



Keeping Dining Out Affordable Since 1983

A Family Company Proudly Owned & Operated By Mark Jakuboski And An Amazing Dedicated Staff

Hillsborough Specials

APPETIZERS

KOREAN FRIED CHICKEN WINGS \$13

Whole Wings, Drummie, Flat & Tip. The Real Deal...Double Coated With Authentic Japanese Batter & Flour. Extra Crispy Because They Are Fried Twice. Teriyaki Sauce To Dip.

SPINACH ARTICHOKE DIP \$14

Cast Iron Skillet, Oven Baked. Grilled Naan And Crispy Pita Chips. Plenty To Share.

HONEY SIRACHA STEAK ON A STICK \$14

Skewered Flat Iron Steak, Char-Broiled While Slowly Basted With A Honey-Soy-Siracha BBQ Sauce.

PEPPERONI PIZZA PINWHEELS \$11

Pizza Dough, San Marzano Tomato Sauce, Schmeat, Mootz, Pepperoni. Rolled, Baked, Sliced. Shaved Parmesan Sprinkle, Marinara To Dip. Plenty To Share.

MAINS

THE ALL AMERICAN \$22

A Heap Of Tender Medium Rare Slow Roasted Steam-Ship Top Round Of Beef. Sliced And Piled High On Texas Toast. Creamy Mashed Potatoes, Peas & Carrots, A Hefty Douse Of Beef Demi-Glace.
Available After 4pm, While it Lasts, We Cook Only One A Night.

STUFFED FLOUNDER \$31

Flounder Filets Stuffed With Crabmeat By Rosa, Our Prep Chef. White Wine Splash, Fresh Lemon Squeeze. Oven Baked. Lobster Bisque Risotto, Seasonal Veggies.

NONNI'S GNOCCHI \$23

Seared Jumbo Shrimp Tossed With Locally Made Potato Gnocchi In A Beautiful Pink Vodka Sauce. Fresh Made Mootz, Shaved Parmesan. Buttery Garlic Bread On The Side.

BRONZED GROUPE \$27

A Fresh Filet, Cajun Seasoned, Lightly Seared In An Iron Skillet. Simply Plated With Steamed Broccoli Florets And Buttery Creamy Mashed Potatoes.

FILET MIGNON SLIDERS \$25

Three Pan Seared Medallions Pan Seared On Potato Rolls With Caramelized Onions And Arugula. On The Side: Crispy Fries, Horseradish Aioli.

WHITE RUSSIAN SANDWICH \$18

Sliced Corned Beef, Turkey, Pastrami and Swiss Stacked On Rye, Topped With Russian Dressing And Cole Slaw. Crispy Fries On The Side.

TORTELLINI SALAD \$18

Three Cheese Stuffed Pasta From Family Kitchen, Flanders, NJ, Diced Ripe Tomato from Drake Farms, Montgomery NJ, Baby Spinach, Mediterranean Olives, House-made Balsamic Dressing Toss.

BONELESS TEXAS RIB SANDWICH \$21

A Slab Of Hand Cut Baby Back Rib Meat, Five Spice Rubbed, Char-Grilled, BBQ Sauce Glaze, Brioche Roll. Slivered Red Onion & Dill Pickles. Sweet Potato Fries & Cole Slaw On The Side. The Golden Arches Have Nothing On This One!

CORNED BEEF REUBEN QUESADILLA \$19

Half Pound Sliced Corned Beef, Oozing With Melted Swiss. Sauerkraut, Sliced Dill Pickles And A Schmeat Of Russian Dressing. Crispy Fries On The Side.

CRISPY FLOUNDER SANDWICH \$21

Two Hand Breaded Filets By Rosa. Brioche Roll, Lettuce & Tomato, Crispy Fries & House-Made Cole Slaw On The Side, Tartar Sauce.