

Sarah's

- KITCHEN -

BREAKFAST BEGINNINGS

GREEK YOGURT PARFAIT \$4.99

Creamy vanilla Greek yogurt with fresh berries, and topped with homemade harvest nut granola.

OATMEAL \$2.99

Served with brown sugar and raisins.

COUNTRY STYLE BISCUITS & GRAVY \$4.49

Buttermilk biscuits with Sarah's country gravy.

Fresh Baked Goods

BLUEBERRY OR BANANA NUT MUFFIN

TOASTED BAGEL with cream cheese

\$2.50 each

* EGGS, EGGS & MORE EGGS

Served with your choice of hash brown potatoes or O'Brien potatoes and toast. (Substitute egg whites for \$.99)

* TWO EGGS ANY STYLE \$3.29

ADD BACON OR SAUSAGE \$4.29

* COUNTRY STYLE OMELET \$6.99

Made with three large eggs. Your choice of three items - mushrooms, tomatoes, bell peppers, onions, bacon, sausage, spinach & cheese. Additional toppings .49

* NEW YORK STEAK & EGGS \$8.99

8oz marinated New York steak cooked your way & served with two eggs any style.

* GIANT HAM STEAK & EGGS \$8.29

Bone-in ham steak served with two eggs any style.

* SARAH'S CHICKEN FRIED STEAK \$7.99

Breaded, deep fried and smothered with Sarah's country gravy served with two eggs any style.

* CORNED BEEF HASH & EGGS \$7.99

3 eggs any style served over classic corned beef hash with choice of potatoes.

* LOCO MOCO BREAKFAST \$7.99

Hand Crafted juicy ground beef patty topped with two eggs your way and brown gravy over steamed rice.

* BREAKFAST BURRITOS \$5.99

Choice of ham, chorizo or sausage and scrambled with two eggs, green chilies, cheddar & jack cheese wrapped in a flour tortilla and served with guacamole and sour cream.

From the Griddle

Served with butter & maple syrup.

BUTTERMILK PANCAKES \$4.29

ADD BLUEBERRIES \$4.99

BELGIUM WAFFLE \$5.29

FRENCH TOAST \$5.29

Three pieces of thick egg bread dipped in our own cinnamon vanilla egg batter and grilled to perfection.



CRAVINGS, SALADS & SOUPS

* CORTLAND'S CRISPY CHICKEN FINGERS, BUFFALO CHICKEN WINGS or CAJUN BAKED WINGS \$8.99

Buffalo, Garlic Parmesan, Sweet BBQ served with ranch or blue cheese dressing, carrots and celery sticks.

BEER BATTERED ONION RINGS \$6.99

Sweet Maui onions beer battered and fried.

ALEJANDRO'S NACHOS GRANDE \$8.99

Tortilla chips piled high & topped with seasoned taco meat, refried beans, black olives, diced tomatoes, diced green chilis, jack and cheddar cheese, sour cream & guacamole.

HOMEMADE ITALIAN MEATBALLS with MARINARA \$6.99

A special ground of beef and pork seasoned just right and slowly cooked in a secret marinara sauce. Served with garlic bread sticks.

QUESADILLA \$6.99

Grilled flour tortilla with cheddar and jack cheese served with guacamole, sour cream & Pico de Gallo.

Chicken \$7.99 Beef \$8.99

SPINACH & ARTICHOKE DIP \$6.99

Served with tortilla chips.

FRIED MOZZARELLA \$6.49

Served with marinara sauce.

SARAH'S LOADED FRIES \$7.99

Seasoned fries with melted Monterey jack & cheddar cheese, green onions and applewood bacon.

CHICKEN MOZZARELLA CAPRESSE \$7.99

Broiled chicken breast with grilled red onion, tomatoes, basil, fresh Buffalo mozzarella with balsamic glaze

SOUPS

SOUP OF THE DAY

OLD FASHION CHICKEN NOODLE SOUP

TEXAS CHILI

Topped with cheddar cheese & diced onion.

Cup \$2.50 Bowl \$3.50

SALADS

(Served with herb garlic breadsticks)

HOUSE SALAD \$3.99

Seasonal lettuces, tomato, cucumber, carrot, choice of dressing.

* CAESAR SALAD \$7.99

Chopped romaine, Caesar dressing, parmigiano-cheese and croutons.

SANTA FE SALAD \$8.99

Mixed greens, black beans, fresh corn, jack cheese, tomato, cilantro, tortilla strips, served with cilantro dressing

Add Chicken \$1.99 Add Steak \$2.99

COBB SALAD \$8.99

Chopped mixed greens with turkey, bacon, tomato, egg, avocado, blue cheese.

SARAH'S CHOPPED SALAD \$9.99

Chopped romaine & iceberg lettuce, mozzarella cheese, salami, marinated garbanzo beans, Leon dressing.

With Chicken \$10.99

*Consuming raw or undercooked food may increase the risk of food borne illness in young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

FROM *the* DELI

All sandwiches served with choice of potato salad or French fries

GRILLED CHEESE \$5.99

Grilled to perfection with your choice of bread and cheese.

BLT \$6.99

Your choice of bread, toasted to perfection, topped with our fresh bacon, lettuce, and tomato.

NORMAN'S HALF POUND BUTTERFLIED *Grilled* HOT DOG \$7.99

Split down the middle, grilled & served with Todd's wicked onions, sautéed with a hint of spice.

CORNED BEEF SANDWICH \$8.99

Cooked in our own special pickling spice and overstuffed on your choice of rye or marble rye bread.

PAPA ARRNI'S RUBEN \$9.99

Overstuffed corned beef sandwich grilled with Swiss cheese, sauerkraut, Russian dressing, on choice of rye bread or marble rye bread.

* BUFFALO CHICKEN WRAP \$9.99

Breaded chicken fingers tossed in buffalo sauce with mozzarella cheese, Romaine lettuce, ranch dressing and wrapped in a sundried tomato flour tortilla.

* TRADITIONAL CLUB \$8.99

Layers of turkey, lettuce, tomatoes, bacon on choice of bread.

HOAGIE SANDWICHES

PHILLY CHEESE STEAK

Beef or chicken with provolone cheese, peppers, onions, and mushrooms served on a hoagie roll.

PRIME RIB FRENCH DIP

Thin slices of oven roasted prime rib of beef on a hoagie roll with a side of au jus.

MEATBALL SUB

Grandma's homemade meatballs with marinara sauce, melted mozzarella cheese served on a hoagie roll.

12 inch - \$10.99 6 inch - \$7.49

* OPEN FACE POT ROAST SANDWICH \$8.99

Slow roasted beef and vegetables layered on white bread covered in our rich brown gravy and served with mashed potatoes.

* FRIED CHICKEN SANDWICH \$7.99

Boneless breast of chicken served with lettuce, tomato, pickle chips and Siracha mayo on a buttery toasted bun.

* BRUCE'S 1/2 POUND BURGER \$7.99

Hand crafted juicy ground beef patty with our secret seasonings grilled to your liking and served on a brioche bun with lettuce, tomato, pickle and onion.

* PATTY MELT \$8.99

Served on marble rye bread with Swiss cheese and grilled onions.

SWEET SENSATIONS

NY STYLE CHEESECAKE \$4.49

WITH STRAWBERRY TOPPING \$4.99

DOUBLE LAYER CHOCOLATE CAKE \$3.99

APPLE, CHERRY, BLUEBERRY, BANANA CREAM PIE \$3.99

SUGAR FREE PIES \$3.99

BANANA SPLIT \$4.99

STRAWBERRY SHORTCAKE \$3.99

SUNDAES \$3.99

ICE CREAM \$2.99

ENTRÉE

All Entrées served with a cup soup or house salad



* 16OZ T-BONE STEAK \$14.99

A juicy T-Bone broiled to your liking, served with vegetable and choice of potato.

* WILD CAUGHT BROILED SALMON \$10.99

Wild caught filet of salmon broiled or grilled served with vegetable and choice of potato or rice.

* TROUT ALMANDINE \$9.99

Filet of trout lightly floured and dipped in egg, grilled to a light golden brown served with lemon butter sauce, toasted almonds, choice of potato and vegetable.

* HOMEMADE ITALIAN MEATBALLS & SPAGHETTI \$8.99

A special ground of beef and pork seasoned just right and slowly cooked in a secret marinara sauce. Served with garlic bread sticks.

* SHRIMP SCAMPI \$11.99

Sautéed shrimp with shallots & garlic in a rich creamy wine sauce on a bed of pasta and served with herb garlic breadsticks.

* GRILLED PORK CHOP \$12.99

Center cut pork loin, with a rich pork gravy, choice of potato and vegetable of the day, served with apple sauce.

* SOUTHERN FRIED CHICKEN DINNER \$9.99

Battered and deep fried, served with biscuits and honey butter, choice of potato and vegetable of the day.

* CLASSIC LIVER & ONIONS \$8.99

Tender calves liver sautéed with caramelized onions and two bacon slices.

* BREADED CHICKEN FRIED STEAK DINNER \$11.99

Smothered in country gravy with vegetable and choice of potato.

* HOME MADE COUNTRY HERBED MEAT LOAF \$8.99

Herb seasoned ground beef mix with onions, mushrooms, garlic, topped with mushroom gravy and choice of potato and vegetable of the day.

* ROAST PRIME RIB \$12.99

Slow roasted Prime Rib cooked to perfection, choice of potato and vegetable of the day.

(Served daily starting at 11am)

* FRIED SHRIMP PLATTER \$12.99

Ten breaded shrimp fried golden brown with lemon wedge, cocktail sauce and choice of potato and vegetable of the day.

* BEER BATTER COD \$12.99

Four pieces of Icelandic cod dipped in beer batter and fried golden brown, served with fries, tartar sauce and lemon wedge.

On the Lighter Side

* LEMON THYME CHICKEN \$8.99

Herb rubbed grilled breast of chicken served with sautéed red & green peppers, red onions, tomatoes, on a bed of brown rice and topped with lemon thyme jus.

* HERB CRUSTED SIRLOIN \$9.99

Sliced seasoned sirloin with sautéed spinach, Portobello mushrooms, pear tomatoes, onion and barley with a rich beef broth..

* CHICKEN MOZZARELLA CAPRESE \$9.99

Broiled chicken breast with grilled red onion, tomatoes, basil, fresh Buffalo mozzarella with balsamic glaze served with red mashed potato.

BEVERAGES

SODA'S \$2.29 COFFEE \$2.29

ICED TEA \$2.29 MILK \$2.49

JUICE \$2.99

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