSE
BIG STEAK FLAVOR SHOWS ITS TENDER SIDE. CHAR-GRILLED, WITH SAUTÉED CHARDONNAY MUSH-ROOMS ON TOP, AND GARLIC MASHED POTATOES AND TOASTED GARLIC BREAD ON THE SIDE \$19.50

SIZZLING STIR-FRY
THIS SENSATION COMES WITH YOUR CHOICE OF
TERIYAKI CHICKEN BREAST OR SPICY SIRLOIN STEAK
SERVED ON A BED OF SIZZLING RICE AND STIR-FRY
VEGETABLES WITH OUR SPECIAL STIR-FRY SAUCE.
CHOOSE BOTH FOR A COMBO.
\$12.95

ROAST BEEF DINNER
OUR THICK CUT USDA CHOICE CHUCK ROAST IS
SLOW COOKED IN THE "POT ROAST" TRADITION
UNTIL FORK TENDER. SERVED WITH SCRATCH GENUINE IDAHO MASHED POTATOES AND GRAVY AND
CHOICE OF TWO VEGETABLES.
\$12.75

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FRESH FRUIT SALAD \$1.00

HOMEMADE PUDDINGS (CHOCOLATE, VANILLA, RICE) \$1.75

(CARROT, CHOCOLATE, STRAWBERRY SHORTCAKE) \$2.75

HOME BAKED PIES
(BANANA CREAM, COCONUT CREAM, CHOCOLATE)
\$2.00

(CHOCOLATE CHIP, OATMEAL, SUGAR) \$1.00

GOLDEN DELICIOUS APPLES SIMMERED AND FLA-VORED WITH CINNAMON AND BROWN SUGAR. SPRINKLED WITH OATMEAL CRUMBLES, TOPPED WITH VANILLA ICE CREAM AND HOT CARAMEL TOP-PING.

\$3.75

BROWNIE OBSESSION

A WARM, MELT-IN-YOUR-MOUTH BROWNIE, COVERED IN GHIRARDELLI® CHOCOLATE FUDGE SAUCE, VANILLA ICE CREAM, CARAMEL SAUCE AND TOASTED ALMONDS. DEEP, DARK AND DELICIOUSLY DECADENT.

\$4.00

OREO® MADNESS

TWO GIANT OREO® COOKIES SANDWICHED WITH VANILLA ICE CREAM AND TOPPED WITH CHOCOLATE AND CARAMEL SAUCES. SINGLE SERVING AVAILABLE.

\$2.50

SODA: COKE, PEPSI, MT DEW, BARQUE'S ROOT BEER, SPRITE \$1.75

BEER: BUDWEISER, MILLER, COORS, O'DOULS, SAMUEL ADAMS, CORONA, HEINEKEN \$3.35

MILK SHAKES: CHOCOLATE, VANILLA, CHERRY \$2.35

COFFEE: REGULAR OR DECAFFEINATED \$1.25

TEA: EARL GREY OR DARJEELING \$1.95

MILK: WHOLE MILK, CHOCOLATE, BUTTERMILK, SKIM \$1.00

SPECIALITY DRINKS:

BAHAMA MAMA A FROSTY CARIBBEAN CONCOCTION WITH MALIBU® COCONUT-FLAVORED RUM, CRÈME DE BANANA®, PINE-APPLE & ORANGE JUICE SERVED WITH FRESH PINEAPPLE & A CHERRY \$3.95

MUD SLIDE KAHLUA® COFFEE LIQUEUR & CREAMY VANILLA ICE CREAM BLENDED TO PERFECTION, TOPPED WITH

WHIPPED CREAM & LACED WITH HERSHEY'S® SYRUP. \$3.95

PERFECT MARGARITA

IT JUST DOESN'T GET ANY BETTER THAN CUERVO 1800®. COINTREAU®, GRAND MARNIER® & FRESH SOUEEZED LIME JUICE SERVED WITH ITS OWN SHAKER TIN AND STRAINER. MAKES

A GREAT DRINK FOR TWO...IF YOU ARE WILLING TO SHARE.

\$3.95

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T H A N K O U N D C O M E B A C K

