



APPETIZERS

★ Sprague's House Specialties

Try one of our delicious appetizers, deep fried to a golden brown.
Served with your choice of dipping sauce.



Loaded Potato Skins

LOADED POTATO SKINS—4 Potato skins with bacon & cheese and served with a side of sour cream.



Wing Dings

WING DINGS—A full half pound of boneless chicken wing dings, deep fried and served plain or tossed with your choice of Buffalo sauce or Sprague's own Honey Barbeque Sauce. Served with a side of ranch or bleu cheese dipping sauce.

★ **BUFFALO STYLE POTATO SKINS**—Thick cut, deep-fried, potato skin slices with hot sauce and cheese. Served with choice of ranch or blue cheese dressing.

MOZZARELLA CHEESE STICKS.

ONION PETALS.

FRENCH ONION SOUP AU 'GRATIN

★ **BATTERED TURKEY LIVERS**—Turkey livers hand dipped in our own buttermilk batter and deep fried to a golden brown. Served with our special cran-



Buffalo Style Potato Skins

COUNTRY STYLE DINNERS

SPRAGUE'S TURKEY FARMS HAS BEEN RAISING FREE RANGE PREMIUM TURKEYS FOR NEARLY 50 YEARS. WE USE THE FINEST FEED AND TENDER LOVING CARE TO PRODUCE AN UNCOMMONLY GOOD, SUCCULENT AND MOIST TURKEY WITH A DOWN HOME FLAVOR.

★ **ROAST TURKEY DINNER**—Sprague's own home grown turkey. Roasted to perfection and served with our special recipe sausage stuffing and a side of cranberry sauce. A turkey drumstick may be substituted for sliced turkey when available.

★ **ST. LOUIS STYLE BARBEQUE RIBS**—A rack of St. Louis style ribs, specially seasoned and slowly cooked until tender then glazed with Sprague's own maple barbeque sauce.

MAPLE GLAZED CHICKEN BREAST—A delightful 10oz chicken breast sautéed and basted with our own maple glaze.

★ **SAUTÉED TURKEY LIVER DINNER**—Turkey livers sautéed with mushrooms, onions, and sherry, topped with bacon and served on toast points with a side of cranberry sauce.

COUNTRY STYLE HAM STEAK—A generous portion of ham steak topped with grilled pineapple and served with our own home made pineapple stuffing.

CENTER CUT BONELESS PORK CHOPS—Char-grilled to perfection and served with our own maple-cinnamon applesauce.

BEEF LIVER & ONIONS—Tender beef liver smothered with sautéed onions and topped with double smoked bacon.

CHICKEN TENDER DINNER—Five golden fried chicken tenderloins served with home style French fries and dipping sauce.

FETTUCCHINI ALFREDO—Tender Fettuccini smothered in our own Alfredo Sauce. Served with tossed salad and a garlic bread stick. Also offered *with Chicken, Beef, or Seafood (with shrimp & scallops)*



Roast Turkey Dinner



Full Rack of St. Louis Style Ribs

SPAGHETTI AND MEATBALLS—AVAILABLE THURSDAY NIGHTS ONLY

Enjoy a generous serving of spaghetti with Toni's own family recipe Italian sauce and home made meatballs. Served with tossed salad and a garlic bread stick... or topped with Parmesan and melted Mozzarella cheese.



NOW FEATURING PREMIUM QUALITY,
CERTIFIED ANGUS BEEF IN ALL OUR STEAK AND
PRIME RIB SELECTIONS!



CHAR-GRILLED STEAKS

★ **MAPLE BOURBON STREET SIRLOIN STEAK**—10 oz Sirloin Steak basted with our own special blend of Bourbon, maple syrup, soy sauce, herbs and spices, char-grilled to order from rare to well-done.

JACK DANIEL'S SIRLOIN STEAK—10 oz sirloin steak basted with our own special Jack Daniel's sauce, char-grilled to perfection from rare to well done.

★ **DELMONICO STEAK**—12 oz. center cut rib-eye steak, char grilled to order from rare to well-done.

NEW YORK STRIP STEAK—A delicious 12 oz center cut choice strip steak served char-grilled to order.

FILET OF SIRLOIN—A 10 oz choice center cut sirloin steak, char-grilled to order.

BEEF LOVER'S PRIME RIB

NOW AVAILABLE FRIDAY
&
SATURDAY NIGHTS ONLY

An outstanding cut of CAB
prime rib of beef, cooked
to perfection from rare to
well done.

12oz Queen cut
16oz King cut
20 oz Farm cut

FROM THE SEA

MAPLE GLAZED SALMON

Delicious
8 oz North
Atlantic salmon
filet delicately
poached and
basted with our
own maple glaze
sauce.



DEEP FRIED SCALLOPS—A generous portion of delicious, lightly battered scallops, deep fried to a golden brown



COCONUT SHRIMP
Jumbo shrimp
lightly battered,
rolled in coconut
and deep fried to a
golden brown,
served with sweet
and sour sauce.



Country dinners served with choice of potato or maple baked beans or sweet potato; vegetable; and garden salad.



FRIDAY FISH FRY

**VOTED THE AREA'S
BEST FISH FRY!**



SPRAGUE'S VERY OWN BUTTERMILK BATTERED FISH FRY

Select Icelandic Haddock dipped in our buttermilk batter and deep fried to a golden brown.

FRIDAY BAKED HADDOCK CHOICES

NEW! **MAPLE DIJON HADDOCK**—Our delicious Icelandic haddock filet delicately seasoned and baked until tender, covered with our own maple Dijon cream sauce, and topped with crumbled bacon.

HADDOCK SUPREME—Icelandic haddock filet delicately seasoned and baked to perfection, topped with crabmeat and shrimp then covered with a rich, creamy Alaskan sauce.

CAPTAIN'S CHOICE SEAFOOD PLATTER— A delightful selection of butterfly shrimp, scallops, crab cakes, clam strips, breaded calamari rings and our Icelandic buttermilk battered haddock filet, all deep fried to a golden brown.

THREE CHEESE HADDOCK—Icelandic Haddock Filet topped with parmesan, cheddar, and mozzarella cheeses mixed with seasoned bread crumbs and baked until golden brown.

LEMON PEPPER HADDOCK—A delightful portion of Icelandic haddock baked in our own lemon pepper seasonings.

TOP OF THE HILL HADDOCK SCAMPI—Baked Icelandic haddock filet flavored with our scampi butter and seasoned bread crumbs.

CAJUN HADDOCK—Baked Icelandic haddock filet flavored with our Cajun seasonings.



Dinners above served with choice of potato or maple baked beans, choice of coleslaw or garden salad, and choice of our own maple-cinnamon applesauce or cottage cheese.



FOR YOUR HEALTH WE USE



PRODUCTS!