Donated By: Griff, '71

1972
Drinks

Cool

Sissi Doll
Grand Marnier, vodka, brandy, dark Creme de Cacao, fresh cream, orange juice and nutmeg.

Melonball Cooler
Vodka, melon liqueur and orange juice.

Universe
Melon liqueur, vodka, Amaretto, pineapple juice and lime.

Mai Tai
Dark rum, Orange Curacao, Creme de Almond, orange juice, pineapple juice and grenadine.

Passionate Lady
Chambord, vodka, Creme de Cassis, pineapple juice and orange juice.

Jazzy Navel
Baileys, Schnapps, vodka and orange juice.

White Cloud
Champagne, vodka, dash of bitters and lemon, topped with a fresh strawberry.

Royal Peach
Baileys, Schnapps and Champagne.

Cointreau Royal
Champagne, Cointreau and a splash of Cassis.

Frozen

Kahlua Colada
Kahlua combined with rum, cream of coconut and pineapple juice.

Watermelon Freeze
Melon liqueur, vodka, grenadine and pineapple juice.

Frozen Grasshopper
Kahlua, white Creme de Menthe, Creme de Cacao and fresh cream.

Strawberry or Banana Daiquiri
Made with crushed strawberries or a fresh banana.

Jambro Margarita
Regular or Strawberry.

Strawberry Pina Colada
Cream of coconut, pineapple juice, rum and crushed strawberries.

Chambord, Midori or Amaretto Colada
Pineapple, coconut and rum enhanced with Chambord, Midori or Amaretto.

Bailey’s Banana Colada
Bailey’s Irish Cream and a fresh banana combined with rum and cream of coconut.

Blue Skies
Half Pina Colada, half Banana Daiquiri, frozen blue and topped with fresh whipped cream.

Tropical Orange
Light rum, Orange Curacao, cream of coconut and orange juice.

Banana Split
Strawberries, bananas, strawberry and banana liqueur, dark Creme de Cacao and fresh whipped cream.

Banana Bannock
Fresh Bananas, banana liqueur, dark Creme de Cacao and cream.
Appetizers & Sides

Potato Skins
Fried crisp and baked with cheddar cheese and bacon. Served with sour cream for dipping.

Famous Fried Clams
Plump and succulent select clams lightly coated in a special breading and generously fried. Served with tartar sauce and lemon wedges.

Chicken Sticks
Sheaves of chicken tenders wrapped around pineapple, fried in our special batter. Served with honey-mustard sauce.

Fried Onion Rings
Fresh, sweet onions, hand-cut into thin rings and fried golden. Served with our homemade spicy barbeque sauce for dipping.

Hash Fried Potato Bombs
Savory mounds of potato seasoned with onions, cheddar cheese, spices and lightly fried till golden brown. Served with spiced sour cream dip.

Mediterranean Antipasti
Freshly made hummus with assorted tahini, feta cheese, pita bread, Greek olives and a thick slice of red onion make up this refreshing cold platter.

French Fried Zucchini
Fresh zucchini, French-cut, battered and fried golden. Sprinkled with Romano cheese and served with our creamed truffle oil sauce.

Deep Fried Cheese
Crisp on the outside, melted mozzarella inside. Served with marinara sauce and fresh fruit.

Chili Con Queso Dip
A Mexican fondue of melted cheese blended with fresh tomatoes, onions, peppers and Mexican spices. Served with a basket of our own tortilla chips.

Soup

Corn and Crab Chowder
Division Street's signature soup, prepared fresh, full of crab, vegetables, shrimp and spices.

Sandwiches

Dried Beef of Chicken Sandwich
A plump breast fried to perfection and topped with crisp bacon strips and melted Swiss cheese. Served on a grilled sourdough roll with a spicy mayo on the side and fresh-cut fries.

Dried Chicken Parmesan Sandwich
A plump breast perfectly fried and topped with marinara sauce, melted mozzarella and Romano cheese. Served with our fresh-cut fries.

Baked Ham and Cheese Sandwich
Thickly-sliced baked ham piled high on a baguette. Served "Italian-style" with mozzarella and Romano cheeses, red onion, tomato slices, lettuce, Italian spices and provolone. Accompanied by our homemade potato salad.

Turkey and Swiss Sandwich
Mounds of sliced turkey on a baguette with Swiss cheese, lettuce and sliced tomato. Accompanied by our homemade potato salad and a side of marinated green salad.

Classic brisket Sandwich
Charbroiled to your liking, served on a grilled sesame roll with a side of creamed horseradish sauce and our fresh-cut fries.
Gourmet Burgers

10 ounces charbroiled super thick and juicy to perfection, served on a grilled bun with crisp lettuce, fresh tomato, a slice of onion and fresh-cut fries.

The Gourmet Burger
Served plain and simple for the purist.

Division Burger
Smothered in Monterrey Jack cheese.

Uptown Burger
Topped with delicately seasoned sautéed mushrooms, and Bernaise sauce on the side.

Chicago Burger
Sautéed onions, peppers and mushrooms, covered with melted mozzarella.

Downtown Burger
Topped with chopped onions and covered with our homemade spicy barbecue sauce.

Village Burger
Sautéed onions and crispy bacon strips topped with melted Swiss cheese.

Bacon Cheddar Burger
Crispy bacon strips wrapped with melted cheddar cheese.

The Cool Blue Burger
Smothered in sharp and tangy bleu cheese then topped with plump sun-dried tomatoes.

The French Provincial Burger
An au Poivre burger crusted with coarse ground black pepper, gruyère, Dijon mustard and sautéed onions, topped with cheddar cheese and served with a side of Mustard-Cognac Bernaise.

Salads

Monterey Salad
Avocado halves stuffed with bay shrimp and chopped peppers, topped with our specialty dressing and covered with crumbled feta cheese.

Tortada Salad
Greek crisp fried tortilla shell filled with spicy beef, shredded lettuce, cheddar cheese, fresh tomatoes and onions, topped with salsa, sour cream and refried beans.

Greek Pasta Salad
Specialty pasta and fresh vegetables in a traditional Greek marinade, topped with chopped salami, crumbled feta cheese and Greek olives. A new twist on a traditional dish!

Tropical Chicken Salad
Chunks of boneless chicken tossed with pineapple chunks, pecans, mandarin oranges, raisins, coconut and flavored with a light curried Hawaiian dressing. Served on a bed of crisp mixed greens.

Sephardic Pasta Salad
Large shrimp and scallops gently poached in a special broth, combined with fresh vegetables, spices and aromatic marinade. Served atop specialty pasta with garden vegetables, gently tossed with Romano cheese.

Spinach, Bacon & Mushroom Salad
Topped with sliced avocado, hardboiled egg, chopped bacon, mushrooms, and sweet corn.

Mixed Garden Salad
With fresh seasonal vegetables and gazed cheese.

Dressings: your choice of Anchovy-Mustard, Dijon-Pepperseed, Celery Seed, Monterey Blue Cheese or Bragoni Vinaigrette.
Hot Stuff & Cool Food

Buffalo Chicken Wings
Crispy, tender and lightly coated with hot, spicy butter sauce. Served with crisp celery sticks and special blue cheese dressing.

Greek Nacho Platter
Our own crisp tortilla chips piled high, loaded with spicy beef and covered with melted cheese. Topped with cool sour cream, homemade salsa and pickled peppers.

Babs’ Crab Cakes
Our own creation of a classic. Savory crabmeat delicately mixed with special spices and hand-picked ingredients. Served with tartar sauce, lemon wedges and our homemade potato salad.

Open-Faced Barbecued Chicken Breast Sandwich
A juicy, tender chicken breast marinated in our famous barbeque sauce, grilled over open coals to perfection. Served open-faced on a grilled sesame roll with lettuce, tomato and extra barbeque sauce. Accompanied by our homemade potato salad.

Dried Calamari
Mounds of sweet calamari fried golden in our special batter. Served with both tartar and marinara sauces, lemon wedges and fresh-cut fries.

Pasta alla Pulsaretta
An old recipe invented by a “working girl” and enjoyed by the “ladies”! All dense, fettuccini generously topped with a marinara-based sauce combining an array of spicy ingredients. Served with grilled hot Italian sausage.

Vermicelli with Scallops and Shrimp
Thin vermicelli tossed with tender scallops, bay shrimp, fresh tomatoes and basil in a creamy lemon butter sauce. Topped with Romano cheese.

Fettuccini Primavera
Tender egg fettuccini tossed with fresh mushrooms, tomatoes, zucchini, spinach shreds, Romano cheese in an Alfredo cream sauce.

A Bowl of Our Spiciest Hot Chili
Served with everything on it...grated cheddar cheese, chopped onions and sour cream. An old family recipe!

Barbecued Rib...Chicago Style
A full slab, grilled over open coals, marinated and baked with our homemade spicy barbeque sauce. Served with extra sauce on the side and fresh-cut fries.

Eggs & Omelettes

All of our omelet egg dishes are served with fresh-cut fries, toasted English muffins and fruit.

Eggs Benedict
Poached eggs topping thick slices of grilled Canadian bacon and toasted English muffins. Smothered in Hollandaise.

Benedict Classic
Poached eggs topping seven ounces of steak, grilled tomato slices and toasted English muffins. Covered in Bernaise sauce.

Green Chile Omelet
With mild roasted green chile peppers, spiced Monterey Jack cheese and fresh vegetables. Topped with sour cream and salsa.

Avocado and Cream Cheese Omelette
Filled with a savory combination of avocado slices, cream cheese and crumbled bacon.

Bacon and Swiss Omelette
Filled with crumbled bacon, sautéed mushrooms and Swiss cheese.

Mushroom, Onion and Cheddar Omelette
Stuffed with sautéed mushrooms, onions and melted cheddar cheese.

Steak and Eggs
A charbroiled seven-ounce sirloin and eggs cooked any style.
Entrees

All of our entrees are served with a dinner salad. Our dressing choices are: Argentine-Mustard, Peppercorn-Apricot, Celery Seed, Monterey, Bien Cheese or Champagne Vinaigrette dressings.

Grilled Mahi Mahi
Pacific Mahi Mahi grilled to your liking over open coals. Served with a zesty herb butter sauce and fresh-cut fries.

Thai Hot Peppered Shrimp
Jumbo shrimp wrapped in bacon, deliciously grilled in a spicy-sweet Thai-style sauce. Served over ginger rice with additional sauce for dipping.

Grilled Chicken
Half of a chicken marinated and grilled over coals to juicy perfection, basted with soy and lemon. Accompanied by a fresh vegetable and fresh-cut fries.

Chicken Orientale
Tenderloins of chicken stir-fried with fresh vegetables and tossed with oriental spices and thin vermicelli pasta.

Grilled Pork Chops
Two thick-cut pork chops in a specially prepared marinade, grilled over open coals to perfection. Served with Orange Glazed Cream, fresh vegetable and fresh-cut fries.

Filet Mignon
An oval filet cut (10 ounces) . . . for discerning tastes. Charbroiled to perfection, served with Bordelaise sauce, fresh vegetable and fresh-cut fries.

Mexican Specialties

Vegetable Burrito with Avocado Sauce
Large flour tortilla filled with sautéed zucchini, mushrooms, onions and corn, mixed with shredded cheddar cheese. Topped with fresh avocado sauce and served with Spanish rice, sour cream, salsa and corn tortilla chips.

Green Chile Quesadilla
Large flour tortilla filled with spicy pepper jack cheese, sautéed green peppers, onions and fresh tomatoes. Topped with melted green chile peppers and melted Monterey Jack, accompanied by cool sour cream, refried beans and Spanish rice.

Chicken Burrito
Large flour tortilla wrapped around our mixture of chicken, onions and melted cheese enhanced by an array of special spices. Topped with Monterey Jack and cheddar cheese. Served with traditional Southwestern accompaniments.

Chicken Enchilada
Large flour tortilla filled with generously spiced chicken and onions, topped with melted Monterey Jack and cheddar cheese and salsa. Served with sour cream, refried beans and Spanish rice.

Desserts

Special Divasion Dessert
. . . ask for our daily special.

Chocolate Decadence
Five layers of a light chocolate almond cake, soaked in whiskey syrup, filled with generous layers of highly-rich chocolate truffle and covered with dark chocolate.

Chocolate Brownie, Ice Cream and Caramel Pecan Sauce
Rich, chocolate brownie hidden by mounds of rich vanilla ice cream, drenched in our own hot caramel pecan sauce.
Dessert

Chocolate Covered Cherry
Fangelico, Amaretto, Crème de Almond, Bailey's Irish Cream, coffee liqueur and cream, topped with nutmeg.

Toasted Almond
Amaretto, Kahlua and cream.

Dreamsicle
Amaretto, vodka, orange juice and cream.

Choco-Banana
Kahlua, Crème de Banana and cream.

Bushwacker
Light rum, Kahlua, Amaretto, vodka, Bailey's Irish Cream, cream of coconut and cream.