JANUARY FEATURES

BREAKFAST ITEMS SERVED ALL DAY

ITALIAN SAUSAGE OMELET

Omelet made with oven baked fresh sweet Italian sausage, sautéed onions, artichoke hearts, and red and green bell peppers. Topped with mozzarella cheese, then all melted under the broiler, and finished off with touch of fresh basil marinara sauce. Served with crackers country potatoes and choice of toast. 11.29

*CHERRY BLINTZES

Two homemade blintzes topped with homemade cherry topping, then garnished with toasted almonds, whipped cream and touch of powder sugar. Served with two eggs cooked to order and two strips of bacon or two sausages links. 11.99

LUNCH ITEMS SERVED AT 10:30

MEATBALL MELT

Grilled hoagie roll, stuffed with oven baked pork and beef meat balls, fresh basil marinara sauce and mozzarella cheese, then all melted under the broiler and garnished with parsley. Served with your choice of a lunch side and a pickle. 11.99

*CRACKERS CHILI BURGER

Charbroiled beef patty cooked to order, then topped with homemade chili, lots of cheddar cheese and diced red onions, all melted under the broiler and, served open faced on grilled brioche bun, with side of popular curly fries and a pickle. 12.99

*The consumption of raw, undercooked foods may increase the risk of food borne illness. Hamburgers, eggs and steaks may be cooked to order

FEATURED DESSERTS:

*Brandied cinnamon bread pudding

*Chocolate Molten Lava Cake A'la mode

*Strawberry Short Cake
(Topped with fresh strawberries and whipped cream)

*Chocolate cherry cheesecake

*NY style Cheesecake

(Choice of toppings; fresh strawberries, fresh blueberries, four berry topping, raspberry topping or chocolate.)

Made from Scratch
DAILY SOUP SELECTIONS

Baked Potato

Cream of Spinach & Artichoke

Chicken Tortilla (spicy)

Cracker's Chili

Vegetable Beef

Chicken Dumpling

Chef's Soup du Jour

(Please ask your server)