

**SARANAC HAND CRAFTED
ROOT BEER ON DRAFT**

French Pub

WEDNESDAY - JULY 28, 2010

Appetizers

CLAMS CASINO

CLAM CASINOS THAT ARE SURE TO TANTALIZE YOUR TASTE BUDS. 6.99

PEPPERONI STUFFED MUSHROOMS

LARGE MUSHROOMS CAPS STUFFED WITH CHOPPED PEPPERONI AND MOZZARELLA CHEESE. INCREDIBLE 4.29

ITALIANO SUPREME STROMBOLI

HOMEMADE STROMBOLI STUFFED WITH A BLEND OF THREE CHEESES, ITALIAN SAUSAGE, PEPPERONI, SALAMI, PEPPERS & ONIONS. BAKED TO A GOLDEN BROWN AND SERVED WITH A SIDE OF RED SAUCE FOR DIPPING. (FRESH MADE ALLOW 20 MINUTE BAKING TIME) 7.99

CHEESE STUFFED PEPPERS

HUNGARIAN PEPPERS STUFFED WITH OUR OWN BLEND OF CHEESES & HERBS. 8.59

ENTRÉES:

INCLUDES SOUP & SALAD BAR

TEXAS MEATLOAF

OUR HOMEMADE MEATLOAF TOPPED WITH BACON TOMATO BBQ SAUCE AND CHEDDAR JACK CHEESE BAKED TO A GOLDEN BROWN. TOPPED WITH TOBACCO ONIONS. SERVED WITH YOUR CHOICE OF POTATO. 10.99

★ THANKSGIVING ON A PLATE

GENEROUS PORTION OF SLOW ROASTED TURKEY WITH OUR HOMEMADE DRESSING. SERVED WITH YOUR CHOICE OF POTATO. 10.99

TENDERLOIN SANDWICH

6oz. FILET MIGNON GRILLED TO YOUR LIKING. SERVED ON A GARLIC TOASTED ROLL WITH SAUTÉED SPINACH AND MELTED CRUMBLY BLUE CHEESE. SERVED WITH FRIES. (ADD SOUP & SALAD BAR FOR 3.99) 11.99

CHICKEN ENCHILADAS

ROLLED IN A FLOUR TORTILLA SHELL WITH CHEDDAR CHEESE ROASTED CORN AND CHIPOTLE PEPPERS. SERVED WITH FIESTA RICE. 10.99

STUFFED SHELLS

FOUR HOMEMADE SHELLS STUFFED WITH THREE ITALIAN CHEESES. TOPPED WITH TOMATO SAUCE. SERVED WITH HOMEMADE MEATBALLS & GARLIC BREAD. 10.99

FRENCH PUB BREADED PORK CHOP

TEN OUNCE PREMIUM CENTER CUT PORK CHOP HAND BREADED, FRIED TO A GOLDEN BROWN. SERVED WITH APPLE SAUCE & YOUR CHOICE OF POTATO. 11.99

TENDERLOIN TIPS & PORTABELLA

MARINATED TENDER TIPS GRILLED AND SMOTHERED WITH SAUTÉED ONIONS & PORTABELLA MUSHROOMS. TOPPED WITH MOZZARELLA CHEESE BAKED TO A GOLDEN BROWN. 11.99

NEW YORK STRIP STEAK

10 oz. USDA CHOICE STRIP STEAK PREPARED TO YOUR LIKING AND TOPPED WITH MONTREAL BUTTER. SERVED WITH CHOICE OF POTATO. 17.99

★ SLOW ROASTED PRIME RIB

BLACK CANYON ANGUS PRIME RIB OF BEEF. SLOW ROASTED FOR EIGHT HOURS FOR A GREAT FLAVOR AND TENDERNESS. KING CUT \$17.99 QUEEN CUT \$15.99 HALF POUND \$12.99

LINGUINI AND CLAM SAUCE

FRESH LINGUINI PASTA SMOTHERED IN A GARLIC WHITE CLAM SAUCE. SERVED WITH GARLIC BREAD. 9.99

WIENER SCHNITZEL

HAND BREADED VEAL CUTLET SAUTÉED WITH FRESH MUSHROOMS AND A TOUCH OF LEMON. SERVED WITH BRAISED RED CABBAGE AND YOUR CHOICE OF POTATO. 12.99

BABY BACK RIBS

SMOTHERED IN OUR HOMEMADE BBQ SAUCE AND SERVED WITH COLESLAW AND CHOICE OF POTATO. FULL RACK 16.99 - 1/2 RACK 11.99



**A THROWBACK TO THE 70'S
RETRO THURSDAY DINNERS AND DRINK SPECIALS
AND YOUR FAVORITE MUSIC**

