

To Begin ...

Stuffed Mushroom Caps

Fresh button mushroom caps with a rich crab meat filling, topped with Cheddar cheese and broiled to golden perfection \$8.99

Boneless Wings

Large pieces of white meat chicken, battered and fried then tossed in your choice of tangy sauce: Barbeque, Teriyaki of "Spicy" Buffalo \$8.99

Fried Cauliflower and Mushrooms

An old favorite, breaded cauliflower florets and button mushrooms hand breaded and fried. Served with spicy cheese sauce for dipping \$8.49

Crab Cakes

Cakes made from jumbo crab and a blend of secret ingredients, served with spicy dill sauce \$9.99

Garden Fresh

Grilled Chicken Ceasar

Crisp Romaine, Garlic Croutons, Parmesan Chips, and freshly Grated Parmesan tossed in our special recipe Dressing topped with grilled chicken \$8.49

+ Fried Chicken Salad

Mixed greens, roasted red peppers, candied pecans, and dried apricots topped with crispy fried chicken \$9.29

Spinach and Artichoke Dip

Our blend of spinach, cream cheese, artichokes, & Secret Seasonings. Served with fried pita chips for dipping \$8.99

Fried Cheese

Hand cut and breaded sticks of mozzarella fried golden, drizzled with garlic-butter, served with marinara for dipping \$7.99

Blue-Bacon Chips

A plate full of "house-made" potato chips smothered in a creamy blue cheese and bacon sauce \$8.29

"A Little of Everything" Platter

A taste of our favorites: Fried Mushrooms & Cauliflower, boneless wings, and fried cheese \$13.99

+ Mandarin Salad

Teriyaki chicken served on a bed of mixed greens with Mandarin oranges, red & green peppers, cashews, and rice noodles with Oriental vinaigrette \$8.99

*Steakhouse Salad

Crisp romaine lettuce topped with tomatoes, red onions, blue cheese, garlic croutons, marinated steak served with "House" vinaigrette \$9.99

Cobb Salad

Grilled chicken, bacon, hard-boiled egg, tomato, blue cheese crumbles, and avocado \$8.99

Petite Salads

Chopped Salad

Chopped greens, bacon, cucumber, and tomato tossed in our house vinaigrette-topped with crumbly Feta Cheese \$4.99

Apricot-Pecan

Mixed greens topped with roasted red pepper strips, candied pecans, and dried apricots. Served with our maple vinaigrette dressing \$4.79

When served with an entrée **\$1.99**

Strawberry-Spinach

Baby spinach, slices of sun-ripened strawberries topped with crushed cashews and crumbled Feta cheese served with fruit-ed-vinaigrette \$4.89

From the Chef's Kettle

French Onion Soup

Caramelized onions in a light broth topped with a crouton and melted Swiss cheese

Reuben Soup

Rich & Creamy Corned beef and sauerkraut topped with rye croutons and Swiss cheese

Soup & Salad

A steaming bowl of scratch-made soup and your choice of a garden, spinach, or Ceasar salad \$7.99

Soup Du Jour

Ask your server for today's tempting selection

+ Items contain nuts or nut oils

Flamed-Kissed Steaks

Served with vegetable du jour, choice of soup or salad, and homemade rolls & butter

* Filet 8 oz...\$22.99 6 oz...\$19.99

The most tender cut of steak available! Delicately seasoned and prepared to your liking

Steak Portabella

Steak Medallions topped with slices of Portabella mushrooms and a brandy-peppercorn sauce \$18.99

KC Strip 14 oz...\$20.99 10 oz...\$18.99

A hometown favorite, carefully aged & closely trimmed

Rib-eye

Hand-cut & seasoned, char broiled to juicy perfection, sized perfectly for dinner \$19.99

Add Sautéed mushrooms\$2.99

Favorites

Served with vegetable du jour, choice of side, soup or salad, and homemade rolls & butter

Baby Back Ribs

A full slab falling from the bone tender-basted with our "secret recipe" sauce

\$19.99 Half \$16.99

Catfish Fillet

A long-time House favorite—served broiled, fried or Cajun-style \$12.99

Fried Shrimp

Jumbo gulf shrimp hand breaded and fried to golden perfection \$15.99

Glazed Salmon

Oven roasted salmon topped with Bourbon, Hickory or Honey-Dijon glaze 18.99

Harvest Apple Pork Chop

Perfectly roasted pork chops served with apple-cinnamon chutney \$12.99

Chicken Madeira

Pan-seared chicken breast smothered in a Madeira wine mushroom sauce \$12.79

Pastas

Served with choice of soup or salad and homemade rolls & butter

Pasta Alfredo

Tender strips of roasted chicken and steamed broccoli tossed in a rich parmesan cream sauce, served over fettuccini \$12.49

Chicken Scaloppine

Chicken medallions topped with a caper-artichoke wine sauce-served over a bed of "perfumed" pasta \$13.99

Chicken Parmesan

A Boneless Breast smothered with Marinara and Cheeses, served on a bed pasta marinara \$14.99

Spaghetti & Meatballs

A mound of Pasta topped with our "from scratch" marinara and spicy Sicilian meatballs \$10.99

Sicilian Lasagna

Endless layers of rich marinara, pasta and aged cheeses \$13.99

Between Bread

Served with choice of "House" chips or creamy cole slaw

French Dip

A stack of shaved beef topped with Swiss cheese, served on a toasted roll with au jus for dipping \$8.79

*The "Two-Handed: Burger

A fresh half pound patty broiled to perfection \$7.99

**American/Bacon or Shroom & Swiss \$8.99

Turkey "Pretzel" Club

Smoked Turkey, Swiss, Bacon, Lettuce & Tomato on our unique Pretzel roll \$8.49

Dublin Fish Sandwich

Battered fillet of fish topped with spicy slaw and served on a toasted bun \$8.99

Grilled Reuben

Stacked corned beef and sauerkraut on marbled rye and topped with Swiss cheese \$8.29

Pork Tenderloin

Center-cut pork loin, hand-breaded & fried \$8.49

Chicken Salad Croissant

Our secret blend of seasoned chicken, grapes, cashews and dressing on large butter croissant \$8.29

* Smothered Steak Sandwich

Char broiled medallions of beef smothered in onions & mushrooms-served on a grilled Hoagie Roll \$9.99

Sides

Baked Potato, Mashed Potato, Smashed Sweet Potatoes, Twice Baked Casserole, Hand-Cut Fries, Grilled Asparagus

Thank you for Choosing 36th Street!

*Consuming raw or under cooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase the risk of food borne illness