

Appetizers

CRABMEAT COCKTAIL

*Crab Cocktail Claws Served with
our own Spicy Cocktail Sauce*

4.75

CHILLED SHRIMP COCKTAIL

*Plump, Rosy Shrimp Served Whole
with our own Spicy Cocktail Sauce*

4.50

SHRIMP DE JONGHE

*Tasty Shrimp Sauteed in Butter
with Garlic, Lemon, and Parsley*

4.75

OYSTERS ON THE HALF SHELL

(Available in Season)

*Raw Oysters Served with
Horseradish and Cocktail Sauce*

3.95

CHILLED FRUIT COCKTAIL SUPREME

*Fresh Fruits of the Season
Served Chilled over Ice*

1.95

JUMBO SHRIMP COCKTAIL SUPREME

*Tender Jumbo Shrimp Served Whole
with our own Spicy Cocktail Sauce*

7.95

ESCARGOT

*Tender Delight from the Sea
Simmered in Burgandy and Garlic Butter*

3.95

BARBECUED RIBS

*Juicy Pork Spare Ribs Topped
with our own Tangy Sauce*

3.95

POTATO SKINS

*Deep Fried to a Golden Brown
Smothered in Cheese and Sour Cream
Topped with Bacon & Chives*

1.95

Soups

HOMEMADE SOUP DU JOUR

*A Daily Selection from our
Special Collection of Soup Recipes*

Cup — 1.00

Bowl — 1.25

FRENCH ONION SOUP

*Onions Sauteed in Butter
Simmered with Rich Flavorful Stock
Topped with Grated Cheese*

Cup — 1.25

Bowl — 1.50

PLAINSMAN ORIGINAL CHILI

*Beef, Onions, and Beans
in a rich Tomato Sauce*

Cup — 1.25

Bowl — 1.50

(with Cheese add .15)

Our Favorites

VEAL PARMIGIANA.....8.25

Tender Breaded Veal, Topped with Tomato and Covered with Mozzarella Cheese.

CHICKEN CORDON BLEU.....7.95

Boneless Breast of Chicken with Ham and Swiss Cheese.

CHICKEN CHASSEUR.....7.25

*Breast of Chicken, Deep Fried, then simmered with
Chablis, Mushrooms, and tomato Sauce.*

FRIED CHICKEN.....3 Piece - 5.95

Golden Brown Chicken, Crisp, Juicy, and Tender. 4 Piece - 6.50

All Dark add .75

All White add 1.00

VEAL CORDON BLEU.....8.95

Tender Veal surrounding Ham and Swiss Cheese.

BARBECUED SPARE RIBS.....7.25

Tasty Pork Ribs in our own tangy Sauce.

LIVER AND ONIONS.....6.25

Beef Liver Topped with Sauteed Onions and Crisp Bacon.

The Above Dinners Include Salad Bar, Choice of Potato
or Vegetable of the Day and Home Baked Bread.



BEEF EN BROCHETTE

*Sirloin Beef Cubes
Onions, Tomato, and Bell Pepper
Flamed at your Tableside
Served with Rice, Salad Bar
and Home Baked Bread.*

7.50

PLAINSMAN SPAGHETTI

*Topped with Rich Meat Sauce
from Chef Inzano's own Recipe
Served with Garlic Bread and Salad Bar.*

5.95

Broiler Specialties

FEATURE

16 oz. USDA Choice T-BONE STEAK

Broiled to your Taste

Served with Salad Bar, Potato or
Vegetable of the Day and Home Baked Bread.

12.75

PRIME RIB — AU JUS.....9.75

Choice Prime Rib Served with Horseradish.

King Size Cut.....10.95

FILET MIGNON.....11.50

Choice Filet Broiled to Perfection.

Petite Filet.....9.25

STRIP MARINADE.....11.95

Choice Strip Steak Marinated in a Special Sauce.

CHOICE NEW YORK STEAK.....11.50

Queen Size Cut.....9.25

CENTER CUT PORK CHOPS.....7.25

Served with Apple Sauce.

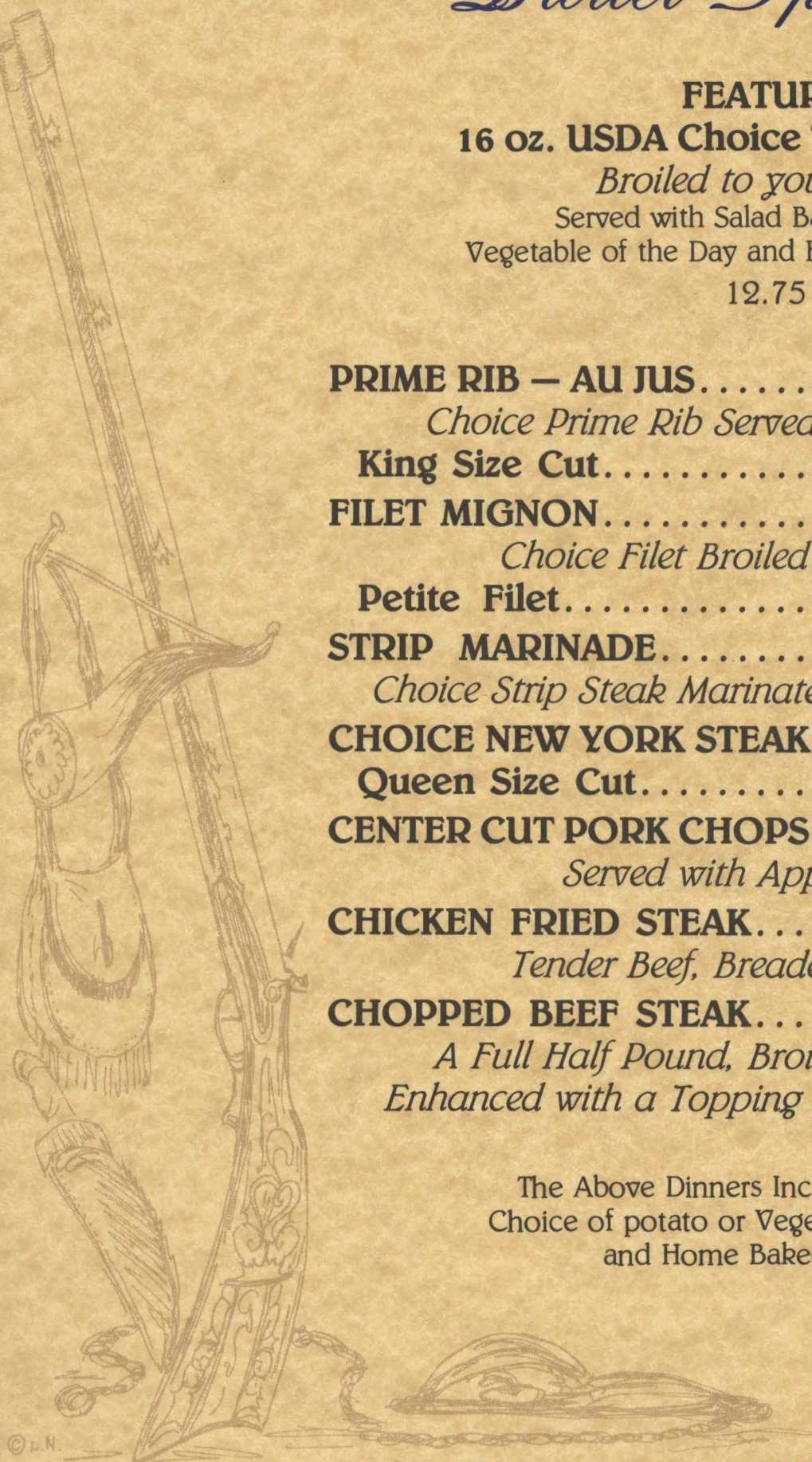
CHICKEN FRIED STEAK.....6.25

Tender Beef, Breaded and Fried.

CHOPPED BEEF STEAK.....5.95

*A Full Half Pound, Broiled to your Taste,
Enhanced with a Topping of Mushroom Sauce.*

The Above Dinners Include Salad Bar
Choice of potato or Vegetable of the Day
and Home Baked Bread



From The Sea

BAKED STUFFED SHRIMP 10.75

Jumbo Shrimp Stuffed with Crabmeat.

BAKED SHRIMP FLEUR DE LIS 10.75

*Jumbo Shrimp wrapped in Bacon and Garlic.
Served on a bed of Wild Rice.*

FRENCH FRIED SHRIMP 9.95

Jumbo Golden Shrimp Deep Fried to Perfection.

FROG LEGS PROVENÇALE 8.95

Sauteed in Butter, Lemon, and Parsley.

STUFFED FILET OF FLOUNDER 7.75

Crabmeat and Crumb Stuffing.

PLAINSMAN SEAFOOD PLATTER 9.95

An Assortment of 5 Seafoods.

BROILED CRAB LEGS 12.95

King Crab with Drawn Butter

For the Smaller Appetite 10.25

BROILED LOBSTER TAIL One Tail... 12.95

Two Tails... 19.50

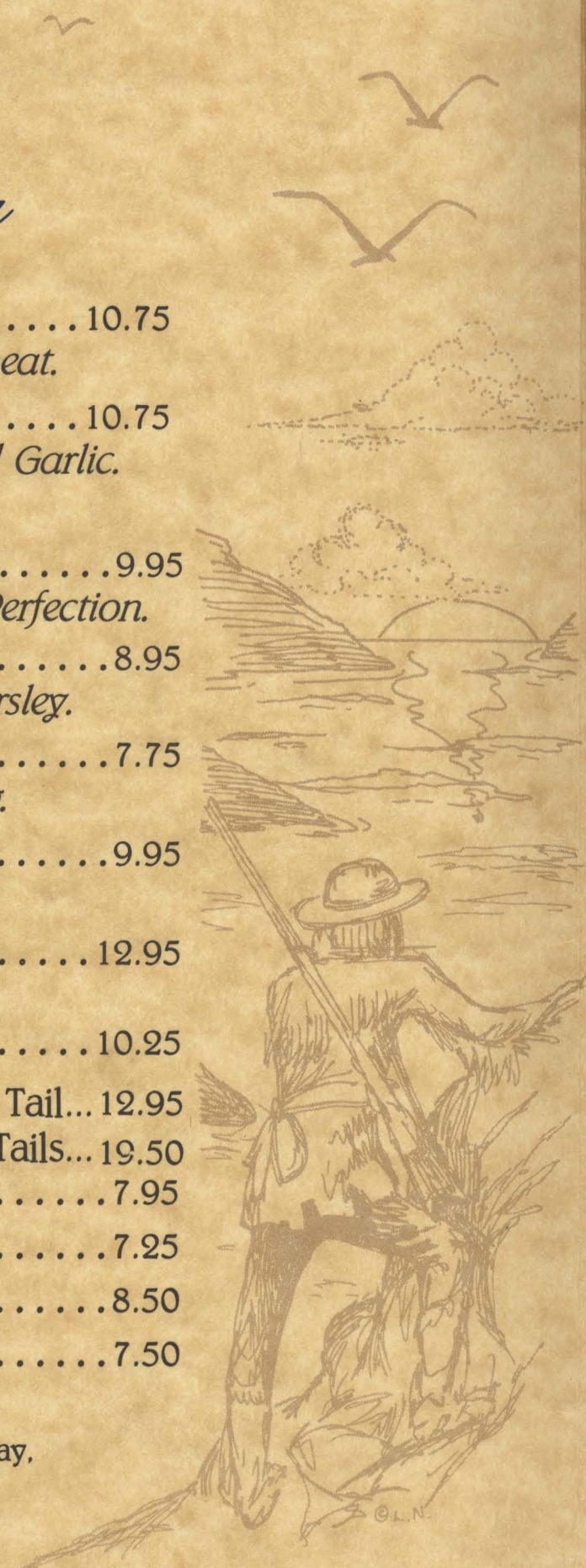
RED SNAPPER — AMANDINE 7.95

FRIED FILLETS OF WHITEFISH 7.25


BROILED HALIBUT 8.50

RAINBOW TROUT 7.50


The Above Dinners Include Salad Bar
Choice of Potato or Vegetable of the Day,
and Home Baked Bread



Double Feature



**PETITE FILET
or
BONELESS N.Y. STEAK**
AND
YOUR CHOICE OF
ONE OF THE FOLLOWING



BAKED STUFFED SHRIMP	12.45
SHRIMP FLEUR DE LIS	12.45
FRENCH FRIED SHRIMP	12.45
CHICKEN CHASSEUR	10.95
KING CRAB LEGS	13.50
LOBSTER TAIL	17.95

Above Meals Include Salad Bar, Choice of Potato
or Vegetable of the Day, and Home Baked Bread.

Chef's Choice Specialties

VEAL OSCAR

*Tender Veal cooked
in Sherry, topped
with King Crab Meat
Asparagus Spears and
Bernaise Sauce.
Choice of Potato.*

12.75



VEAL SCALOPPINI

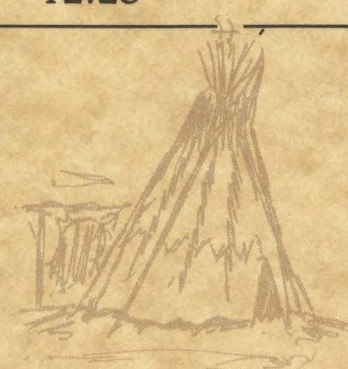
*Choice Veal Sauteed in Butter
and Garlic, simmered in Marsala
Wine, Served over Noodles.*

12.25

CHATEAUBRIAND FOR TWO

*Choice Beef Tenderloin
Carved and Served Tableside.
With Duchess Potatoes, Three
Vegetables and Broiled Tomatoes.*

22.00



Specialties Include Salad Bar
& Home Baked Bread.

From The Sandwich Shop

HAMBURGER 3.75

*Pure Beef, Broiled to your Taste. Served with Choice of French Fries or Cottage Cheese.
With Slice of Cheese add .20*

WEIGHT WATCHER 3.50

Broiled Beef Pattie served with Cottage Cheese and Raw Vegetables.

FRENCH DIP 3.95

Tender Roast Beef served on a French Bun. Served with French Fries.

HOT REUBEN SANDWICH 3.50

*Hot Corn Beef, stacked on Sauerkraut, topped with Swiss Cheese, served Open-Faced on
Rye Bread with 1000 Island Dressing. Served with potato Chips.*

CLUB SANDWICH 3.50

Turkey, Bacon, Lettuce, and Tomato with Mayonnaise. Served with Potato Chips.

Salad Bar with Any Sandwich 2.00

Salads

ALL YOU CAN EAT SALAD BAR 3.50

BOWL OF SOUP OF THE DAY and SALAD BAR 4.25

PINEAPPLE FRESH FRUIT SALAD

*Assorted Fresh Fruits in a Pineapple Half.
Topped with Your Choice of Fruit Sherbet
or Cottage Cheese.*

4.95

PLAINSMAN SALAD SANDWICH

*Ham, Turkey, Swiss Cheese, and Bacon served
on White Toast with Lettuce and 1000 Island Dressing.
Hard Cooked Egg and Black Olive.*

4.95

CHEF SALAD

*Salad Greens, Ham, Turkey, Cheese and Egg.
Topped with your Favorite Dressing.*

4.95

SHRIMP SALAD BOWL

*Shrimp, Hard Cooked Egg, Tomato and Olive,
on a Bed of Crisp Salad Greens.*

5.25

JUMBO SHRIMP SALAD BOWL

Made with Extra Large Shrimp

8.95

Sides

French Fries.....	1.00	Cottage Cheese.....	1.00
Baked Potato.....	1.25	Cole Slaw.....	1.00
Onion Rings.....	1.50	Dinner Salad.....	1.25
Vegetable of the Day.....	1.00	Select Vegetables.....	1.50

Beverages

Coffee.....	.40	Milk.....	.55	.75	Sanka.....	.40
Tea.....	.40	Chocolate Milk...	.60	.80	Sanka Refill.....	.20
Iced Tea.....	.40	Hot Chocolate.....	.55		Soft Drink.....	.45
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Dessert Specialties

Pies & Cakes

Apple Pie..... 1.00
A la Mode 1.50

Banana Cream Pie..... 1.25
Cheese Cake..... 1.25

Apple Pecan Pie..... 1.25
A la Mode 1.75

German Chocolate Cake... 1.25

Ice Cream Desserts

Single Scoop, Sherbet or Ice Cream..... .80

Two Scoops 1.50

Chocolate, Strawberry, or Marshmallow Sundae..... 1.25

Two Scoop Sundae 2.00

Hot Fudge Sundae..... 1.50

Two Scoop Hot Fudge 2.25

Nuts on Sundae add .20

TIN ROOF

Two Scoops of Vanilla topped with
Hot Fudge, Spanish Peanuts,
Whipped Topping and a Cherry.
2.25

BLACK AND WHITE

Rich Chocolate Ice Cream with
Marshmallow Topping and Luscious
Vanilla Topped with Hot Fudge,
Whipped Topping and a Cherry.
2.10



Wednesday

5:00 p.m. — 10:00 p.m.

ITALIAN BUFFET

4 Spaghetti or Pastas

6 Sauces

Lasagna

Salad Bar

ALL YOU CAN EAT

Adults.....5.95

Children under Ten.....2.95



Sunday

11:00 a.m. — 2:00 p.m.

BRUNCH BUFFET

Featuring

Quiche - Western Scrambled Eggs -

Bacon - Sausage - Barbecued

Spare Ribs - Ham - Chicken -

Special Entree - Potatoes &

Vegetables - Pastries - Cereals -

Salad Bar

Adults.....5.95

Children under Ten.....2.95

87 N.A. — A.C.

Cafe / coffee house