

SANDWICHES

PORK	\$4.25
BEEF	\$4.25
HOT LINKS	\$4.25
BBQ WRAP	\$5.95

(Pork, Beef, or Sausage)

PLATES

(Choice of 2 sides & corn bread or dinner roll)

BBQ CHICKEN PLATE	\$7.50
BBQ PORK PLATE	\$7.50
BBQ BEEF PLATE	\$7.50
BBQ HOT LINKS PLATE	\$7.50
BBQ PORK RIB PLATE	\$10.25
COMBINATION PLATE	\$12.50

(Choice of 3 Meats)

PORK RIB (SLAB)	\$22.00
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(Spare Ribs)

BEEF SHORT RIBS	\$8.50/LB
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HOT WINGS	\$6.95/LB
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(Brother Mel's smoked hot wings or BBQ wings)

KIDS MEAL

SMOKED DOG, CHICKEN LEG, 1 RIB OR 2oz. BEEF OR PORK	\$3.95
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(1 side and corn bread or roll)

MEAT ONLY

PORK, BEEF OR HOT LINKS	\$12.00/LB
1/4 CHICKEN	\$3.00

Pork Ribs



SIDE DISHES

<i>traditional</i>	<i>single</i>	<i>pint</i>
BAKED BEANS	\$1.50	\$4.00
POTATO SALAD	\$1.50	\$4.00
COLESLAW	\$1.50	\$4.00
MASHED POTATO	\$1.50	\$4.00
<i>southern style</i>	<i>single</i>	<i>pint</i>
BLACK EYED PEAS	\$2.00	\$5.00
CANDIED YAMS	\$2.00	\$5.00
GREEN BEANS	\$2.00	\$5.00
TURNIP GREENS	\$2.00	\$5.00
OKRA	\$2.00	\$5.00

DESSERTS

SLICE APPLE PIE	\$2.75
PEACH COBBLER	\$2.75
SLICE SWEET POTATO	\$2.75
SLICE PECAN PIE	\$3.00

Whole Pies...

SWEET POTATO	\$9.00
APPLE	\$9.00
PECAN	\$11.00
COBBLER	\$18.00



BEVERAGES

SOUTHERN STYLE SWEET TEA OR LEMONADE	\$2.00
FOUNTAIN DRINK	\$1.50

*(Pepsi, Diet Pepsi, Dr. Pepper,
Mountain Dew, Lemonade and Tea)*

*We cater almost
any occasion....!*

CATERING MENU ON BACK

THE END OF YOUR SEARCH FOR GREAT B.B.Q.



Pork Sandwich

TUESDAY NIGHT

BROTHER MEL'S WING NIGHT	
ALL-YOU-CAN EAT	\$12.50

*(Brother Mel's smoked hot wings, BBQ wings
and even baked wings.)*

DOES NOT INCLUDE DRINKS OR DESSERT
4:00 CLOSING

FRIDAY NIGHT

SOUTHERN FOOD BUFFET	
ALL-YOU-CAN EAT	\$12.50

(Chef's choice, ask for details)

DOES NOT INCLUDE DRINKS OR DESSERT
4:00 CLOSING

DAILY LUNCH SPECIAL HOME COOKED COMFORT FOODS \$5.95

MONDAY	MEATLOAF
TUESDAY	SMOTHERED PORK CHOPS
WEDNESDAY	SOUTHERN FRIED CHICKEN
THURSDAY	ROAST BEEF
FRIDAY	SOUTHERN FRIED CHICKEN

SPECIALS MAY VARY

Steak

Comes with two choices of rice, beans, french fries or tossed salad.

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|---------------------------|-------|
| 28. 10 oz. Rib-Eye | 12.79 |
| 29. 10 oz. T-Bone | 11.95 |
| Add 6 shrimp to any steak | 5.75 |

Mexican Dinners

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|---|-------|
| 32. Enchilada Dinner | 8.79 |
| Two beef, chicken or cheese enchiladas. Served with rice and beans. | |
| 33. Especial de la Casa | 11.99 |
| One chile relleno, one burrito, one beef enchilada, one bean tostada, one beef taco and one beef flauta. | |
| 34. Enchiladas Rancheras | 8.99 |
| Four beef, chicken or cheese enchiladas with lettuce, tomatoes and sour cream. | |
| 35. Enchilada Supreme | 8.99 |
| One beef, one chicken, one bean and one cheese enchilada with lettuce, tomatoes and sour cream. | |
| 36. Enchiladas Verde | 8.99 |
| Four chicken enchiladas covered in verde sauce with sour cream. | |
| 37. Steak Enchiladas | 9.95 |
| Three steak enchiladas covered in verde sauce. Served with rice, beans, lettuce, guacamole and pico de gallo. | |
| 38. Chile Rellenos | 9.95 |
| Two chile rellenos with guacamole salad. | |

Seafood

Comida del Mar

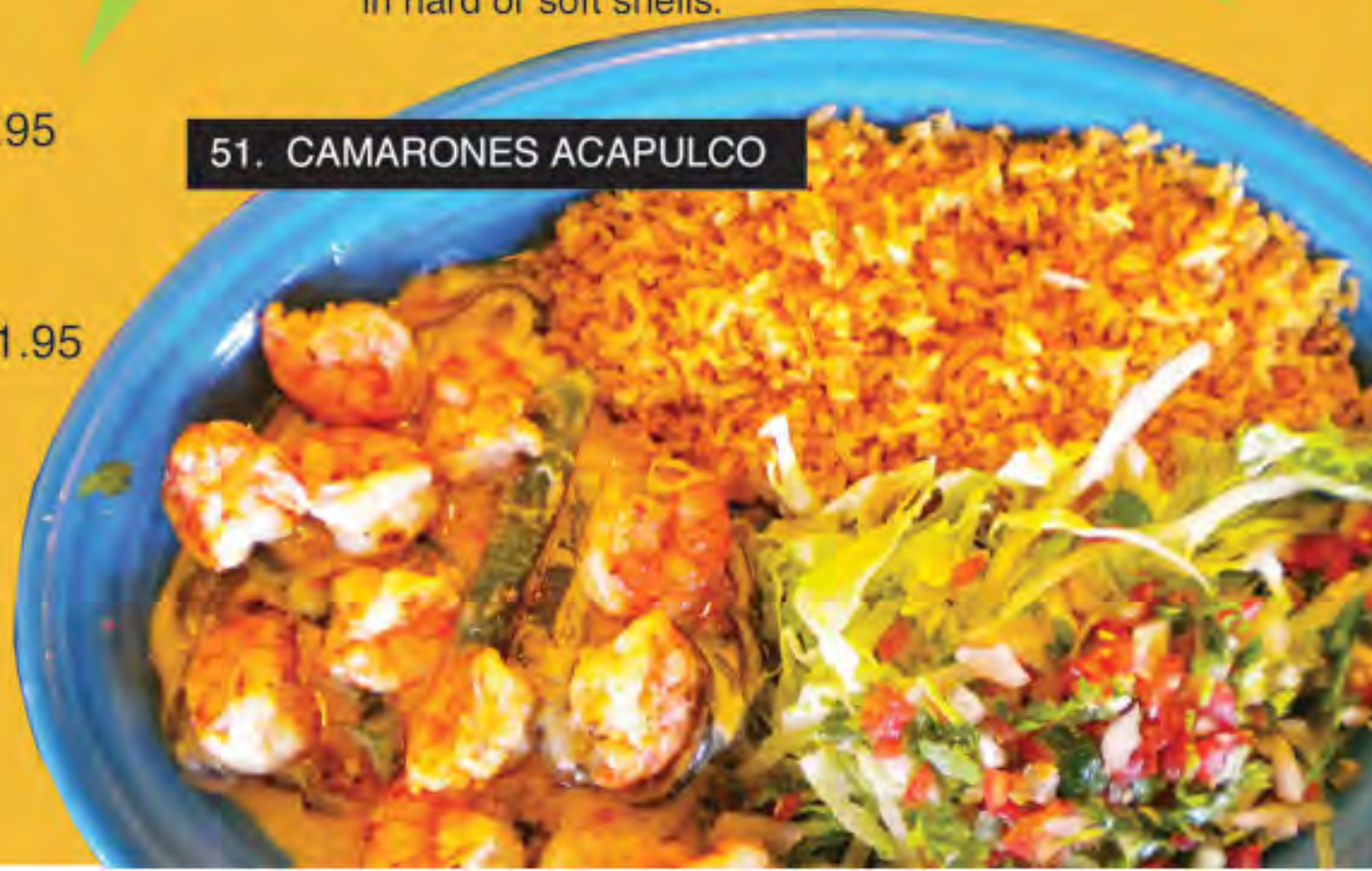
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| 51. Camarones Acapulco | 12.29 |
| Grilled shrimp and bell peppers in a special cheese sauce. Served with rice and pico de gallo. | |
| 52. Coctel de Camaron | small 6.50 large 9.00 |
| Acapulco-style boiled shrimp mixed with chopped onions, tomato sauce, cilantro and chopped avocados. Served with salted crackers. | |
| 53. Camarones a la Diabla | 13.99 |
| Shrimp cooked with diablo sauce. Served with rice and a tossed salad. | |
| 54. Shrimp Enchiladas | 9.95 |
| Three enchiladas covered in salsa verde. Served with rice, beans, lettuce, pico de gallo and guacamole. | |
| 55. Shrimp & Vegetables | 11.95 |
| Boiled shrimp with vegetables. Served with rice topped with cheese. | |

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| 39. Steak a la Mexicana | 12.95 |
| Chopped pieces of steak cooked with onions, jalapenos and tomatoes. Served with fajita salad and an order of tortillas. | |
| 40. Carne Asada | 13.29 |
| Thin Steak with cooked onions, bell peppers, fajita salad and tortillas. | |
| 41. Cheese Enchiladas (2) | 7.50 |
| Two cheese enchiladas with 5 grilled shrimp on top and covered with cheese dip. Served with rice and beans. | |
| 42. Huevos Rancheros | 8.29 |
| Two ranch style eggs with rice, beans and tortillas. | |
| 43. Mole Doña Maria | 7.50 |
| Pieces of chicken covered with mole sauce. Served with rice, pico de gallo and guacamole salad. | |
| 44. El Pollo Feliz | 10.29 |
| Happy chicken. Grilled chicken breast with rice, beans and guacamole salad. | |
| 45. Las Pork Chops | 10.95 |
| Two grilled pork chops covered with verde sauce. Served with rice, beans and tortillas. | |
| 46. Carnitas Los Lomas | 11.95 |
| Pork pieces marinated in a special sauce. Served with rice, beans, pico de gallo and tortillas. | |

Tacos

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| 47. Tacos de Carnitas | 12.59 |
| Four soft corn pork tacos with pico de gallo and salsa verde. Served with rice and beans. | |
| 48. Tacos de Carne Asada | 12.59 |
| Four soft corn steak tacos with pico de gallo and salsa verde. Served with rice and beans. | |
| 49. Taquitos Mexicanos | 9.79 |
| Four crispy flautas with chicken or beef. Served with lettuce, tomatoes, sour cream and guacamole. | |
| 50. Tacos Americanos | 6.95 |
| Three ground beef or chicken tacos with lettuce, tomatoes and cheese in hard or soft shells. | |

51. CAMARONES ACAPULCO



Sandwiches

All served with an order of fries.

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| 56. Texas Steak Sandwich | 8.99 |
| Steak sandwich cooked with onions, bell peppers, mushrooms, mayonnaise, lettuce, tomatoes and cheese. | |
| 57. Grilled chicken sandwich | 7.95 |
| Grilled chicken, onions, mayonnaise, lettuce, tomatoes and cheese. | |

New Dishes

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| 58. Pollo Jalisco | 11.50 |
| Grilled chicken breast covered with red sauce and cheese sauce served with rice. | |
| 59. Pollo Ranchero | 11.50 |
| Grilled chicken breast covered with mushrooms, bell peppers and onions. Topped with melted cheese and served with rice. | |

Combinations

Some plates are available for vegetarians.

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|---|------|--|------|
| A. Rosa's Choice | 8.99 | G. Buenavista | 8.29 |
| One beef enchilada, one beef taco, rice and beans. | | Two beef enchiladas, one tamal and one beef taco. | |
| B. La Preferida | 8.79 | H. Apatzingan | 8.29 |
| One chicken-and-cheese quesadilla, rice and beans. | | One cheese enchilada, one guacamole tostada, rice and beans. | |
| C. Pancho Villa's | 9.29 | I. Puerquitos | 8.29 |
| One chile relleno, one burrito and one chicken-and-cheese quesadilla. | | One beef enchilada, chile con carne, rice and beans. | |
| D. Christian's | 8.29 | J. Los Tigres | 9.79 |
| One beef-and-bean burrito, one beef enchilada and one beef taco. | | One beef-and-bean burrito with cheese dip and sauce. Served with rice and beans. | |
| E. Garcia's | 9.29 | K. Lenchos | 9.79 |
| One beef enchilada, one chile relleno, and one beef taco, rice and beans. | | One beef-and-bean burrito, one beef enchilada, one chalupa and one beef taco. | |
| F. Tazumbos | 8.50 | L. El Mariachi | 8.79 |
| One beef enchilada, one tamal, rice and beans. | | One beef tostada, one beef-and-bean burrito and one beef flauta. | |

Salads

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| Tossed salad | 3.99 |
| Dressings: Thousand Island, Blue Cheese, French and Italian. | |
| Guacamolê Salad | 4.29 |
| Acapulco's Salad | 9.99 |
| Grilled marinated chicken breast on a bed of lettuce and tomatoes with your choice of dressing. | |
| Fried Chicken Salad | 9.25 |
| Bite sized chicken on a bed of salad greens, surrounded by cheese and diced tomatoes with your choice of dressing. | |
| Rio Grande Salad | 10.59 |
| Strips of char-grilled fajita chicken or steak with guacamole and sour cream on a bed of greens with cheese and pico de gallo. | |
| Fajita Salad | 9.25 |
| Steak or chicken fajitas on a bed of lettuce. Chips, covered in cheese dip. | |

56. TEXAS STEAK SANDWICH



J. LOS TIGRES



ACAPULCO'S SALAD



WHITEY'S STEAKS & CHICKEN

All steaks & chicken served with 2 sides.
Add shrimp for \$4.99 - Fried, Grilled, or Blackened
Add sauteed crab & shrimp cake to any entree below for \$6.99

Rib Eye 14oz Certified Angus Grilled or blackened \$19.99

Sirloin 9oz Certified Angus Grilled or blackened \$15.99

Chicken with Signature Topping

Two large breast, grilled and topped with your choice:
• SIENNA - sundried tomatoes, basil, melted mozzarella
• CILANTRO BUTTER - fresh cilantro & mushrooms in cream sauce
• HERBS & CAPERS - with olive oil & lemon
\$13.99

Chicken Breast

Two 5oz breasts grilled, fried, or blackened.
\$12.99



RIBEYE STEAK

WHITEY'S PASTA SPECIALS

White Wine Cream Sauce

Shrimp or chicken with apple smoked bacon, mushrooms, and scallions over angel hair pasta.
\$13.99

Fresh Mussels Over Pasta

Mussels sauteed in white wine and garlic over angel hair pasta
\$12.99

Red Marinara

Shrimp or chicken in a freshly diced tomato, garlic, and basil sauce over angel hair pasta.
\$12.99



WHITE WINE CREAM SAUCE

STEAMER SPECIALS

"Apalachicola" Oysters

1 Dozen fresh shucked oysters served either raw or steamed - market price
2 1/2 Dozen Bucket - Available Steamed Only - market price



FRESH OYSTERS

Sauteed Mussels

Sauteed in garlic and white wine
\$8.99

Atlantic White Shrimp

Fresh steamed shrimp served chilled or hot
1/2 lb - \$11.99
1 Whole Pound - \$21.99



ON THE LIGHTER SIDE

Grilled, Blackend or Fried Chicken, Catfish or Tilapia
Served with a house or caesar salad. \$8.99

Salmon or Shrimp

Grilled or blackened. Served with a house or caesar salad.
\$9.99

Fresh 1/2lb Angus Burger Patty

Grilled and served with a house or caesar salad. \$8.99

Substitute Salad bar for Salad \$2.99

Add swiss, american, cheddar, pepper jack, bacon, grilled onions, or mushrooms.
\$.50 each

SEAFOOD PLATTERS SWAMP VITTLES

All seafood platters and swamp vittles are served with two sides and are only available fried

Boathouse Combo

Fried shrimp, clam strips, devil crab, & fish
Combo for One - \$15.99
Combo for Two - \$30.99

Add fried oysters, scallops, or gator tail
Combo for One - \$3.00 per item
Combo for Two - \$5.50 per item

*No Substitutions on Boathouse Combos



SOFT SHELL CRAB

Soft Shell Crab

3 blue crabs lightly fried
\$19.99

Gator Tail

Florida gator lightly fried
\$17.99



BOATHOUSE COMBO FOR TWO

SWAMP COMBOS

GATOR TAIL, SOFT SHELL CRAB, WHOLE CATFISH (not ayce), DEVIL CRAB, CLAMS, POPCORN SHRIMP, OR POLLACK - fried only

SHRIMP, SCALLOPS, CATFISH FILLET - grilled blackened broiled or fried

OYSTERS - fried or broiled

MAHI-MAHI OR SALMON - grilled or blackened

Swamp Combo (Choose any 2) \$19.99

Swamp Trio (Choose any 3) \$22.99

WHITEY'S SEAFOOD DINNERS

All seafood dinners are served with two sides

Seafood Combo Choose 2 of the following:

- WHOLE CATFISH (not ayce), DEVIL CRAB, CLAMS, POPCORN SHRIMP, OR POLLACK - fried only
 - SHRIMP, SCALLOPS, CATFISH FILLET - grilled blackened broiled or fried
 - OYSTERS - fried or broiled
 - MAHI-MAHI OR SALMON - grilled or blackened
- \$16.99

Fish Dinner

- MAHI-MAHI, OR SALMON - grilled or blackened
 - FISH OF THE DAY, CATFISH FILLET, TILAPIA, OR THE MARINER'S CATCH (very mild white fish similar to grouper) - fried, grilled, or blackened
- \$14.99

Fish with Signature Topping

- Choice of fish from above pan seared in olive oil & topped with choice of:
 - SIENNA - sundried tomatoes, basil, melted mozzarella
 - CILANTRO BUTTER - fresh cilantro & mushrooms in cream sauce
 - HERBS & CAPERS - with olive oil & lemon
- \$16.99

Shrimp

Fresh Atlantic White Shrimp. Served fried grilled, broiled, blackened, buffalo, or steamed with shell on.
\$14.99

Shrimp 'Jumbo' Portion

3/4lb shrimp served fried grilled, broiled, blackened, buffalo, or steamed with shell on.
\$16.99

Devil Crab

4 crabs stuffed with a crab meat stuffing lightly fried
\$12.99

Pollack

Mild flavored, lightly fried boneless fish fillet
\$12.99

Scallops

Freshly harvested sea scallops. Served fried grilled, broiled, or blackened.
\$15.99

Oysters

Freshly shucked. Served fried or broiled.
\$15.99

Clam Strips

3/4 pound of golden fried clam strips
\$11.99

Popcorn Shrimp

Lightly fried, bite-sized shrimp
\$12.99

Sesame Tuna

Seared tuna fillet coated in sesame seeds served with lime wasabi aioli.
\$15.99

WHITEY'S SPECIALTY ENTREES

Add a salad for \$1.99 or a salad bar for \$2.99 to any of Whitey's Specialty Entrees

Crab Leg Dinner

Large platter of steamed snow crab clusters. Served with Creole sausage, corn, potatoes, and a medley of fresh vegetables.

No substitutions
\$29.99

Shrimp & Grits - Whitey's Style

Sauteed shrimp with bacon, green onions & mushrooms topped over Whitey's famous cheese grits.
\$10.99

Fish-N-Chips

Beer battered fried white fish. Served with fried potato chips & pineapple slaw.
\$12.99

Shrimp Boil

Steamed Shrimp served with Creole sausage, corn, potatoes, and a medley of fresh vegetables.
No substitutions
\$15.99



SHRIMP BOIL

Please be advised: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



STEAMED DINNER

Steamed Dinner

Large platter of steamed snow crab, shrimp, mussels. Served with Creole sausage, corn, potatoes, and a medley of fresh vegetables.
No substitutions
\$29.99

New Orleans Special

Blackened or Grilled. Choose one of the following: Mahi, salmon, catfish fillet, tilapia, catch of the day, mariner's catch (light, very mild white fish) shrimp, or marinated chicken breast. Served with beans & rice, vegetables, and fried corn.
\$14.99

Sauteed Crab & Shrimp Cakes

Fresh crab & shrimp mixed with Old Bay spices. Served with brown rice pilaf, vegetable medley, and a fresh remoulade sauce.
\$17.99

Stuffed Flounder

Flaky flounder stuffed with crab meat and topped with cheese and a white wine cream sauce. Served with brown rice pilaf and a medley of fresh vegetables.
\$14.99

FAMOUS CATFISH

All-U-Cat-Eat Whole Catfish

This is how we got started! Fresh, wild, locally caught catfish that is breaded and fried to perfection. Served with 2 sides. (Has Bones)
\$16.99



WHOLE CATFISH





DRINKS

SAKE

Sho Chiku Bai (hot/cold) 5.
Gingo Premium (cold/a dry sake) 8.
Flavored Sake
(Fuji Apple, Lychee, Raspberry) 6.

WINES

Chardonnay 4.
Pinot Grigio 4.
Sauvignon Blanc 6.
Merlot 5.
Pinot Noir 6.
Cabernet Sauvignon 7.

SOFT DRINKS

Coke 2.
Diet Coke 2.
Dr. Pepper 2.
Sprite 2.

BEER

Sapporo 8.
Kirin Ichiban 8.
Kirin Light 7.
Asahi Dry 5.

DOMESTIC/IMPORT BEER

Corona 4.
Heineken 5.
Miller Lite 3.
Coors Light 3.
Bud Light 3.
Michelob Ultra 2.

TEA

Ice Tea 2.
Green Tea 2.
Hot Tea 2.
Raspberry Tea 2.

STARTERS



BEEF TATAKI

broiled rare beef served with a side of vinegar sauce 6.

EDAMAMA

boil and lightly salted green soybeans 5.

TEMPURA

freshly prepared garlic shrimp and garlic vegetables 7.

SUSHI PLATTER

a mix of all types of freshly cut sushi (also available in single portions) 16.

BEEF AND ASPARAGUS MAKI

asparagus wrapped lightly in thinly sliced beef served with teriyaki sauce 7.



MAIN COURSE

includes soup, house salad, and tender rice

HIBACHI STEAK

tender Japanese style sirloin steak on a bed of fresh garden vegetables 22.

BEEF OR CHICKEN TERRIYAKI

grilled ribeye steak with teriyaki sauce and served with steamed vegetables 24.

CHICKEN KATSU

breaded deep-fried chicken served with steamed vegetables 20.

CHIRASHI SUSHI

tuna, whitefish, salmon, shrimp, crab stick, yellowtail, octopus, mackerel and egg over sushi rice 26.

VEGETARIAN SUSHI

shitake mushrooms, roasted pepper, tofu, avocado, and asparagus in a avocado cucumber roll 23.

UNA-JU

eel broiled in teriyaki sauce served over tender rice 24.

YOSENABE

seafood medley simmered in a hot pot with fresh vegetables, chicken, tofu, and konnakyu noodles 20.

DESSERT



YATSUHASHI

a small delicate sweet that is flavored with nikki or cinnamon 6.

KUZUMOCHIK

a sticky 'mochi' cakes made with just kuzu powder, sugar and water 5.

MITARASHI DANGO

dumplings covered in shiny caramel colored sauce that is sweet and savory at the same time 6.

Appetizers



La Paloma Quesadilla

Nachos

Your choice of lightly fried flour or corn tortilla chips layered with melted cheeses, refried beans, jalapeño slices and sauce. Served with sour cream. \$7.29

Nachos Grande

Your choice of lightly fried flour or corn tortilla chips, layered with melted cheeses, beans, seasoned ground beef, sauce, sour cream, guacamole, black olives, tomatoes and jalapeños. \$8.29

Nachos Especial

Your choice of lightly fried flour or corn tortilla chips layered with special sauce, beans, chili con queso, cheddar and jack cheese, pico, sour cream and guacamole. \$8.99

Chile Con Queso

Homemade cheese dip, blended with chilies, onions and spices. Served with our famous flour or corn chips. \$6.59

Guacamole Dip

Homemade avocado dip, blended with onions and spices. Served with our famous flour or corn tortilla chips. MARKET PRICE

Salads

Our salads are served with your choice of dressing: Hidden Valley Ranch, homemade house dressing or our delicious salsa.

Chicken Fajita Salad

Grilled marinated chicken, broccoli, green beans, peas, cheese, and tomatoes served on a bed of lettuce. \$7.99

Grilled Pork Loin Salad

Fresh spinach served with toasted almonds, topped with grilled pork loin and fresh fruit. \$8.99

Taco Salad

Seasoned ground beef, broccoli, green beans, peas, cheese and tomatoes served on a bed of lettuce. \$7.29

Spinach Salad

Fresh dipped spinach, toasted slivered almonds and seasonal fruit, served with our homemade balsamic vinaigrette dressing. \$7.99
Add grilled chicken for \$2.00

Quesadilla

You spoke and we listened, we put the ingredients inside! Fresh flour tortillas grilled with melted cheese and jalapeños. Served with sour cream. Cheese \$7.29 Con Pollo \$8.29

La Paloma Quesadilla

The ultimate quesadilla! Melted cheeses, jalapeños, pico de gallo served inside a crisp grilled tortilla shell. Served with sour cream and guacamole. \$8.59
Add chicken or beef \$9.29

Grilled Chicken Quesadilla

Grilled seasoned chicken, melted jack, cream cheese and pico de gallo served inside a crisp grilled tortilla shell. \$9.29

Beef Taquitos

Seasoned sirloin steak sautéed with jalapeño peppers, cheese, onions and spices in fresh flour tortillas. Served with sour cream and guacamole. \$8.29

Flautas

Crisp fried corn tortillas, slow cooked pork or roasted chicken and jack cheese, served with guacamole and sour cream. \$7.99

Chips & Salsa

Your choice of our famous lightly fried flour chips or traditional corn tortilla chips with our homemade salsa. \$4.29



Spinach Salad



House Specialties



Combo #1

Your choice of a beef, chicken, or cheese enchilada. Served with Mexican rice, refried beans, a beef and bean tostada and a fried taco. \$11.99

Combo #2

Your choice of a beef, chicken, or cheese enchilada. Served with Mexican rice, refried beans, a tostada and a pork tamale. \$12.99

La Paloma Sampler

Your choice of a beef, chicken, or cheese enchilada. Served with Mexican rice, refried beans, a chile relleno (traditional or southwestern) and a bean tostada. \$12.99

Chimichanga

A lightly fried burrito filled with your choice of chicken and bean OR beef and bean. Smothered in pork chile and served with Mexican rice, guacamole and sour cream. \$9.99

Beef & Chicken

Carne Asada
Charbroiled steak served with Mexican rice, refried beans, sour cream, guacamole, a roasted jalapeño and warm flour tortillas. \$13.99

Rio Rancho Burrito

Combination burrito smothered with our famous New Mexico green or red chile. Served with Mexican rice and refried beans. \$9.99

Steak & Potato Burrito

Flour tortilla filled with steak, potatoes, pico de gallo and spices. Topped with homemade cheese sauce and served with Mexican rice and beans. \$10.99

Fajita Dinner

Choice of steak or marinated chicken grilled over an open-flame and served with Mexican rice, refried beans, sour cream, guacamole and warm flour tortillas. \$12.99

Carnitas

Your choice of chicken, beef, or pork, seasoned and sautéed with onions, jalapeños, and spices. Served with Mexican rice, refried beans, and warm flour tortillas. \$12.50

Tamale Dinner

Two handmade pork tamales steamed inside corn husks with masa harina, served with Mexican rice and refried beans. \$10.99

Pork Taco Dinner

Two flour tortillas filled with slow cooked shredded pork, pico de gallo, cotija cheese and lime, served with refried beans and Mexican rice. \$9.29

Burrito Supreme

A warm flour tortilla filled with beef, beans, and cheese, smothered in our pork chile. Served with sour cream, guacamole, and Mexican rice. \$9.99

Mexican Sandwich (Torta)

Toasted bun layered with your choice of meat and beans, avocado, jalapeño slices, cheese, lettuce and tomato. Served with French fries. Slow cooked shredded pork \$7.99
Chopped sirloin steak \$8.99
Grilled chicken \$8.49

Fish (Pescado)

Shrimp Fajitas
Charbroiled shrimp served on top of sautéed onions, jalapeños and tomatoes. Served with Mexican rice, refried beans, sour cream, guacamole and warm flour tortillas. \$13.99

Fish Taco

Two corn tortillas filled with grilled or battered and lightly fried catfish, cabbage, pico de gallo, avocado-cilantro sauce and lime. \$9.29

Seafood Combo

One shrimp taco (flour tortilla filled with grilled shrimp, green peppers, onions and spices) and one seafood enchilada. Served with rice and beans. \$12.99

Seafood Chimi

A large flour tortilla stuffed with baby shrimp, crab meat and monterey jack, lightly fried and smothered in a creamy lobster sauce. Served with rice, guacamole and sour cream. \$12.99

Seafood Enchiladas

A customer favorite! Two corn tortillas stuffed with baby shrimp and crab meat, smothered in a creamy lobster sauce. Served with Mexican rice and refried beans. \$12.99



Combo #1



Mexican Sandwich (Torta)



Steak & Potato Burrito



Pork Carnitas



Shrimp Fajitas

Tee It Up

Andy's Chili Cheese Fries

A huge mound of fries smothered with chili and real cheddar and jack cheeses.

Guacamole & Chips

Freshly made guacamole, served with crisp tortilla chips and fresh salsa.

Quesadilla

Extra large flour tortilla filled with melted jack & cheddar cheeses, fresh salsa, green peppers and garnished with guacamole and sour cream.

Nachos

Crisp tortilla chips piled high with melted cheeses, topped with black olives, sour cream, jalapenos, green onions, fresh salsa and homemade guacamole.

Chicken Wings

A dozen Buffalo style chicken wings tossed your way — **Mild, Medium, Hot, Garlic or BBQ**, served with fresh celery and homemade bleu cheese dressing.

Chinese Tacos

Diced spicy chicken, rice noodles and Hoisin sauce served in ice cold lettuce cups.

Bruschetta

Grilled imported Brooklyn Italian bread topped with Buffalo mozzarella, fresh chopped tomatoes, garlic, basil and olive oil.

Peel & Eat Shrimp

A hefty half-pound of cooked chilled shrimp, served with a tangy cocktail sauce.

Onion Rings

A gigantic mound of homemade fried onion rings. You'll need a 60° wedge to get over this mound.

Soup of the Day

The greengrocer's own recipe made daily — ask your caddy.

burgers

"Old Fashioned Hand-Patted Style"

100% ground chuck, seasoned and grilled to perfection, served on our fresh baked buns, piled high with shredded lettuce, secret sauce (it's a really old Murray family recipe), tomato, pickles, onion, golden fries and our green garden salad.

The "Caddyshack" Burger

Over 1/3# of seasoned ground chuck, grilled over our backyard grill.

The "Cheese" Burger

Our choice of cheddar, jack, American or Swiss.

Bacon Cheeseburger

Hickory smoked bacon with your choice of cheese.

Mushroom Burger

Smothered with sauteed mushrooms, topped with Swiss cheese.

"Chicago Blues" Burger

Our Caddyshack burger with melted bleu cheese and served on authentic windy city black bread.

Hickory BBQ Burger

Hickory smoked bacon, melted cheddar cheese and smothered in BBQ sauce.

Turkey or Veggie Burgers

Our healthy alternative.

sand-wedges

Accompanied by golden fries and our green garden salad.

Chicken Breast Sandwich

Charbroiled chicken breast, topped with your choice of cheddar, jack, Swiss or American.

Add Bacon.

Add Guacamole.

Chicago Dog

The Real Deal — an all beef Vienna dog, diced red onions, Chicago's famous green relish, celery salt, hot pepper, pickle spear and a fresh tomato wedge.

Sheboygan's Own Beer Brat

One big banger — simmered in beer with onions.

Italian Sausage

Our Italian sausage covered with Marinara, sweet onions, red and yellow peppers. If you've never had one, this is the one to try.

Italian Beef

Shaved top round, piled high, topped with original "giardinera peppers" and gravy.

Clubhouse Turkey

Yeah every menu has one — but ours is better! Freshly roasted turkey, hickory smoked bacon, fresh tomato and iceberg lettuce piled high on authentic windy city black bread.

Grilled Salmon Club

Grilled fresh salmon (served chilled), hickory smoked bacon, tomato and lettuce with Andy's basil lemon sauce.

Triple Bogey BLT

Warm crispy hickory smoked bacon, shredded lettuce, tomato and mayo.

BACK NINE

On this course, all plates served with mashed potatoes and our green garden salad.

Filet (10 oz.)

Never anything but U.S.D.A. Choice grilled and topped with herb butter.

T-bone Steak (16 oz.)

Grilled to perfection, topped with our herb steak butter.

Chicken Paillard Dinner

Chicken breast pounded thin, grilled and topped with herb butter.

Fresh Fish of the Day

Flown in fresh, or caught by Mac on his latest fishing trip. If you've seen Mac golf, you'd know why he's the fisherman in this group.

Backyard BBQ

BBQ Baby Back Ribs

A huge portion of baby back ribs grilled and basted in our homemade BBQ sauce, served with golden fries and our green garden salad.

BBQ Chicken

1/2 of a chicken basted in our homemade BBQ sauce, grilled backyard style and served with golden fries and our green garden salad.

Hickory BBQ Combo

Ed and Brian used to fight over who got what so Andy came up with this: 1/2 ribs, 1/2 chicken — the best of both worlds, served with golden fries and our green garden salad.

BBQ Pulled Pork Sandwich

Hickory smoked pork shoulder, hand-pulled and topped with French onion straws, served on our freshly baked bun, accompanied with golden fries and our green garden salad.

the Greens

Bleu cheese, 1000 island, ranch, vinaigrette or fat free honey mustard.

The Wedge Salad

A fresh wedge of iceberg lettuce, topped with hickory smoked bacon, crumbled bleu cheese, roma tomatoes, homemade parmesan croutons and our own bleu cheese dressing. (This is the only wedge in Andy's bag.)

The Caddy's Tour Caesar Salad

Crisp romaine lettuce, tossed with Caesar dressing, accompanied by our homemade parmesan croutons, and sprinkled with romano cheese.

Add Chicken

Add Shrimp

Chicken Breast Salad

Fresh picked spinach, grilled chicken breast, red & green peppers, crumbled bleu cheese, walnuts and homemade parmesan croutons; served with homemade warm bacon dressing.

The Hack Salad

Fresh California greens tossed with shredded freshly roasted turkey, hickory smoked bacon, crumbled bleu cheese, roma tomatoes, homemade parmesan croutons, black olives, diced hard-boiled egg and tossed with your choice of dressing.

Fresh Salmon Salad

Grilled fresh salmon, layered over hearts of romaine, accompanied by our balsamic vinaigrette.

The Turn - Pasta

Marinara w/Italian Sausage

Hearty traditional marinara sauce accompanied with Italian sausage, served over linguini.

Tomato and Basil

Tossed with freshly diced tomato, garlic and olive oil, served over spaghetti.

Shrimp Scampi

Sauteed with whole garlic cloves, white wine, fresh basil, olive oil and parsley, served over linguini.

The "Poor Man's" Carbonara

White wine, hickory smoked bacon, parmesan cheese, and garden fresh peas, served over spaghetti.

SLICES

Cheese Pizza

Our pie topped with mozzarella, oregano and our own pizza sauce.

Pepperoni

Our pie with pepperoni piled on top.

Hickory BBQ Chicken

Our pie topped with hand pulled BBQ chicken, grilled onions and mozzarella.

Grilled Vegetable

Our pie topped with sauteed mushrooms, peppers, Spanish onions, garlic and mozzarella.

FRENCH FRIES
SPOKEN HERE

LOCO MOJITO

**MEXICAN/TEXAN
CANTINA & COCKTAIL BAR**

**197 BRICK LANE, LONDON E1 6SA
020 7033 4666**



Starters

1. CIABATTA GARLIC

BREAD (V) £2.95
Grilled Ciabatta bread with lots of garlic butter

2. CIABATTA GARLIC BREAD

WITH CHEESE & SALAD (V) £3.45

Ciabatta garlic bread topped with mild salsa

3. LOUISIANA BUFFALO

WINGS £3.95

Oven roasted tender chicken wings smothered in spicy BBQ sauce

4. BBQ RIBS SAMPLER £3.95

Tender pork spare ribs in our 'soon to be famous' smoked honey BBQ sauce

5. MEXICAN SALSA DIPS (V) £4.25

Tortilla chips served with spicy tomato salsa, sour cream & guacamole

6. FIRE BEAN & CHILLI HUMMUS

DIPS (V) £4.25

Delicious spicy re-fried bean & chilli hummus dips - served with tortilla chips

7. BEEF CHILLI SAMPLER £4.25

Bowl of our famous chilli on carne with sour cream, onions & tortilla chips

8. CALAMARI FRIED £4.95

Deep fried lightly battered calamari rings, served with lime & chilli tartare

9. CREAM CHEESE

JALAPENOS (V) £4.75

Cream cheese stuffed with jalapeno peppers, breaded & deep fried golden, served with salsa dip

10. COLORADO

MUSHROOMS (V) £4.50

Cheese & garlic stuffed mushrooms, breaded & deep fried golden, served with sour cream

11. LOADED POTATO SKINS

Served crispy with a selection of savory fillings

A) SMOKED BACON & CHEESE £3.95

B) CHILLI CON CARNE & SOUR

CREAM £4.25



Nachos

12. CLASSIC NACHOS (V) £3.95

Tortilla chips topped with tomato salsa, melted cheese, sour cream, guacamole & jalapenos

13. SPICY BEEF NACHOS £4.95

Classic cheese nachos above with an additional topping of spicy beef, served with sour cream & guacamole

14. CHICKEN NACHOS £4.95

Tortilla chips topped with salsa, cheese, shredded chicken, guacamole & sour cream

15. CHORIZO & OLIVE NACHOS £4.95

A colourful range of toppings, salsa, cheese, spicy chorizo salami, black olives, sour cream & guacamole

16. Combo Fiesta to Share

Hey amigos, cant choose? Let's mix it up! Mixed starter consisting of smoked BBQ ribs, Louisiana chicken wings, Colorado mushrooms & cream cheese jalapenos, served with sour cream, salsa & tortilla chips

(serving for 2 £8.95 - serving for 4 £15.95)

Tacos

Crispy corn tacos (2) filled with lettuce, pico de gallo, salsa, cheese & a additional topping from the list below. Served with guacamole & sour cream

17. CHILLI CHICKEN £4.95

18. FIRE BEAN & HUMMUS (V) £4.95

19. CHILLI BEEF £4.95

Note

- As fresh chickens are used in our dishes, small pieces of bone may rarely be found in your meal.
- Minimum food charge £6.00 per person on weekends & bank holidays

20. CHORIZO & CHEESE

QUESADILLA £4.50

Grilled tortilla filled with chorizo, cheese, pico de gallo & salsa, served with tomato chilli relish

21 HONEY DUCK & GINGER

TAQUITAS £5.20

Deep fried Mexican style tortilla rolls filled with honey duck, ginger, spring onion, bamboo shoots, salsa & jalapenos, served with sweet chilli dip

22. PERI PERI BBQ PRAWNS £5.50

King prawns skewered with limes & chargrilled with Cajun spices, served with peri peri chilli dip. TOTALLY TROPICAL!

23. MUSSELS IN TOMATO CHILLI

SALSA £5.50

Bowl of jumbo mussels in a smoked chilli & garlic tomato salsa, served with sour cream & a slice of garlic bread

Drinks

FRUIT JUICE.SOFT DRINKS £2.25

MINERAL WATER (BTL 500ML) £2.00

MINERAL WATER (BTL 1 LTR) £3.50

CAPPUCINO £1.95



-Viaggio d'Italia- (Tour of Italy)

All Dinners Include Choice of Our Hearty House Salad or Delicious Homemade Soup and Wonderful Garlic Bread

Parmigiana (Breaded, Fried, Topped with Our Signature Marinara Sauce and Mozzarella)
Served with Choice of Fettuccine Alfredo, Spaghetti or Capellini with Marinara Sauce

Pollo (Chicken) 13.50 **Vitello (Veal)** 15.95 **Melenzane (Eggplant)** 13.50

Gamberi (Non Breaded Shrimp) 16.50

Marsala (Sauteed with Caramelized Onions, Fresh Mushrooms and a Creamy Marsala Sauce)
Served with Choice of Fettuccine Alfredo, Rigatoni, Spaghetti or Capellini with Marinara Sauce

Pollo (Chicken) 14.95 **Vitello (Veal)** 16.95

Piccata (Sauteed Classic Creamy Lemon-Butter, White Wine and Caper Sauce)
Served with Choice of Fettuccine Alfredo, Rigatoni, Spaghetti or Capellini with Marinara Sauce

Pollo (Chicken) 14.95 **Vitello (Veal)** 16.95

Penne Rustica Penne Pasta Tossed with Grilled Italian Sausage, Onions, Sweet Peppers 14.00
Topped with Our Delicious Hearty Meat Sauce

Penne Arrabiatta (Spicy) 14.95
Penne Pasta Tossed with Sauteed Chicken, Sausage, Roasted Red Peppers, Hot Peppers & Onions
Topped with Our Wonderful Marinara Sauce

Gnocchi Riscoprita (Potato & Cheese Dumplings) 14.95
Sauteed Shrimp and Scallops, Prosciutto, Roasted Red Peppers, in a Asiago Cream Sauce

-Pollo- (Chicken)

Sauteed Chicken & Broccoli 13.95
Chicken, Broccoli, Onions, Sauteed in Olive Oil and
Garlic, Tossed with Penne Pasta and Your Choice of
Our Homemade Alfredo, Marinara or Pesto Sauce

Chicken Tortellini 13.95
Chicken, Peas, Onions, Garlic Sauteed in Olive Oil
and Tossed with Cheese Tortellini and Your Choice of
Our Homemade Alfredo, Marinara or Pesto Sauce

Chicken Tortellini-Florentina 13.95
Chicken, Onions, Ham, Spinach, Garlic,
Tossed with Tortellini and Alfredo Sauce

Pollo Basilico 14.50 **NEW**
Chicken, Fresh Baby Spinach, Basil, Onions,
Sun-Dried Tomatoes and Creamy Pesto Sauce,
Tossed with Cavatappi Pasta

Chicken Rolata 15.95 **NEW**
Chicken Breast Stuffed with Spinach, Ricotta, Sausage,
Parmesan and Roman Cheese, Browned and Simmered
in Marsala Sauce, Served with Sauteed Vegetables
Tossed in Oil & Garlic Sauce with Cavatappi Pasta

Veneziana (Venetian Chicken) 14.95
Breaded, Chicken Breast Covered with Layers
of Provolone, American Cheese and Ham All
Melted Together Topped with Creamy Alfredo
Sauce, Served with Fettuccini

-Carne- (Beef & Pork)

All Served with Choice of Fettuccini, Spaghetti,
Capellini, Whole Wheat Capellini,
Sauteed Vegetables or French Fries

Pizzaiola Marinara, Melted Fresh Mozzarella and Oregano

Grilled Porchetta (Pork) 16.95 **NEW**
10 oz. Bone-In Porkchop

Bistecca (Steak) 18.95
12 oz. Char-Grilled Choice Ribeye

Toscana (Tuscan) Aromatic Blend of Lemon and Herbs

Grilled Porchetta (Pork) 15.95 **NEW**
10 oz. Bone-In Porkchop

Bistecca (Steak) 17.95
12 oz. Char-Grilled Choice Ribeye

Porchetta Agridolce 16.95
Grilled Pork Cutlets, Crusted in a Sweet and
Savory Blend of Caramelized Onions, Roasted Red
Peppers, Prosciutto, Brown Sugar and Mustard

Add Scampi Shrimp \$6.00

-Pollo Alla Griglia- (Grilled Chicken Breast)

All Served with Choice of: Fettuccini, Penne,
Spaghetti, Capellini or Sauteed Vegetables
Choice of Sauces: Marinara, Pesto or Alfredo

Marinara 13.95
Tuscan-Lemon Marinade

Margherita 15.95
Topped with Roma Tomatoes, Fresh Mozzarella,
Fresh Basil, Garlic and Citrus Balsamic Reduction

Milanese 14.95
Topped with Grilled Mushrooms, Marinara
Sauce and Mozzarella

Stefano's Smothered 14.95
Smothered with Sauteed Onions, Green Peppers,
Mushrooms and Melted Provolone Cheese



-Frutta di Mare- (Seafood)

Shrimp Scampi 16.00
Sauteed Shrimp in a Creamy White Wine,
Butter & Garlic Sauce Tossed with Spaghetti

Shrimp and Penne Arrabiatta 16.95 **NEW**
(Spicy) Shrimp Sauteed in Garlic, Butter, Olive
Oil and White Wine, Tossed with Peppers,
Marinara Sauce, Parmesan and Spaghetti

Linguini with Clam Sauce 14.95 **NEW**
Clams Sauteed with Onions, Garlic, Fresh Herbs in
Olive Oil, White Wine Sauce, Tossed with Linguini

Seafood Medley 16.95 **NEW**
Shrimp, Scallops and Clams Sauteed with
Cauliflower, Carrots, Zucchini, Fresh Baby
Spinach, Tossed with Our Creamy Pesto, Cavatappi
Pasta and Finished with Bacon Crumbles

Gamberi D'Veneto 16.95 **NEW**
Shrimp Sauteed with Mushrooms, Sun-Dried
Tomatoes, Fresh Herbs and Garlic, Tossed with
Cavatappi Pasta and Lemon Cream Sauce

Blackened Mahi 16.95 **NEW**
House Blackened Seasoned, Char-Grilled and
Set on Top of Linguini with Sauteed Vegetables
in an Oil and Garlic Sauce

Grouper
Pan Seared Fresh Grouper Filet, Served with
Sauteed Vegetables Tossed with Cavatappi
Pasta in Oil and Garlic Sauce

Agridolce (Sweet and Savory) 16.95
Caramelized Onions, Roasted Red Peppers,
Crisp Prosciutto and Honey Mustard Sauce

Florentina (Florentine) 16.95
Creamy Spinach, Garlic, Parmesan Cheese
Sauce, Topped with Crispy Prosciutto

Pecan Crusted 16.95
Dredged in Ground Pecans and Seasoned to
Perfection, Topped with Orange Amaretto Sauce

-New York Style Pizza- We Still Hand Toss Our Pizza!

Cheese	9.00	11.25	13.25
One Topping	10.45	12.75	14.75
White Pizza (Bianco) NEW	9.00	11.25	13.25
Olive Oil, Garlic, Parmesan and Mozzarella			
White Supreme (Bianco) NEW	14.50	16.75	18.50
Additional Toppings	1.75		
Stefano Special	14.50	16.75	18.50
Cheese Pizza by the Slice	2.25		
Each Additional Topping	.35		
Toppings: Pepperoni, Beef, Ham, Sausage, Bacon, Mushrooms, Onions, Green Peppers, Anchovies, Extra Cheese, Black Olives, Tomatoes, Green Olives, Banana Peppers, Pineapple			
Gourmet Toppings	2.00		
Fresh Spinach, Roasted Red Peppers, Meatballs, Broccoli, Artichoke Hearts (\$2.50), Fresh Mozzarella (\$2.50), Chicken (\$4.00)			



-Stuffed Pizza-

Palermo Pleaser 20.50
Chunks of Meatball, Pepperoni, Sausage and
Ham Covered with Creamy Mozzarella and
Our Signature Pizza Sauce

Venice Veggie 20.50
Mushrooms, Green & Black Olives, Onions,
Green Peppers and Banana Peppers Covered
with Our Creamy Mozzarella
and Our Signature Pizza Sauce

Can't Eat All That?
Now You Can Order a Smaller Size
Smaller Stuffed Pie 15.00

-Calzone & Stromboli-

Calzone 8.25
Ricotta, Mozzarella, Sausage, Pepperoni
and Mushrooms

Super Stromboli
Small 13.50 Large 17.50
Ham, Salami, American Cheese, Capicola,
Mozzarella, Pepperoni, Sausage, Green
Peppers, Mushrooms and Pizza Sauce

-Special Gourmet Pizza-

Pizza Romano 19.50
Nicely Seasoned Tender Chunks of Chicken
Breast, Mozzarella and Romano Cheese with
Our Own Signature Pizza Sauce

Pizza Milano 19.50
Chunks of Tomato, Onions, Mushrooms, Black Olives
Seasoned with Olive Oil, Garlic, Herbs and Spices with
a Light Covering of Mozzarella and Romano Cheese

-Beverages-

We Proudly Serve Pepsi Products

Coffee & Tea Coffee, Espresso, Cappuccino, Tea
Alcoholic Beverages Draft Beers, Domestic
& Import Bottles, Specialty Tailored Wine List

-Children's Menu-

Spaghetti or Fettuccini 5.95
Cheese Ravioli 5.95
Slice of Pizza w/ One Topping 3.95
Cheese Tortellini 5.95 **NEW**
Chicken Tenders (4) w/ Fries 5.95
Cheeseburger and Fries 5.95
Grilled Cheese and Fries 4.95 **NEW**

Ask Your Server About Our
Homemade Desserts!

Stefano's

A Taste of Italy



Pick Up, Eat in, Catering

2600 S. Irby St. Florence, S.C. 29505

(843)664-9191

Welcome to Stefano's

Italy ... rich in history and tradition, its people are diverse - from the high fashion in Milan
to the farmer in Sicily. The lands are abundant in treasures which they put to use in the preparation
of their wonderful cuisine, making them renowned for their culinary skills.

We, at Stefano's, continue the tradition of our heritage by using choice imported meats, robust
Italian seasonings and fine imported cheese — and don't forget — we still hand-toss our pizza!

We want to share a taste of the old country with our patrons and we hope you enjoy our
food as much as we enjoy serving you!

stefanosofflorence f



Hours: Monday-Tuesday 11-9
Wednesday-Thursday 11-10
Friday-Saturday 11-11
Sunday Closed

WE ACCEPT ALL MAJOR CREDIT CARDS



www.stefanosflorence.com

APPETIZER

B.B.Q Beef Ribs -----	6.95	
grilled beef ribs marinated with soy sauce, sake, onion and garlic, aged to perfection		
Broiled Mussel -----	6.95	
1/2 dozen of mussel broiled with masago (smelt egg) and green onion		
Calamari Rings -----	5.95	
lightly fried calamari, served with spicy house teriyaki sauce		
Dynamite -----	6.95	
baked scallop sauteed with mushroom and onion in a slightly sweet and creamy sauce		
Fresh Oyster -----	9.95	
1/2 dozen of fresh oyster on half shell served with spicy ponzu sauce		
Fish Ball -----	4.95	
mushroom w/ spicy tuna lightly fried		
Gyoza -----	5.95	
fried Japanese beef dumpling, served with sesame-soy sauce		
Kama -----	6.95	
grilled yellow tail collar, served with special house ponzu (slightly tart, lemony soy sauce)		
Monkey Fry -----	5.95	
deep fried spicy tuna in japanese mint leaf		
Oyster Shooter -----	3.95	
fresh oyster in spicy ponzu sauce		
Sesame Chicken -----	6.95	
lightly fried marinated chicken with spicy teriyaki sauce		
Shrimp & Vegetable Tempura -----	5.95	
crispy light fried shrimp & vegetable tempura served with delicate tempura sauce		
Soft Shell Crab -----	6.95	
deep fried soft shell crab served with house ponzu sauce		
Uni Shooter -----	4.95	
fresh sea urchin in spicy ponzu sauce		
Vegetable Tempura -----	5.95	
crispy light fried mix fresh of vegetables, served with delicate tempura sauce		

SALAD

Crab Salad -----	5.95	
crab meat with japanese vegetables and organic spring mix		
Garden Salad -----	3.95	
salad with sesame dressing		
Octopus Salad (spicy) -----	8.95	
cooked octopus with cucumber and japanese vegetables, served with spicy vinegared dressing		
Sashimi Salad (spicy) -----	8.95	
assorted sashimi and organic spring mix, served with vinegared spicy dressing		
Salmon Skin Salad -----	6.95	
broiled salmon skin with japanese vegetables and organic spring mix		
Seared Tuna Salad -----	8.95	
seared tuna and organic spring mix, served with vinegared garlic dressing		
Seaweed Salad -----	4.95	
seasoned seaweed with toasted sesame seeds		
Squid Salad -----	4.95	
cooked squid with various kinds of vegetable		
Tofu Salad -----	4.95	
tofu and organic spring mix, served with bonito flakes and sesame dressing		

SIDE DISH

Edamame boiled soy bean pods -----	2.95
Miso Soup soy bean soup with tofu, seaweed and green onion -----	1.50
Steamed Rice tender and moist japanese steamed rice -----	1.50

All prices subject to change without further notice

CHEF'S SPECIAL ROLL

Rainbow Roll (7 different kinds of fish outside) \$8.95		
Spider Roll (softshell crab inside) \$9.95		
Tempura Roll (shrimp tempura inside) \$7.95		
		Tiger Roll (california topped with unagi & salmon) \$8.95
Caterpillar Roll (fresh water eel with avocado outside) \$8.95		
Ichiban Roll (spicy tuna & asparagus w/tuna & shrimp) \$8.95		
		Spicy Tuna Tempura (spicy tuna deep fried) \$7.95
Tempura California Roll (deep fried seaweed outside) \$7.95		
		Sumo Roll (tuna, salmon, hamachi, avocado) \$8.95
Rose Roll (spicy tuna & shrimp tempura) \$7.95		
		H.O.T. Roll (spicy tuna, cream cheese, jalapeno, deep fried) \$8.95
		Ultimate Albacore (shrimp tempura w/spicy albacore) \$8.95

BBQ SANDWICHES

	Regular	Jumbo
Pulled Pork (<i>our house specialty</i>)	5.79	7.79
Smoked Turkey	5.79	7.79
Smoked Ham	5.79	7.79
Beef Brisket	6.09	8.09
Combo Sandwich (any two meats listed above)	Add 45¢	
Smokie Joe (chopped smoked beef & pork on a bun)	5.79	7.79
Joe's BBQ Sausage on a Bun	5.69	

SPECIALTY SANDWICHES

Carolina Pork Sandwich <i>Pulled pork served on a toasted bun, topped with spicy cole slaw and our Bubba's sauce</i>	6.79
The Hog Heaven <i>Pulled pork and sliced sausage on a bun</i>	6.79
Open-Faced Lean 'n' Mean <i>Smoked turkey on Texas toast, topped with spicy slaw</i>	6.79
Pulled Chicken Breast Sandwich <i>Smoked chicken breast, BBQ mayo, lettuce & tomato jam</i>	7.19
The Z-Man Sandwich <i>Slow-smoked beef brisket, smoked provolone cheese, topped with two crispy onion rings, on a toasted Kaiser roll</i>	7.39

What self-respecting BBQ joint would put a **vegetarian** sandwich on its menu? We would, that's who. It's 2014, people!

The Portobello Z-Man 7.39

It's a Z-Man! With smoked mushrooms, instead of brisket!

SALADS

Pig Salad <i>Warm pulled pork with our Bubba's sauce on top</i>	8.29
Smoked Chicken Salad <i>Warm pulled chicken breast on top</i>	8.29
Pit Boss Salad <i>Cold sliced brisket, turkey, and ham, with cheese</i>	8.29
Side Tossed Salad	4.79



SIDE DISHES

BBQ Beans, Potato Salad, Creamy Cole Slaw,
Dirty Rice, Spicy Slaw, Red Beans & Rice

Side (feeds one person): 2.65

Cup (feeds two people): 3.79

Pint (feeds 2-3 people): 5.59

Quart (feeds 5-6 people): 9.59

Half-Gallon (feeds 10-12 people): 16.49

OTHER STUFF

French Fries	2.99
Onion Rings	5.35

SMOKED CHICKEN GUMBO

Side: 3.59

Cup: 4.79

Pint: 7.09

Quart: 11.99

Zagat Rated
#1 Barbecue in Kansas City
2004 - 2013
www.oklahomajoesbbq.com
www.joeskc.com

BBQ DINNERS

Served with one side dish and Texas toast

Ribs & One Meat Dinner <i>Three ribs, plus your choice of pulled pork, smoked turkey, smoked ham, or sausage</i>	13.59
Ribs & Brisket Dinner <i>Three ribs, plus sliced beef brisket</i>	13.89
Ribs & Chicken <i>Three ribs, plus ¼ Chicken</i>	13.29
One Meat Dinner <i>Choose from: pulled pork, turkey, ham, or sausage</i>	9.39
Brisket Dinner <i>Sliced beef brisket</i>	9.99
Two Meat Dinner <i>Choose from: brisket, pulled pork, smoked turkey, smoked ham, or sausage</i>	11.99

CHICKEN

Smoked Chicken Dinner (Half-Chicken) <i>Served with one side dish and Texas toast</i>	9.29
Half-Chicken (No sides)	8.09
Full-Chicken (No sides)	13.39

RIB DINNERS

Served with one side dish and Texas toast

Rib Dinner (Half-Slab)	14.99
Slab Dinner (One Full-Slab)	23.99

JUST RIBS

Full-Slab of Ribs <i>Great for Carry-out (Serves 2-3 people)</i>	21.99
Short End	15.79
Long End	13.29

MEAT BY THE POUND

Sliced and available hot or cold. One pound serves three adults.

Beef Brisket	14.99/pound
Pulled Pork, Turkey, Ham, or Sausage	13.99/pound

3002 West 47th Avenue
Kansas City, Kansas 66103
913.722.3366

11723 Roe Avenue
Leawood, Kansas 66211
913.338.5151

11950 South Strang Line Road
Olathe, Kansas 66062
913.782.6858

HOURS FOR ALL LOCATIONS: Monday-Thursday: 11:00 a.m. - 9:00 p.m., Friday & Saturday: 11:00 a.m. - 10:00 p.m. CLOSED SUNDAYS

INFINITY Restaurant

Burgers

Infinity	6.00
Bacon & American	6.50
Cheddar & Chili	6.50
Black & Bleu	6.50
Mushroom Swiss	6.50

All burgers come dressed w/ mayo, lettuce, tomatoes & pickles. All burgers served with chips.

Sandwiches

Grilled Chicken	6.00
Grilled Portabella w/ Swiss	6.95
Classic Club w/ Chips	6.95
Turkey on Wheat w/ Fruit	6.95
BLT w/ Chips	5.95

All sandwiches come dressed w/ mayo lettuce & tomatoes. Pickle on side.

Pizza

Hunk of Cheese	3.00
Hunk of Pepperoni	3.50

For the Kid's

Corn Dog w/ Chips & Sm Drink	5.00
Chicken Nuggets w/ Chips & Sm Drink	5.00

Po'Boys



Fried Shrimp	8.95
Fried Catfish	7.95
Hamburger	7.95
Roast Beef	7.95
French Fry	4.95
Chicken Tender	6.95
Grilled Ham & American Cheese	6.95
Grilled Chicken	7.95

All PoBoy's come dressed w/ mayo, lettuce, tomatoes & pickles.

Salads

Grilled Chicken Caesar	6.95
Grilled Shrimp Caesar	7.95
Chef Salad	5.95
Chicken Waldorf Salad on Croissant w/ fruit	7.95

Ask about our salad special of the day!

Interested in our Catering options & menu?
Contact goodfood@visitinfinity.com or 228-533-9025 ext 307 for more information.
For to go orders call 228-533-9025 ext 314.

Local Favorites

Seafood Gumbo A classic New Orleans gumbo w/ Gulf shrimp, crawfish & okra	5.95
Jambalaya Shrimp & sausage jambalaya served w/ veggie & bread	6.95
Gumbolaya Gumbo surrounded by Jambalaya	7.95
Southern Fried Catfish Plate Crispy fried catfish served w/ French fries & cole slaw	11.95
Fried or Grilled Shrimp Plate Fried or grilled shrimp served w/ French fries & cole slaw	12.95
Fried Chicken Tenders served w/ French fries	6.95

Sides

Chili Cheese Fries	2.50
French Fries— Small	1.50
Large	2.00
Fried Pickles	2.50
Veggie of the Day	1.50
Cole Slaw	1.50
Jambalaya	3.95

Add: jalapeno, chili, brown gravy, Swiss, American or cheddar for \$0.25.