

THE LITTLE FOOD INN

DINNER MENU

Starters	HOME COOKING
WINGS 12	HOMEMADE VEGETABLE LASAGNA
BBQ chipotle, honey BBQ, sweet chili, or buffalo EGGPLANT NAPOLEAN 12	creamy ricotta filling & fresh vegetables served over sautéed spinach topped in light pink sauce
oven breaded baked eggplant stacked with roasted red peppers, & fresh mozzarella drizzled with pesto PHILLY CHEESE STEAK EGG	COUNTRY FRIED STEAK lightly battered country fried steak topped with homemade white gravy with garlic mashed potatoes, corn bread, & sautéed spinach
ROLLS 12 with ranch dipping sauce CALAMARI 12	MILE HIGH MEATLOAF homemade gravy, garlic mashed potatoes, &
traditional, buffalo, general, or sweet chili style PARMESAN TRUFFLE CORN TOTS with garlic aoili dipping sauce	frizzled onions over rye ITALIAN POT ROAST RAGU slow cooked shredded roast with peas, savor gravy, & parmesan served over egg noodles (traditional style also available)
TEX MEX GUACAMOLE 11 homemade guacamole topped with house pico de gallo with corn tortilla chips GERMAN PRETZEL 11 with beer cheese dipping sauce	CHICKEN POT PIE GNOCCHI 19 pulled chicken in a white gravy with peas, mushrooms, carrots, celery, & onion over potato gnocchi with puff pastry topping
SWEET CHILI FRIED CAULIFLOWER 11 with ranch dipping sauce ENTREES	NANA'S STUFFED PEPPERS large green pepper cups filled with seasoned ground beef, rice, & bread crumbs topped with light tomato sauce, melted mozzarella, & stir fry vegetables over cauliflower risotto
SALMON PUTTANESCSA for fresh wild salmon sautéed in light tomato broth with capers, onion, & kalamata olives over sautéed spinach	THANKSGIVING DINNER 20 fresh carved turkey topped with gravy, bread stuffing, mashed potatoes, julienne vegetables, &
cauliflower risotto COCONUT CURRY SEAFOOD BOWL fresh scallops, shrimp, & clams sautéed in a coconut curry broth with refreshing cilantro & Asian vegetabl served over rice noodles	MEDITERRANEAN CHICKEN PLATTER 19 lemon & herb marinated chicken breast over Greek orzo pilaf with hummus, tzatziki, & toasted
LOBSTER PAPPARDELLE E FINO fresh lobster, scallops, and shrimp sautéed in a sherry cream sauce with sun dried tomatoes & spinach serve over pappardelle	
SHRIMP SCAMPI shrimp & farfalle pasta sautéed in a garlic & oil sauce with bell peppers & sun dried tomatoes finished with	SWEET & SOUR CHICKEN fresh chicken breast sautéed in our sweet & sour sauce with pineapple, carrots, water chestnuts, & diced peppers served over coconut rice KIDS CORNER
lime juice & fresh cilantro PENNE ALA VODKA	PASTA WITH BUTTER OR SAUGE 8 CHICKEN TENDERS & FRIES 8
penne pasta tossed in a light tomato cream sauce with fresh peas, tomato, & onion add chicken \$4, fresh salmon or shrimp \$8	MAO & OHELSE & TRIES
SALISBURY STEAK MARSALA Salisbury style steak sautéed in a wild mushroom & marsala sauce with peas & carrots served over egg	CHEESE OR CHICKEN 19 QUESADILLA 9 ZOE SPECIAL 8 half grilled cheese, chicken finger, & fries
www.littlefo	THE "JACKSONATER" 8 crispy bacon on brioche roll with side fries READ, & WRAPS AVAILABLE odinn.restaurant turday 5pm-8pm



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Salad le entrée add chicken \$4, shrimp, salmon, or steak \$8

WINTER SALAD **(b)**baby greens, feta cheese, mandarin oranges, dried cranberries, and honey roasted walnuts with our balsamic dressing

MEDITERRANEAN EGGPLANT SALAD

oven baked breaded eggplant stacked over baby greens with fresh mozzarella, roasted peppers, avocado, and red onion lightly drizzled with house pesto with side balsamic vinaigrette

BUFFALO CHICKEN SALAD

romaine, boneless buffalo chicken, crumbled blue cheese, tomato, and celery served with our homemade ranch dressing

THOMAS TEX MEX SALAD
romaine with breaded chicken cutlet, cheddar cheese, black olives, tomato, red onion, and homemade tortilla strips served with our homemade buttermilk ranch dressing

CAJUN CHICKEN SALAD
grilled Cajun chicken, cheddar jack cheese, corn, black beans, avocado, red onion, & pico de gallo served over romaine with our chipotle ranch dressing

AUTUMN SHRIMP SALAD 17 fresh grilled shrimp, bacon, craisins,baby spinach, shredded carrots, hard boiled egg, bacon, dried cranberries, green apple, & dried figs with balsamic vinaigrette

ROADHOUSE STEAK COBB
petite sirloin cooked to your liking served over
romaine with crumbled blue cheese, bacon, fresh
hard boiled egg, red onion, tomato, and croutons
with a side of buttermilk ranch dressing

SALMON SOUVLAKI SALAD fresh wild salmon, feta, cucumber, tomato, red onion, Kalamata olives, grape leaves, red onion, & toasted pita over Bibb lettuce with side of cucumber yogurt dressing

SANDWICH BOARD

CAPRESE CIABATTA 12 fresh mozzarella, thick tomato, red onion, capers, mixed greens, & pesto olive oil on toasted ciabatta

SHORT RIB QUESADILLA
slow cooked short ribs, melted cheddar, pico de
gallo, sliced avocado, and creamy chipotle served
in warm flour tortilla with a side of cilantro rice
pilaf

SANDWICH BOARD

CAJUN CHICKEN BURRITO 14 cajun chicken, cilantro rice, cheddar cheese, fresh avocado, pico de gallo, and sautéed onions served in toasted tortilla wrap with our creamy buttermilk ranch dressing

AUTUMN TURKEY BURGER
lean turkey burger, brie cheese, sliced green
apple, bacon, Bibb lettuce, sautéed onions, &
balsamic onion jam on toasted brioche roll

TUSCAN VEGGIE BURGER
house veggie burger, goat cheese, roasted red
peppers, avocado, sautéed onions, balsamic
greens, & garlic aoili

JERSEY BURGER

100 percent black 1/2 lb. angus burger cooked to your liking topped with melted American cheese, fried egg, & taylor ham with spk on toasted brioche roll with a side of home fries

STEAK & BLUE CIABATTA 14
petite sirloin steak cooked to your liking,
crumbled blue cheese, tomato, red onion, avocado,
balsamic mixed spinach & ranch dressing on
toasted ciabatta roll

ULTIMATE MEATLOAF SANDWICH our homemade meatloaf, melted cheddar cheese, and our top secret condiment served on grilled Texas toast

PASTRAMI RUEBEN
lean pastrami, melted swiss cheese, homemade coleslaw, and Russian dressing served on grilled rye bread

BLACK BEAN BURGER

chipotle pepper infused black bean patty, melted pepper jack, Bibb lettuce, banana peppers, pico de gallo, avocado, & chipotle aioli

SIDES

HOMEMADE ONION RINGS
7
PARMESAN TRUFFLE FRIES 6
8
REGULAR, SWEET POTATO, OR GURLY FRIES
6
7
SAUTEED SPINACH 6
5
JULIANNE VEGETABLES 6
7
GARLIC MASHED POTATOES 6
6
GRILLED VEGETABLE MEDLEY 6
7
CILANTRO RICE PILAF 6
6
CAULIFLOWER RISOTTO 6