

NEW TO THE PUB -
WOODCHUCK HARD CIDER
ON DRAFT

French Pub

FRIDAY - JANUARY 27, 2012

HOMEMADE DESSERTS
PEANUT BUTTER PIE
CHOCOLATE LAVA CAKE
BANANA CREAM PIE



APPETIZERS

NEW PRETZEL STIX

FOUR PRETZEL STIX, HOT OUT OF THE OVEN. SERVED WITH CHEESE SAUCE & GERMAN MUSTARD. 5.99

👍 **BEER CHEESE SOUP** ... OUR HOMEMADE OKTOBERFEST RECIPE, TOPPED WITH BACON BITS & SERVED WITH FRESH BAKED PRETZEL STIX. BOWL 4.59 CUP 2.79

CHICKEN WING DIP ... HOMEMADE CHICKEN WING DIP TOPPED WITH CRUMBLE BLUE CHEESE. BAKED TO A GOLDEN BROWN. SERVED WITH OUR FRESHLY MADE TORTILLA CHIPS. 6.99

STUFFED MUSHROOMS ... MUSHROOM CAPS STUFFED WITH A HERB DRESSING 4.99

STRAWBERRY SALAD ... CRISP ROMAINE LETTUCE TOPPED WITH VINE RIPE STRAWBERRIES, GLAZED WALNUTS, & CRUMBLER BLUE CHEESE. SERVED WITH A SIDE OF HOMEMADE POPPY SEED DRESSING 7.99 ADD GRILLED CHICKEN 2.99

CHIPS & CHILI

THE FUN WAY TO EAT CHILI - CROCK OF HOMEMADE CHILI TOPPED WITH CHEDDAR CHEESE SAUCE, SERVED WITH TRI COLOR TORTILLA CHIPS. 5.99

FISH FRY

FRENCH PUB FISH FRY

ICELANDIC HADDOCK (SKINLESS, BONELESS) BEER BATTERED, BREADED, BROILED OR CAJUN BROILED. SERVED WITH HOMEMADE MACARONI SALAD, COLE SLAW & YOUR CHOICE OF POTATO. 10.99

DINNERS

INCLUDES SOUP & SALAD BAR

NEW BOLOGNESE EGGPLANT LASAGNA

BREADED EGGPLANT LAYERED BETWEEN A SPINACH RICOTTA FILLING. TOPPED WITH OUR OWN BOLOGNESE (FULL BODY MEAT AND VEGETABLE SAUCE). SERVED WITH GARLIC BREAD. 12.99

BROCCOLI CHEDDAR FLOUNDER ... HALF POUND FILET STUFFED WITH BROCCOLI AND SHARP CHEDDAR CHEESE. TOPPED WITH SEASONED BREAD CRUMBS AND BAKED TO A GOLDEN BROWN. SERVED WITH CHOICE OF POTATO. 13.99

HOMEMADE CRAB CAKES ... CHEF ANDY'S CRAB CAKES TOPPED WITH A CREAMY CRAB SAUCE, SERVED WITH CHOICE OF POTATO. 10.99

★ **POTATO PANCAKES** ... A NEW HOMEMADE POTATO PANCAKE RECIPE, THINNER STYLE (MORE POTATO) SERVED WITH SMOKED KIELBASA OR GRILLED BACON AND ACCOMPANIED WITH SOUR CREAM & APPLE SAUCE. 9.99

BBQ BABY BACK RIBS ... SLOW COOKED AND SMOTHERED IN OUR HOMEMADE BARBEQUE SAUCE. SERVED WITH COLESLAW. FULL RACK \$17.99 HALF RACK \$12.99

★ **SLOW ROASTED PRIME RIB** ... BLACK CANYON ANGUS PRIME RIB OF BEEF. SLOW ROASTED FOR A GREAT FLAVOR. KING CUT 16 oz \$18.99 QUEEN CUT 12 oz. \$16.99 HALF POUND \$13.99

PAN FRIED TROUT ... TEN OUNCE RAINBOW FILETS FLOURED AND PAN FRIED. SERVED ON A BED SWEET POTATO HASH. 14.99

★ **TEXAS MEATLOAF** ... OUR DELICIOUS MEATLOAF TOPPED WITH HOMEMADE TOMATO BACON BBQ SAUCE, CHEDDAR JACK CHEESE AND TOBACCO ONIONS. SERVED OVER A BED OF RANCH SMASHED POTATOES. 11.99

THANKSGIVING ON A PLATE ... GENEROUS PORTION OF SLOW ROASTED TURKEY WITH OUR HOMEMADE DRESSING. SERVED WITH YOUR CHOICE OF POTATO. 11.59

TENDERLOIN STEAK SANDWICH ... 6oz. FILET MIGNON GRILLED TO YOUR LIKING. SERVED ON A GARLIC TOASTED ROLL TOPPED WITH SAUTÉED SPINACH AND MELTED CRUMBLY BLUE CHEESE. 15.99

NY STRIP STEAK ... 10 OUNCE HAND CUT NEW YORK STRIP STEAK BROILED TO PERFECTION. 19.99

CHICKEN POT PIE

ROASTED CHICKEN WITH CARROTS, ONIONS & MUSHROOMS SMOTHERED IN A RICH GRAVY AND TOPPED WITH A FLAKEY PUFF PASTRY. 10.99

WATCH THE SABRES GAMES HERE AT THE FRENCH PUB!

* Visit Our WebSite For Our Daily Menu - www.FrenchPub.com