

## APPETIZERS

<b>Ranch Cheese Fries</b> .....	\$6.95
French fries topped with ranch dressing, melted Cheddar and bacon	
<b>Blue Cheese Fries</b> .....	\$6.95
French fries topped with blue cheese dressing, bacon, melted Cheddar and parmesan	
<b>Buffalo Chicken Fingers Ranchero</b> .....	\$7.95
Chopped chicken fingers tossed in hot sauce, topped with ranch dressing, melted Cheddar and bacon	
<b>Stuffed Crab Mushrooms</b> .....	\$8.95
Fresh mushrooms stuffed with crab stuffing and melted Cheddar	
<b>Stuffed Fried Mushrooms</b> .....	\$8.95
Mushrooms stuffed with Cheddar, Cream cheese, and garlic, battered and deep fried	
<b>Flowering Onion</b> .....	\$6.95
Large sweet onion hand battered and deep fried, served with a spicy Santa Fe sauce	
<b>Chicken, Bacon and Cheese Quesadilla</b> .....	\$7.95
Two six inch tortillas stuffed with chicken, bacon, onions, melted Cheddar and pepper Jack cheeses, served with ranch	
<b>Salmon, Feta and Cheddar Quesadilla</b> .....	\$7.95
Two six inch tortillas with grilled salmon, red onion, feta and Cheddar cheeses, served with a dill sauce	
<b>Portabella Fries</b> .....	\$6.95
Hand battered and deep fried portabella mushroom strips, served with blue cheese, ranch or honey mustard	
<b>Deep Fried Asparagus</b> .....	\$7.95
Fresh asparagus battered and deep fried, served with a horseradish sauce	
<b>Grilled Portabella and Crab Béarnaise</b> .....	\$10.95
Grilled portabella mushroom slices, steamed asparagus, crab meat, chopped tomatoes, drizzled with béarnaise	
<b>Crawfish Cakes and Baby Shrimp</b> .....	\$10.95
Two crawfish cakes topped with baby shrimp, sautéed onions and cream sauce	
<b>Shrimp Scampi</b> .....	\$10.95
Sautéed tomatoes and shrimp in a white wine, garlic butter sauce, served with toasted bread	

*Try our soup of the day! It is made from the freshest ingredients and is served in a crusty bread bowl.*

## Salads

<b>Grilled Chicken Salad</b> .....	\$12.95
Grilled chicken breast over a bed of greens with tomatoes, onions, mushrooms, Cheddar cheese and steamed garden vegetables	
<b>Chicken Finger Salad</b> .....	\$12.95
Mixed greens topped with cheese, onions, tomatoes, bacon and chicken fingers	
<b>Buffalo Chicken Finger Salad</b> .....	\$12.95
Chopped chicken fingers coated in hot sauce, served over mixed greens with chopped tomatoes, onions, Cheddar and bacon	
<b>Greek Salad</b> .....	\$10.95
Greens topped with chopped tomatoes, black olives, onions, feta cheese, mushrooms, garlic, croutons and Greek Seasoning	
With Greek Feta Dressing	
<b>With Grecian Grilled Chicken</b> .....	\$12.95
<b>With Grecian Grilled Steak</b> .....	\$17.95
<b>With Grecian Grilled Salmon</b> .....	\$16.95
<b>Caesar Salad</b> .....	\$9.95
Romaine lettuce coated in Caesar dressing, topped with diced tomatoes, croutons and Parmesan	
<b>With Blackened Chicken</b> .....	\$12.95
<b>With Blackened Tuna</b> .....	\$17.95
<b>Popcorn Shrimp Salad</b> .....	\$12.95
Mixed greens topped with Cheddar cheese, bacon, red onions, tomatoes and popcorn shrimp	
<b>Steak Salad</b> .....	\$17.95
Mixed greens, tomatoes, red onions, shredded Cheddar topped with fries and rib eye steak	
<b>House Salad</b> .....	\$4.25
Mixed greens topped with shredded Cheddar, tomato, red onion, mushrooms, croutons and bacon	

## Entrees

<b>Grilled Lemon Garlic Chicken</b> .....	\$13.95
Fresh chicken breast seasoned with lemon pepper and garlic, char-grilled and served over wild rice	
<b>Chicken Ranchero</b> .....	\$17.95
Fresh chicken breast sautéed topped with ranch, melted Cheddar, sautéed mushrooms, and bacon	
<b>Unwrapped Chicken Cordon Bleu</b> .....	\$17.95
Lightly floured and pan fried chicken breast, topped with ham, grilled onions and mushrooms, Provolone cheese, Italian seasoning, With a cream sauce	
<b>Chicken Salsa</b> .....	\$17.95
Grilled chicken breast topped with salsa, melted Cheddar and sour cream, drizzled with ranch dressing and topped with crunchy tortillas	
<b>Chicken Portabella</b> .....	\$17.95
Sliced portabella mushrooms and sliced chicken breast grilled to perfection, topped with a Swiss cheese cream sauce	
<b>Southwestern Chicken</b> .....	\$17.95
Cajun, blackened chicken breast topped with sautéed peppers, onions and mushrooms, melted pepper Jack, over wild rice	
<b>Barbecued Cheddar Chicken</b> .....	\$17.95
Grilled barbecued chicken breast topped with melted cheddar, grilled onions and bacon	

<b>Caribbean Chicken</b> .....	\$17.95
Caribbean Jerk seasoned char-grilled chicken breast topped with grilled pineapple, sautéed onions and melted provolone	
<b>Chicken Parmesan</b> .....	\$17.95
Hand breaded chicken breast fried and topped with marinara, provolone and parmesan	
<b>Stuffed Chicken Saltimbocca</b> .....	\$18.95
Chicken breast filled with ham and spinach filling, topped with sautéed mushrooms and cream sauce	
<b>Pecan Crusted Chicken Piccata</b> .....	\$17.95
Chicken breast coated in pecan crumbs, pan fried in a lemon garlic, caper butter, sprinkled with parmesan	
<b>Chicken Pepperoni</b> .....	\$17.95
Chicken breast topped with marinara, pepperoni, melted Cheddar and provolone cheeses	

**How do you like it?**

<b>Rare</b> .....cold red center	<b>Medium Well</b> .....thin pink line
<b>Medium Rare</b> .....warm red center	<b>Well done</b> .....no pink, not responsible for well done steaks
<b>Medium</b> .....warm pink center	

<b>Rib Eye</b> .....	\$22.95
12 ounces of fresh cut and seasoned choice beef, char-grilled to your degree of doneness	
* <b>The rib eye is a flavorful cut of meat because it is well marbled with fat.</b>	
<b>Grecian Rib Eye</b> .....	\$24.95
12 ounce rib eye cooked to your degree of doneness, topped with a mixture of sautéed tomatoes, onions, mushrooms, black olives, Garlic, feta cheese and Greek seasoning	
<b>Filet Mignon</b> .....	\$26.95
8 ounce fresh cut filet seasoned and char-grilled to your degree of doneness	<b>With Burgundy Wine Sauce</b> .....\$27.95
<b>Pepper Crust Stuffed Filet</b> .....	\$29.95
8 ounce filet, coated in cracked black pepper, stuffed with a crab stuffing and topped with a béarnaise sauce	
<b>Filet Portabella</b> .....	\$28.95
8 ounce filet, sliced into medallions, fanned with grilled portabella mushrooms and topped with a parmesan cream sauce	
Prepared to your degree of doneness	
<b>Filet Tips</b> .....	\$27.95
8 ounces of filet cooked to your degree of doneness, finished in a mushroom wine sauce	
<b>Texas Filet</b> .....	\$29.95
8 ounce filet seasoned with our special rub and grilled to your liking, topped with barbecue sauce, melted cheddar and Crispy onion rings	
<b>Pepper Crusted Filet Medallions with Blue Cheese Cream Sauce</b> .....	\$29.95
8 ounce filet cut into medallions, coated with cracked black pepper, topped with a blue cheese cream sauce, garnished with Chopped tomatoes and deep fried asparagus spears	
<b>New York Strip Steak</b> .....	\$22.95
12 ounces of fresh cut and seasoned choice beef, char-grilled to your degree of doneness	
<b>Southwestern New York Strip with Baby Shrimp</b> .....	\$26.95
12 ounce strip seasoned with Cajun seasoning, char-grilled to your degree of doneness, topped with sautéed peppers, Mushrooms, onions, baby shrimp and pepper Jack cheese	
<b>Beef Tips with Burgundy Mushroom Sauce</b> .....	\$18.95
10 ounces of fresh cut beef tips, sautéed with mushrooms to your degree of doneness, finished with a Burgundy wine sauce	
<b>Chopped Sirloin</b> .....	\$15.95
10 ounces of fresh ground sirloin, char-grilled, served with a side of mushroom sauce, also served with peppers, Onions and mushrooms if you desire	
<b>Barbecued Ribs</b> .....	Half Rack \$15.95
Seasoned baby back ribs slow roasted and topped with barbecue sauce	
	Full Rack \$20.95

**Seafood**

<b>Popcorn Shrimp</b> .....	\$14.95
<b>Grilled Lemon Garlic Shrimp</b> .....	\$20.95
Six jumbo shrimp seasoned with lemon pepper and garlic, grilled and basted with butter, served with wild rice and drawn butter	
<b>Tempura Shrimp</b> .....	\$20.95
Six jumbo shrimp coated with our seasoned batter and deep fried	
<b>Crawfish Cakes</b> .....	\$16.95
Two cakes fried until golden brown, served with a Cajun cream sauce	
<b>Smoked Trout Cakes</b> .....	\$16.95
Trout fillets smoked in house combined with the chefs special ingredients, two cakes fried and served with a creamy dill sauce	
<b>Grilled Lemon Pepper Trout</b> .....	\$16.95
Fresh whole trout, boneless, seasoned with lemon pepper and char-grilled	
<b>Bacon Wrapped Crabmeat Stuffed Trout</b> .....	\$19.95
Fresh whole, boneless trout, stuffed with a crab stuffing, wrapped in bacon and baked in butter	
<b>Yellow Fin Tuna</b> .....	\$19.95
8 ounce steak, prepared grilled or blackened	
<b>Sesame Tuna</b> .....	\$20.95
8 ounce steak coated in bread crumbs, pan-fried and topped with a soy, sesame seed sauce	
<b>Grilled Barbecued Tuna</b> .....	\$20.95
8 ounce steak seasoned with our barbecue rub, grilled and topped with barbecue sauce	
<b>Caribbean Salmon</b> .....	\$21.95
Caribbean jerk seasoned salmon fillet, grilled and topped with grilled pineapple, sautéed onions and melted provolone	
<b>Pepper Crusted Salmon with Garlic Butter</b> .....	\$19.95
8 ounce fillet coated in cracked black pepper, pan-fried and served with a garlic butter	

<b>Salmon Oscar</b> .....	\$24.95
8 ounce fillet, pan-fried, topped with crabmeat, asparagus and béarnaise sauce	
<b>Pecan Salmon</b> .....	\$21.95
8 ounce fillet coated in pecan crumbs, pan-fried, topped with blue cheese dressing and sautéed sliced portabellas	
<b>Grilled or Deep Fried Jumbo Sea Scallops</b> .....	\$20.95
<b>Catfish</b> .....	\$17.95
Grilled, blackened or deep fried	
<b>Catfish New Orleans</b> .....	\$19.95
Two fillets, blackened and topped with our creamy Alfredo sauce and Cajun sautéed shrimp	
<b>Fried Flounder</b> .....	\$17.95

### *Combination Entrees*

<b>New York Strip and Ribs</b> .....	\$23.95
8 ounce strip char-grilled to your degree of doneness, served with our juicy ribs	
<b>Rib Eye and Jumbo Shrimp</b> .....	\$23.95
8 ounce rib eye char-grilled to your degree of doneness, served with lemon garlic or deep fried shrimp	
<b>Fried Catfish, Fried Shrimp and Fried Scallops</b> .....	\$22.95
One 7 ounce catfish fillet, three jumbo shrimp and three scallops	
<b>Lemon Garlic Shrimp, Grilled Scallops, and a Trout Cake</b> .....	\$22.95
Three jumbo grilled shrimp, three scallops, and a trout cake	
<b>Pepper Crusted Salmon, Ribs and Grilled Lemon Garlic Shrimp</b> .....	\$22.95
5 ounce salmon fillet, three jumbo grilled shrimp, and our juicy barbecued ribs	
<b>Barbecued Ribs, Chicken Fingers, and Grilled Lemon Garlic Shrimp</b> .....	\$22.95
Two chicken fingers, three jumbo grilled shrimp, served with our juicy barbecued ribs	

All entrees are served with a salad, side dish, and fresh bread.

### *Pastas*

<b>Fettuccine Alfredo</b> .....	\$9.95
Fettuccine covered in our homemade creamy Alfredo sauce	
<b>With Blackened Chicken</b> .....	\$16.95
<b>With Blackened Shrimp</b> .....	\$16.95
<b>With Blackened Steak</b> .....	\$19.95
<b>With Blackened Salmon</b> .....	\$18.95
<b>Grecian Style Pasta</b> .....	\$14.95
Fresh tomatoes, red onions, mushrooms, black olives and garlic sautéed in olive oil, white wine and lemon juice, served Over linguine with feta cheese	
<b>With Grecian Grilled Chicken</b> .....	\$17.95
<b>With Grecian Grilled Shrimp</b> .....	\$17.95
<b>With Grecian Grilled Steak</b> .....	\$19.95
<b>With Grecian Grilled Salmon</b> .....	\$18.95
<b>Parmesan Vegetable Linguine</b> .....	\$14.95
Linguine tossed in olive oil, garlic, and parmesan cheese, topped with steamed asparagus, tomatoes, portabella mushrooms, feta cheese And Greek seasoning	
<b>Portabella Alfredo</b> .....	\$14.95
Grilled sliced portabella mushrooms, served over fettuccine with our creamy Alfredo sauce and garnished with chopped tomatoes	
<b>Seafood Pasta Bake</b> .....	\$21.95
Sautéed shrimp and scallops combined with broccoli, mushrooms, garlic, white wine, and cream, served over fettuccine with melted Provone and parmesan	
<b>Scallops Piccata</b> .....	\$21.95
Lightly floured sea scallops pan-fried in a lemon, garlic, caper butter, served over angel hair pasta with parmesan and chopped tomatoes	
<b>Filet Tips Piccata</b> .....	\$28.95
8 ounce filet tips lightly floured and pan-fried to your degree of doneness, served over angel hair pasta, topped with a lemon Caper butter sauce, garnished with parmesan and chopped tomatoes	
<b>Lemon Caper Flounder</b> .....	\$19.95
Two lightly floured, pan-fried fillets, served over angel hair pasta, topped with a lemon cream sauce, capers, garlic Garnished with chopped tomatoes and parmesan	
<b>Chicken Scaloppini</b> .....	\$17.95
Lightly floured and pan-fried chicken breast, served over angel hair pasta, topped with sautéed tomatoes, bacon, and onion in a Cream sauce, garnished with parmesan	
<b>Creamy Turkey and Jalapeno Pasta</b> .....	\$16.95
Angel hair pasta, topped with a cream sauce, chopped turkey, jalapenos, melted cheddar and parmesan	
<b>Garlic and Shrimp Angel Hair Pasta</b> .....	\$17.95
Angel hair pasta tossed in garlic, olive oil, butter, and parmesan cheese, topped with sautéed shrimp	
<b>Vegetable Stir Fry</b> .....	\$13.95
Mushrooms, water chestnuts, red peppers, carrots, broccoli and snow peas sautéed in a sesame soy sauce, served over rice	
<b>With Chicken</b> .....	\$16.95
<b>With Shrimp</b> .....	\$16.95
<b>With Shrimp and Chicken</b> .....	\$16.95
<b>With Salmon</b> .....	\$18.95
<b>Bosco Sticks</b> .....	\$1.95

# Suba's New Menu Items

## Appetizers

**Gravy Cheddar Fries**.....\$6.95  
French fries topped with brown gravy and melted cheddar

## Salads

**Summer Spinach Salad**.....\$13.95  
Fresh baby spinach tossed in honey apple cider vinaigrette, with grilled chicken, bacon, blue cheese crumbles, candied pecans,  
Sliced red onions, dried cranberries and fresh sliced apples

## Seafood

**Grilled Sea Bass**.....\$24.95  
Scrumptious melt in your mouth fish, grilled to perfection over wild rice

**Sea Bass and Shrimp Scampi**.....\$27.95  
Pan-fried and topped with cracker crumbs and parmesan cheese, baked in a scampi butter, served over mashed potatoes  
Garnished with asparagus spears and chopped tomatoes

## Pastas

**Lemon Capers Salmon**.....\$23.95  
8 ounce fillet coated in ground pecan crumbs, pan-fried and served over angel hair pasta topped with a lemon caper cream sauce  
With sautéed fresh spinach, and garnished with chopped tomatoes and parmesan cheese

**Chicken Pepperoni over Fettuccine Alfredo**.....\$18.95  
Lightly floured pan-fried chicken breast topped with marinara, pepperoni, melted cheddar and provolone cheeses, served over  
Our creamy fettuccine Alfredo

**Black and Blue Filet Fettuccine Alfredo**.....\$29.95  
Cajun seasoned 8 ounce filet cut into medallions, cooked to your degree of doneness, served over fettuccine with a blue  
Cheese Alfredo sauce, garnished with steamed asparagus spears, chopped tomatoes and parmesan cheese

**Pesto Angel Hair Pasta with Tomatoes, Parmesan and Garlic**.....\$11.95  
Angel hair pasta tossed in pesto, sautéed tomatoes, garlic and parmesan cheese

**With Chicken**.....\$16.95  
**With Shrimp**.....\$17.95

## Entrees

**Filet Ranchero**.....\$29.95  
8 ounce filet cooked to your degree of doneness, topped with grilled onions, sautéed mushrooms, bacon, melted cheddar and ranch

## Side Dishes

Baked Potato  
Baked Sweet Potato  
Steamed Broccoli  
Wild Rice  
Sweet Potato Fries

French Fries  
Fettuccine Alfredo  
Spinach and Cheese Casserole  
Buttered Garden Vegetable  
Steamed Asparagus

## Desserts

Ask your server for our selection of homemade desserts!

## Beverages

**Coke Products**.....\$2.95

**Hot Tea (one refill)**.....\$2.75

**Iced Tea**.....\$2.75

**Flavored Tea**.....\$2.95

Raspberry, Strawberry, Orange, Blueberry, Peach, Mango and Blackberry

**Fresh Ground Coffee**.....\$1.95

**Flavored Coffee**.....\$2.25

French Vanilla, Hazelnut, Amaretto, Irish Cream, or Caramel

**Caramel Sauce Coffee (no refills)** .....\$2.95

**Chocolate Covered Cherry Coffee (no refills)** .....\$2.95

**Cinnamon Coffee (no refills)**.....\$2.95

**Milk (no refills)** .....\$2.95

**Lemonade**.....\$2.75

**Flavored Lemonade**.....\$2.95

Strawberry, Raspberry, Blackberry or Blueberry

**Pellegrino**.....\$3.95

A 20% gratuity may be added to parties of six or more. We ask for your patience. We prepare all of our food to order,  
so we can guarantee the freshest product to our customers.