Looking for fine dining, fast casual or something in between?
Know before you go with the Nashville Menu Guide, the premier resource for finding the area's best restaurants!

Dining Locator Map (inside)

Nashville menuguide

SPRING 2010

www.menuguidenashville.com

Belle Meade Premium Cigars

The Smoking Lounge

Check out the display cases and the humidor

Davidoff Cigar Accessories

Enjoy the relaxing atmosphere

Search our humidor for Davidoff, God of Fire, Montecristo,Padron,Fuente and other quality cigars

Nat Sherman, American Spirits, and other fine cigarettes

Handcrafted pipes for the finest tobacco

We proudly sell the finest tobacco pipes

Finest selections of Davidoff tobacco

Contact Detail
Belle Meade Plaza 4518 Harding Rd. Nashville, TN 37205
Phone: 615.297.7963 Fax: 615.297.7964

CROWS NEST

Chef Kelly Weatherford

Starters

Baked Stuffed Oysters $10.95
1/2 dozen oysters with bacon mushroom stuffing topped with spinach and Parmesan. Served with drawn butter and Cajun Tartar.

Fried Green Tomatoes $7.95
Battered and fried golden brown, layered with goat cheese & tomato basil relish.

Shrimp & Crawfish Cakes $9.95
Shrimp and crawfish cakes, fried to perfection and served with Cajun tartar sauce and Sriracha.

Grilled Oysters $9.95
Half a dozen oysters with butter, parmesan, garlic and spices cooked on the grill served with butter, cocktail and horseradish.

Calamari $10.95
Lightly battered fried calamari and artichoke hearts with roasted red pepper marinara.

Jumbo Buffalo Shrimp $9.95
Hand battered and tossed in Frank's Red Hot Sauce with Blue Cheese dressing.

Oysters on the Half Shell
dozen $13.95
Half dozen $8.95

Potstickers $7.95
Chicken & Vegetable dumplings pan seared in sesame oil with sweet red chili & Hoisin sauce.

Sausage Cheese Platter $9.95
Smoke sausage, marinated red onions, pepperoncinis and select mixed cheeses.

Catfish Fingers $7.95
Delicate catfish filet, corn meal crusted with Cajun tartar and Thai Chili sauce.

Chicken Quesadilla $8.95
Spinach tortilla with mixed cheese, tomato, green onion and cilantro served with salsa, sour cream and guacamole.

Chips N Salsa $4.95
Chips N Queso $6.95

Southwest Chicken Eggrolls $7.95
Chicken, corn, black bean and seasonings in a wonton wrapper with chipotle ranch dipping sauce.

Pickle Chips $6.95
Hand breaded spicy dill pickle chips served with creamy horseradish sauce.

Salads

Traditional Caesar Salad
Romaine, parmesan, croutons, and Caesar dressing.
Half $4.95
Entrée $7.95

House Salad
Mixed greens, grape tomatoes, blue cheese, craisins, pecans and red onion.
Half $4.95
Entrée $7.95

Spinach & Egg $8.95
Baby spinach, red onion, tomatoes, Blue cheese crumbles, Parmesan cheese

Seared Ahi Tuna Salad $13.95
Mixed greens, sesame seared Ahi tuna, Asian slaw, wontons, cashews, wasabi peas and spicy miso vinaigrette.

Black & Blue Salad $14.95
Romaine lettuce, tomato, red onion, blue cheese crumbles, blackened tenderloin and tobacco onions served with blue vinaigrette.

The Weatherford $11.95
Mixed greens, slice d ham & turkey, fresh bacon, tomatoes, diced egg, black olives, Blue cheese crumbles and mixed cheese.

Chicken Salad Plate $9.95
Homemade chicken salad with sliced tomato, hard-boiled egg banana nut muffin.

Burgers, Sandwiches and Such…

Cheeseburger $8.95
Our huge 10 oz burger served on a bun with lettuce, tomato, onion and pickle and choice of cheese.

Mushroom-Swiss Burger $9.95
Topped with sautéed onions, mushroom and Swiss cheese on a toasted bun with lettuce, tomato, onion and pickle.

Double Bacon Cheeseburger $13.95
On a toasted bun with lettuce tomato, onion & pickle with choice of cheese and three slices of bacon.

Black and Blue Burger $9.95
Seasoned with Blackening spice, topped with Blue cheese crumbles.

Patty Melt $8.95
10 oz burger on toasted marble rye with sautéed onion and Swiss cheese.

Jalapeno-Jack BBQ Burger $9.25
Topped with our home BBQ sauce, jalapenos and Pepper Jack Cheese.

Grouper Sandwich $13.95
Fresh grouper filet on a toasted bun with lettuce, tomato and onion with Cajun Remoulade. Get it grilled, blackened or fried.

Buffalo Chicken & Bacon $9.25
Our grilled chicken breast dipped in Buffalo wing with bacon and Cheddar on a toasted bun.

Club Sandwich $8.95
House smoked turkey, ham and bacon layered with cheddar, lettuce, tomato and three slices of toasted white or wheat bread.

Chicken Sandwich $8.95
Grilled chicken breast topped with melted Cheddar, lettuce and tomato on a toasted bun.

Grilled Chicken Wrap $8.95
Grilled chicken breast in a spinach tortilla with lettuce, tomato, mayo and Provolone cheese.

Buffalo Chicken Wrap $8.95
Grilled chicken breast tossed in wing sauce in a spinach tortilla with lettuce, tomato and Cheddar cheese.

Chicken Caesar Wrap $8.95
Grilled chicken with romaine, Caesar dressing, croutons and Parmesan cheese in a spinach tortilla.

Chicken Salad Wrap $7.95
House made chicken salad with lettuce and tomato in a spinach tortilla.

Smoked Turkey Wrap $8.95
House smoked turkey breast in a spinach tortilla with bacon, lettuce, tomato, mayo and Cheddar cheese.

Smoked Turkey Reuben $8.95
House smoked turkey, thinly sliced on toasted marble rye with sauerkraut, Swiss cheese, and Thousand Island.

Chicken Salad Melt $8.95
Our own chicken salad on toasted English muffins with tomato. Topped with melted Cheddar.

Pulled Pork Sandwich $8.95
House smoked shoulder on a toasted bun with slaw, tomato, onion and pickle.

Shrimp or Oyster Po' Boy $10.95
Your choice of golden fried oysters and/or baby shrimp on a toasted hoagie with slaw, tomato and onion.

Catfish Po' Boy $8.95
Corn meal crusted catfish filet on a hoagie with lettuce, tomato and onion with Cajun tartar sauce.

Black Bean Veggie Burger $8.95
A vegetable black bean patty, pan seared and served on a toasted bun with lettuce, tomato, onion and pickle.

Baskets, Pastas, Plates and more…

Rib Basket $12.95
House smoked baby back ribs, hushpuppies & fries. Served with hot or mild BBQ sauce.

Shrimp Basket $11.95
Hand battered gulf coast shrimp with hushpuppies, fries and cocktail sauce.

Oyster Basket $11.95
Fresh oysters, fried golden brown. Served with hushpuppies, fries and Cajun tartar sauce.

Tenders Basket $8.95
Four hand breaded chicken tenders served with fries and choice of dipping sauce.

Catfish Basket $10.95
Two hand battered catfish fillets served with Cajun tartar sauce, fries and hushpuppies.

Spicy Cajun Pasta $14.95
Sauté of shrimp, chicken and smoked sausage in a New Orleans style BBQ sauce with penne pasta and parmesan.

Pesto Penne Pasta $10.95
Tomatoes, onion, basil pesto, spinach and roasted red peppers in olive oil with penne pasta, Feta and Parmesan.
Add chicken $14.95
Add shrimp $15.95

Fettuccini Alfredo $9.95
Traditional creamy Alfredo sauce served over fettuccini pasta, topped with Parmesan.
Add chicken $13.95
Add shrimp $14.95

Ricotta-Portabella Ravioli $11.95
Ricotta & portabella stuffed ravioli in a Mascarpone cream sauce with sundried tomatoes and green onions.

Spaghetti Bolognese $10.95
Hearty Italian meat sauce with a touch of cream over spaghetti and piled high with grated Parmesan.

Vegetable Marinara $9.95
Sautéed mixed vegetables in our roasted red pepper marinara with fettuccini and Parmesan.

Shrimp Ettouffé N Grits $12.95
A taste of New Orleans, sautéed shrimp in Ettouffé over garlic cheese grits.

Slab O Ribs $19.95
House smoked baby back ribs served with tobacco onions, baked beans and slaw.

Blackened Tilapia Risotto $11.95
Blackened Tilapia, parmesan risotto, grilled asparagus and red pepper cream sauce.

Steak Biscuits $13.95
Hand trimmed, marinated beef tenderloin on silver dollar biscuits with au jus and fries.

Chicken Biscuits $11.95
Battered and fried chicken breast on silver dollar biscuits served with Mango Honey Mustard and fries.

Jambalaya $12.95
Smoked sausage, chicken, shrimp, tomatoes, onion and peppers in a spicy seasoned rice.

New York Strip $17.95
12 oz New Strip, smashed potatoes, piled high with onions, mushrooms and peppers served with a Madeira shallot demi.

Portabella-Veggie Melt $11.95
Grilled portabella mushroom, sauté of veggies, Provolone cheese, tomato basil relish and seasoned rice.

Airline Chicken Breast $12.95
Herb marinated chicken breast, grilled asparagus, fingerling potatoes and Balsamic reduction.

Just 4 Kids Served with drink for only $5.95
Cheeseburger – Mac-N-Cheese – Kid Pasta – Shrimp Basket – Chicken Tenders – Grilled Cheese –

Drinks $2.25

Saturday & Sunday Brunch 11 am – 3 pm

Scotch Eggs $7.95
Whole hard boiled eggs wrapped in seasoned ground sausage, breaded and fried. Served with smoked cheddar hashbrowns, Tobasco and spicy brown mustard.

White Omelet $8.95
Egg Whites, mixed veggies, mushrooms, mixed cheeses and smoked cheddar hashbrowns.

Filet and Eggs $13.95
Petit Filet, two eggs any way you want, smoked cheddar hashbrowns and grilled asparagus.

Breakfast Club $8.95
Three slices of toasted wheat or white bread layered with eggs, ham, bacon, sausage & American. Served with smoked cheddar hashbrowns.

Green Eggs and Ham Omelet $8.95
Pesto egg omelet with ham, tomato, green onions and provolone cheese served with smoked cheddar hashbrowns.

- Check Us Out @ crowsnestnashville.com
- Call Ahead and Get It ToGo with our Curbside Pick-Up

615-783-0720

Know Before You Go...

The Nashville Menu Guide is the premier resource for both visitors and residents to our great city! We proudly feature some of the finest and most unique independent restaurants and entertainment options in Nashville. Know Before You Go with the Nashville Menu Guide!

This guide is intended as a resource for locating, evaluating, and vigating your way through the countless dining and tertainment options. In these pages you will find a unique llection of area restaurant menus, unique neighborhoods, and tertainment choices. The convenient locator map will make finding these hidden jewels a breeze!

The Nashville Menu Guide is published quarterly in the spring; summer, fall and winter to ensure you have the most up to date offerings from the area's top restaurants. Our goal is to give users a singular source for dining and entertainment options in Nashville...so keep the guide handy and reference it when making your dining decisions.

The free Nashville Menu Guide is 100% advertiser supported so please tell the restaurant manager that you found them in our guide.

Happy Dining!

FROM THE PUBLISHERS

Welcome Nashville

I am fortunate to live in one of the greatest cities in the world which offers countless unique dining and entertainment options. I created this guide as resource for visitors and locals alike to highlight the unique offerings of the city I enjoy so much.. Enjoy!

Sincerely,

Jody Browne

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1407 Arbor Lake Blvd.
Hermitage, TN 37076

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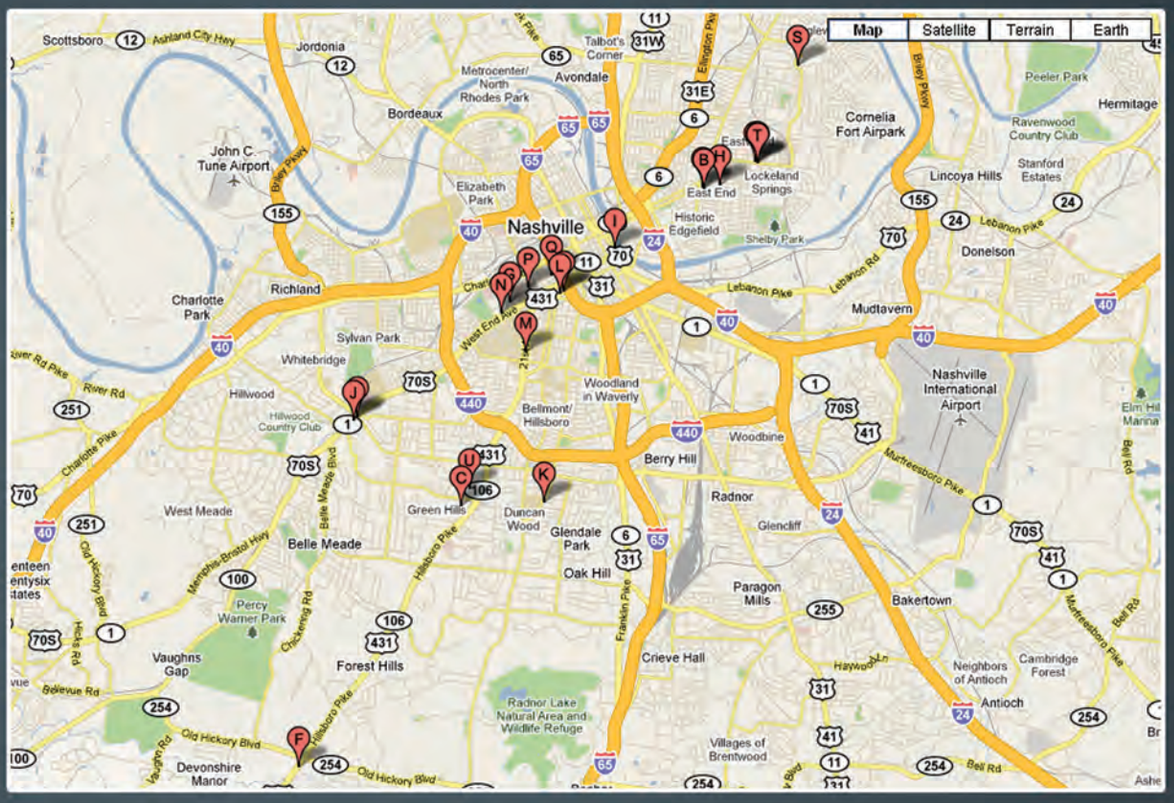

A
Belle Meade Cigars
4518 Harding Rd.
Nashville, TN 37205
Phone Number: 615.297.7963

B
Beyond the Edge
112 South 11th Street
Nashville, TN 37206
Phone Number: (615) 226-3343

C
Crows Nest
2221 Bandywood Drive
Nashville, TN 37215
Phone Number: (615) 783-0720

D
Drifters
1008 Woodland St
Nashville, TN 37206
Phone Number: (615) 262-2776

E
Eastland Café
97 Chapel Avenue
Nashville, TN 37206
Phone Number: (615) 627-1088

F
Kalamatas
3764 Hillsboro Rd.
Nashville, TN 37215
Phone Number: (615) 383-8700

G
La Paz
2214 Elliston Place #102
Nashville, TN 37203
Phone Number: 615-873-4435

H
Mad Donnas
1313 Woodland Street
Nashville, TN 37206
Phone Number: (615) 226-1617

I
McFaddens
134 2nd Avenue North
Nashville, TN 37201
Phone Number: (615) 686-2482

J
Nashville Wine & Spirits
4556 Harding Pike
Nashville, TN 37205
Phone Number: 615-292-2676

K
Pizza Perfect
4002 Granny White Pk
Nashville, TN 37204
Phone Number: (615)297-0345

L
Red Rooster
1530 Demonbreun Street
Nashville, TN 37203
Phone Number: 615-457-2789

M
Rolly Polly
1510 21st Ave South
Nashville, TN 37212
Phone Number: (615) 255-4600

N
Roma Pizza and Pasta
2418 Elliston Pl
Nashville, TN 37203
Phone Number: 615-340-0040

O
Rosepepper
1907 Eastland Ave
Nashville, TN 37206
Phone Number: (615) 227-4777

P
Sunshine Shop
1912 Church Street
Nashville, TN 37203
Phone Number: (615) 329-1281

Q
Suzy Wongs
1517A Church Street
Nashville, TN 37203
Phone Number: (615) 329-2913

R
Tamarind
1516 Demonbreun St
Nashville, TN 37203
Phone Number: (615) 259-7772

S
Wantanabe
1400 McGavock Pike
Nashville, TN 37216
Phone Number: (615) 226-1112

T
Wild Cow
1896 Eastland Avenue
Nashville, TN 37206
Phone Number: (615) 262-2717

U
YOLO
3805 Green Hills Village Drive
Nashville, TN 37215
Phone Number: (615) 292-5535

LUNCH MENU

11 am - 4 pm

STARTERS

Low Country Crab Cakes
Pan seared lump crab cakes with a green tomato relish and horseradish sauce. $9.99

Spinach & Artichoke Dip
Spinach and Artichoke Hearts simmered with cream and parmesan cheese. Served with warm tortilla chips. $8.99

Jambalaya Eggrolls
Chicken & Sausage stuffed eggrolls, along with a chipotle mayo. $7.99

Lettuce Wraps
Spicy chicken with Asian vegetables over crispy Chinese noodles and lettuce cups. $7.99

House Made Guacamole
Warm tri-color chips with pico de gallo and house made guacamole. $5.99

Baked Brie Wedge
French brie wrapped in phyllo dough and baked. Served with toasted baguettes and apricotcaramel sauce. $7.99

Hand Cut Bleu Cheese Chips
Thin, hand-cut potato chips topped with melted bleu cheese, bacon, green onions, bleu cheese crumbles and sprinkled with cajun seasoning. $6.99

Bruschetta
Roasted Garlic Brie Pesto on toasted baguettes with an Italian herbed salsa. $8.99

SIDES

$2.99

Steamed Broccoli
Baked Potato
Baked Sweet Potato
Mashed Sweet Potatoes
Mashed Loaded Potatoes
Fresh Sautéed Vegetables
Fresh Asparagus
Yellow Rice
Seasoned French Fries
Loaded Baked Potato
Loaded Sweet Potato
Fresh Fruit
Mac & Cheese
3-Vegetable Plate - $7.99

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SALADS

Dressings: Ranch, Honey Mustard, 1000 Island, Bleu Cheese, Oil & Vinegar, Pesto Italian, Warm Bacon Vinaigrette, Mango Pineapple Vinaigrette, Low Fat Honey Mustard and Low Fat Ranch.

House Salad - Mixed greens with tomatoes, cucumbers, carrots, bacon bits, shredded cheese and roasted black-eyed peas. Served with your choice of dressing. $5.99
YOLOS Caesar - Our unique version with chopped romaine lettuce, sun-dried tomatoes and a traditional caesar dressing. Served with a parmesan cheese crisp. $5.99
Sunny California - Two scoops of our house made chicken salad with fresh fruit and honey-orange marmalade dressing. Topped off with a Morning Glory muffin. $10.99
Chicken & Strawberry - Mixed greens with strawberries, mandarin oranges, apples, boursin cheese, toasted almonds and grilled chicken. Served with a strawberry vinaigrette dressing. $10.99
Spinach - Baby spinach with grilled chicken, mushrooms, red onions, hardboiled egg and parmesan. Served with a warm bacon vinaigrette dressing. $10.99 *Substitute shrimp $12.99
Chopped Cobb Salad - Mixed greens, bleu cheese crumbles, tomatoes, bacon bits, avocado chunks & hardboiled egg tossed in your favorite dressing and topped with our famous fried chicken tenders. $10.99 *Substitute Beef Tenderloin $15.99

Soup, Salad or Sandwich Combo $8.99

Create your own combo from the following:
- House Salad or Caesar Salad
- Bowl of Seafood Bisqué or Daily Soup
- Half Chicken Salad Club ...or Half Californian Sandwich ...or Half of Triple-Decker Club ...or Half of any Wrap

PIZZAS & WRAPS

Wraps are served with your choice of a side item.
Add a bowl of soup, house salad or Caesar salad for $3.99

BBQ Chicken Pizza - A house made thin-crust pizza with chicken, red onion, sweet BBQ sauce, cilantro and mozzarella cheese. $9.99
Margherita Pizza - A house made thin-crust pizza with Roma tomatoes, fresh mozzarella cheese, cilantro, basil pesto and fresh ground pepper. $8.99
Dragon Pizza - Cajun-seasoned chicken breast on a fresh salsa base, topped with cheese, jalapenos and crushed red pepper. $9.99
Chicken-Bacon Wrap - Chicken breast with tomatoes, applewood bacon, pico de gallo, lettuce & cheddar cheese in a wheat tortilla toasted in our pizza oven. Served with a side of chipotle mayonnaise. $9.99
Veggie Wrap - Artichoke hearts, caramelized onions, portabello mushrooms, tomatoes, basil pesto, and marinara in a wheat tortilla and toasted in our pizza oven. $8.99
Buffalo Chicken Wrap - Grilled chicken breast dipped in buffalo sauce, lettuce, bleu cheese crumbles & red onion in a wheat tortilla and toasted in our pizza oven.$9.99

CLASSICS

All Classics are served with your choice of a side item.
Add a bowl of soup, house salad or Caesar salad for $3.99

Chicken Fingers - Our famous hand-breaded and fried chicken fingers served with our award winning honey mustard. $8.99
The Classic Burger - Fresh hand-pattied ground chuck, grilled, topped with shredded lettuce, tomatoes & red onion on a fresh baked bun. $7.99 *Cheese and/or bacon $1
Monterey Burger - Fresh hand-pattied ground chuck, grilled, topped with green chile salsa, fresh avocado and pepper jack cheese on a fresh baked bun. $8.99
Paradise Burger - Fresh hand-pattied ground chuck and topped with Heinz 57®, crispy potato sticks and smoked cheddar on a fresh baked bun. $8.99
Chicken Salad Club - Our house made chicken salad served on a toasted croissant with applewood bacon, lettuce and tomato. $9.99
Mahi Tacos - Marinated & grilled mahi-mahi inside grilled flour tortillas with spicy slaw, pico de gallo, guacamole & lime-cilantro sour cream. $10.99
The Triple-Decker Club - Sliced smoked turkey and ham, cheddar cheese, applewood bacon, lettuce and tomato served on wheat toast. $9.99
French Dip - Roast beef, caramelized onion, swiss cheese and dijon horseradish sauce on a baguette. Served au jus. $9.99

CLASSICS

Chicken & Brie Sandwich - Grilled chicken breast with caramelized onions, sundried tomatoes & brie toasted on a focaccia roll. $9.99
The Californian - Smoked turkey, avocado slices, green apples, mozzarella cheese and a red pepper spread on toasted wheat berry bread. $9.99
Reuben - Thinly sliced corned beef piled high with sauerkraut and topped with Swiss cheese and house made 1000 island dressing. Served on marbled rye bread. $10.99
Chicken Sandwich - Comes in three varieties: 1- Grilled, fresh chicken breast marinated in Italian dressing; 2- Coated in cajun spices; or 3- Topped with a house made BBQ sauce, Mozzarella cheese and applewood bacon. Served on a fresh baked bun with shredded lettuce, tomato & red onions. $9.99

DESSERTS

Ruby's Red Velvet
Tripled layered red velvet cake with pecan-cream cheese icing. $5.99

Galaxy Ice Cream Pie
Oreo® cookie crust, "caramel pie" ice cream and Reese's® peanut butter cup crumbles. Topped with a chocolate caramel sauce, toasted pecans and fresh whipped cream. $5.99

Bread Pudding
Homemade bread pudding, oven-baked and served with a brown sugar rum sauce and vanilla bean ice cream. $5.99

Brownie Chipper
Fresh baked chocolate chip brownie topped with rich vanilla bean ice cream and hot fudge. $5.99

Chocolate Cake
Delicious gluten-free chocolate cake with a cream cheese icing that will satisfy your chocolate cravings. $5.99

Cappuccino $3.99
Latté $3.99

BEVERAGES

Soda $2.29
(Coca-Cola, Diet Coke, Sprite, Lemonade, Dr Pepper, Mello Yello)
Fresh Squeezed Juices $2.99
(Orange or Grapefruit)
Sweet Tea $2.29
Unsweet Tea $2.29
Coffee $2.29

phone 615.292.5535
fax 615.292.5536
3805 Green Hills Village Drive
Nashville, TN 37215

DINNER MENU

4 pm - Closing

STARTERS

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Spinach and Artichoke Hearts simmered with cream and parmesan cheese. Served with warm tortilla chips. $8.99

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Lettuce Wraps
Spicy chicken with Asian vegetables over crispy Chinese noodles and lettuce cups. $7.99

House Made Guacamole
Warm tri-color chips with pico de gallo and house made guacamole. $5.99

Baked Brie Wedge
French brie wrapped in phyllo dough and baked. Served with toasted baguettes and apricotcaramel sauce. $7.99

Hand Cut Bleu Cheese Chips
Thin, hand-cut potato chips topped with melted bleu cheese, bacon, green onions, bleu cheese crumbles and sprinkled with cajun seasoning.. $6.99

Bruschetta
Roasted Garlic Brie Pesto on toasted baguettes with an Italian herbed salsa. $8.99

SIDES

$2.99
Steamed Broccoli
Baked Potato
Baked Sweet Potato
Mashed Sweet Potatoes
Mashed Loaded Potatoes
Fresh Sautéed Vegetables
Fresh Asparagus
Yellow Rice
Seasoned French Fries
Loaded Baked Potato
Loaded Sweet Potato
Fresh Fruit
Mac & Cheese
3-Vegetable Plate - $7.99

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House Salad - Mixed greens with tomatoes, cucumbers, carrots, bacon bits, shredded cheese and roasted black-eyed peas. Served with your choice of dressing. $5.99
YOLOS Caesar - Our unique version with chopped romaine lettuce, sun-dried tomatoes and a traditional caesar dressing. Served with a parmesan cheese crisp. $5.99
Chicken & Strawberry - Mixed greens with strawberries, mandarin oranges, apples, boursin cheese, toasted almonds and grilled chicken. Served with a strawberry vinaigrette dressing. $10.99
Spinach - Baby spinach with grilled chicken, mushrooms, red onions, hardboiled egg and parmesan. Served with a warm bacon vinaigrette dressing. $10.99 *Substitute shrimp $12.99
Chopped Cobb Salad - Mixed greens, bleu cheese crumbles, tomatoes, bacon bits, avocado chunks & hardboiled egg tossed in your favorite dressing and topped with our famous fried chicken tenders. $10.99 *Substitute Beef Tenderloin $15.99

FROM THE GRILL

All Grill items are served with your choice of a side item.
Add a bowl of soup, house salad or Caesar salad for $3.99

Center Cut Filet - 8 oz. center cut filet wrapped in applewood bacon and grilled with our signature seasoning. $22.99 *Add $2 for Bleu Cheese crumble topping
Ribeye - 10 ounce choice ribeye, lightly seasoned and then grilled to perfection. $19.99
Santa Fe Chicken - Grilled supreme chicken breast topped with a corn and black bean salsa, crispy tortilla strips, pepper jack cheese with a southwestern ranch dressing. $13.99
Jerk Mahi-Mahi - Grilled mahi-mahi basted in jerk seasonings and served with a mango salsa. $15.99
Pork Chops - Two thick bone-in pork chops grilled and served with an apple butter pan sauce. $15.99
Jack Daniels® Chicken - Grilled supreme chicken breast marinated and topped with a delicious Jack Daniels® glaze. $13.99

Add five grilled shrimp to any Grill item for $6

SPECIALTIES

Add a bowl of soup, house salad or Caesar salad for $3.99

PRIME RIB - Prime Beef coated with herbs and spices, slow roasted, served au jus, with choice of side item.
6 oz. Sandwich - $13.99 • 10 oz. - $17.99 • 14 oz. - $21.99

Trout Almandine - Fresh boneless trout topped with an Almandine butter with slivered almonds. Served with choice of side item. $17.99
Salmon - Fresh, Atlantic salmon seared and blackened with Cajun seasonings. Served with choice of side item. $19.99
Seafood Mac and Cheese - Jumbo lump crab meat, shrimp and applewood smoked bacon, baked with cheddar, swiss & boursin cheese sauce over penné pasta. Served with toasted garlic baguette. $18.99
Low Country Shrimp & Grits - Blackened coastal shrimp over stoneground grits with a creole cream sauce. $16.99
Ribeye Pad Thai - Strips of seared ribeye over glass noodles, asian vegetables and spicy thai sauce. $17.99
Chicken Piccata - Two chicken cutlets dredged in seasoned flour, sautéed and topped with a white wine and caper sauce. Served with a Linguini Alfredo, with a red pepper garnish. $14.99
Chicken Stir-Fry - Asian vegetables & marinated chicken sautéed in oriental sauce and served over yellow rice. $14.99
Tomato Basil Pasta - Steamed and fresh tomatoes tossed with penné pasta, basil and garlic. Served with toasted garlic baguette. $12.99 *Add Chicken $4; Add Shrimp $6
Black & Bleu Pasta - Penné pasta tossed with bleu cheese, alfredo sauce, mushrooms, red onions, tomatoes and blackened beef tenderloin. Served with toasted garlic baguette. $17.99

SOUPS OF THE DAY

From the kettles - Our daily selection of soups
Bowl...$5.99
Bread Bowl...$7.99

EVERYDAY ~ Seafood Bisqué
Monday ~ Chicken Tortilla
Tuesday ~ Tomato Basil
Wednesday ~ Buffalo Chicken
Thursday ~ Loaded Baked Potato
Friday ~ French Onion
Saturday/Sunday ~ Country Beef & Vegetable

DESSERTS

Ruby's Red Velvet
Tripled layered red velvet cake with pecan-cream cheese icing. $5.99

Galaxy Ice Cream Pie
Oreo® cookie crust, "caramel pie" ice cream and Reese's® peanut butter cup crumbles. Topped with a chocolate caramel sauce, toasted pecans and fresh whipped cream. $5.99

Bread Pudding
Homemade bread pudding, oven-baked and served with a brown sugar rum sauce and vanilla bean ice cream. $5.99

Brownie Chipper
Fresh baked chocolate chip brownie topped with rich vanilla bean ice cream and hot fudge. $5.99

Chocolate Cake
Delicious gluten-free chocolate cake with a cream cheese icing that will satisfy your chocolate cravings. $5.99

Cappuccino $3.99
Latté $3.99

BEVERAGES

Soda $2.29
(Coca-Cola, Diet Coke, Sprite, Lemonade, Dr Pepper, Mello Yello)
Fresh Squeezed Juices $2.99
(Orange or Grapefruit)
Sweet Tea $2.29
Unsweet Tea $2.29
Coffee $2.29

phone 615.292.5535
fax 615.292.5536
3805 Green Hills Village Drive
Nashville, TN 37215

The Sunshine Shop

"Our baskets make great gifts for birthdays, thank you, sympathy, get well, or any time and will be dressed with a special bow in almost any color to match the occasion! Add mugs, balloons, angels, inspirational books, stuffed animals and other gift items available in our store for that extra personal touch. Take a look to see just what we have to offer and give us a call to customize your basket!"

The Sunshine Shop
1912 Church Street
Nashville, TN 37203
Phone: 615-329-1281
Fax: 615-329-9994

Everyone Deserves Some Sunshine
www.sunshineshopgiftbaskets.com

Mother's Day is May 9th

Gathering around the table for some of Mom's home cooking is a favorite way to spend any family holiday. That said, it is no coincidence that Mother's Day is one of the most popular days of the year to dine out; so make your reservations early! Deciding what to eat is as equally important as where to eat. Keep in mind that dining out is as much about the ambiance and surroundings as it is the food. Is she a fan of Mexican, Italian, German or French cooking? Perhaps she would prefer steak, seafood or sushi instead. Whatever her taste, avoid the usual fare and make this a Mother's Day to remember.

Can't seem to find the right words to tell Mom how you feel? Try this collection of inspirational quotes on mothers coming straight from the hearts of some of the most prolific writers and celebrated personalities of our times.

If you bungle raising your children, I don't think whatever else you do well matters very much.
-Jacqueline Kennedy Onassis

. Never marry a man who hates his mother, because he'll end up hating you.
-Jill Bennett

A mother is not a person to lean on, but a person to make leaning unnecessary.
- Dorothy Canfield Fisher

At work, you think of the children you have left at home. At home, you think of the work you've left unfinished. Such a struggle is unleashed within yourself. Your heart is rent.
-Golda Meir

Mothers hold their children's hands for a short while, but their hearts forever.
-Unknown

Men are what their mothers made them.
-Ralph Waldo Emerson

Most mothers are instinctive philosophers.
-Harriet Beecher Stowe

We never know the love of the parent until we become parents ourselves.
-Henry Ward Beecher

The heart of a mother is a deep abyss at the bottom of which you will always find forgiveness.
-Honore de Balzac, author

The mother's heart is the child's schoolroom.
-Henry Ward Beecher, US Congressional clergyman

SUZY WONGS HOUSE OF YUM

Shared Plates

Sweet & Sour Wonton Sticks (v) 3
Sea Salt Tossed Edamame (v,gf) 4
Red Curry Queso Dip 7
Vegetable Summer Rolls (v*, gf) 6
Vegetable Spring Rolls (v) 5
Vegetable Gyoza Pot Stickers (v) 6
Vegetable Tempura w/ Ponzu 7
Curried Tofu & Potato Pockets (v) 6
Crunchy Shrimp & Avocado Maki 9
Crispy Rice Paper Shrimp Cocktail 7
Spicy Tuna & Cucumber Roll 7
Smoked Salmon Philadelphia Tempura Roll 11
Lump Crab Wontons w/ Bacon 5
Pork & Chestnut Shu Mai 5
Five Spice Braised Pork Ribs 7
Steamed BBQ Pork Bao Bun 3
Chicken Katsu Bites w/ Two Sauces 8
Coconut-Thai Chili Chicken Wings (gf) 7
Sesame Steak Yakitori Skewers 7

Asian Wonton Nachos (v) 9
Queso Blanco, Edamame, Cilantro Pico,
Sriracha & Red Curry Crema

Asian Wonton Nachos Deluxe 10
BBQ Pork, Queso Blanco, Edamame, Cilantro Pico,
Sriracha & Red Curry Crema

20% Gratuity may be added for parties of six plus.
All ingredients are not listed.
Please inform your server of any food allergies.
-no substitutions pleasev=
vegetarian v*= vegan
gf=gluten free gf*=soy alternative available

Soup

Chicken w/ Wonton Noodles 6
Tofu & Vegetable Coconut Tom Kha 6

Salads

Suzy's House (v*) 6
Market Vegetables w/ Zesty Ginger Soy Dressing
East Meets Wedge (gf) 7
Bacon, Tomatoes, Onion & Wasabi Blue Cheese
Peanut Sauce Chicken Salad (gf) 9
Pulled Chicken w/ Peanut Sauce Dressing
Sesame Tuna 'Tartare' 11
Cucumbers, Radishes, Dill & Yuzu Dressing

Yum Bowls

(a la carte : family style)
Kung Pao Green Beans (v) 7
Mushroom & Bean Sprout Teriyaki (v*) 7
Lemongrass Vegetable Tofu Stir-fry (v*) 9
Coconut Chili Fried Brown Rice w/ Egg (v) 8
Peanut Sauce 'Spaghetti' w/ Vegetables 8
Garlic & Holy Basil Egg Noodle Lo Mein (v) 9
Teriyaki Chicken & Vegetable Mei Fun Noodles 8
Peanut Sauce Chicken Penang (gf) 10
Sweet & Sour Chicken w/ Crispy Noodles 9
Indian Crock Pot Chicken & Rice (gf*) 8
Peppered Beef w/ Broccoli & Beans 9
Pineapple Red Curry Shrimp (gf) 12
Green Curry Coconut Steamed Mussels (gf) 13

Sides

Steamed Brown Rice (v*, gf) 2.50
White Rice (v*, gf) 2.50
Pickled Cucumbers (v*, gf) 2.50
Extra Sauces .50

1515 Church Street | Nashville, Tennessee
www.suzywongsnashville.com

ROLY POLY
the original
Rolled Sandwiches • Soups • Salads

1510 21st Avenue South
Nashville, TN 37212-3102
(615) 255-4600

Roly Poly, it's all about the sandwich.
Here's our current menu of 50 unique, healthy sandwiches.

Sliced Chicken

People's Choice

#28 Sante Fe Chicken
Sliced Chicken Breast, Melted Jalapeno Jack Cheese, Onion, Tomato, Ranch Dressing, Grilled Golden Brown with a Side of Salsa

#36 Chicken Fajita
Sliced Chicken Breast, Melted Cheddar Cheese, Onion, Green Peppers, Tomato, Fajita sauce, Grilled Golden Brown with a Side of Salsa

#37 Chicken CordonBleu
Sliced Chicken Breast, Baked Ham, Melted Swiss, Mushrooms, Tomato, Fresh Basil Mayo, Grilled Golden Brown with a Side of Honey Mustard Dressing

#52 Hickory Chicken
Sliced Chicken Breast, Melted Cheddar Cheese, Onions, Mushrooms, Bacon, BarBQ Sauce, Grilled Golden Brown with a Side of Ranch Dressing

#53 Chicken Popper
Sliced Chicken Breast, Light Cream Cheese, Onion, Tomato, Sliced Jalapenos, Fat Free Ranch Dressing, Grilled Golden Brown with a Side of Salsa

#55 Pesto Chicken
Sliced Chicken Breast, Melted Provolone Cheese, Pesto Sauce, Sundried Tomatoes, Mushrooms, Onion, Grilled Golden Brown and served with a side of Ranch Dressing

LOWER FAT SELECTION

#65 Buffalo Slim
Sliced Chicken Breast, Melted Reduced Fat Cheddar Cheese, Mushrooms, Onions, Tomatoes, Spicy Wing Sauce, Grilled Golden Brown with a Side of Fat Free Ranch Dressing on a Whole Wheat Tortilla

#72 Buffalo Chicken Melt
Melted Cheddar Cheese, Sliced Chicken Breast, Tomato, Onion, Mushrooms, Spicy Wing Sauce, Grilled Golden Brown & served with a side of Ranch Dressing

#26 Chicken Cobb Roll
Sliced Chicken Breast, Crumbled Bleu Cheese, Bacon, Avocado, Lettuce, Tomato, Honey Mustard Dressing

#27 Chicken Caesar
Sliced Chicken Breast, Swiss Cheese, Sundried Tomatoes, Avocado, Lettuce, Creamy Caesar Dressing

#29 Catalina Chicken
White Meat Chicken Salad, Cheddar Cheese, Bacon, Avocado, Lettuce, Tomato, Sprouts, Fresh Basil Mayo

#30 Basil Cashew Chicken People's Choice
White Meat Chicken Salad, Fresh Basil Mayo, Cashews, Spicy Thai Sauce, Avocado, Lettuce, Tomato, Sprouts

#31 Delhi Chicken
Curried Chicken Salad, Swiss Cheese, Bacon, Avocado, Pineapple, Lettuce, Sprouts, Mango Chutney

LOWER FAT SELECTION

#48 Oriental Chicken
Sliced Chicken Breast, Lettuce, Tomato, Sprouts, Cucumber, Carrot, Green Peppers, Mango Chutney, Sesame Dressing

Roast Beef & Steak

People's Choice

#18 Philly Melt
Roast Beef, Melted Jack & Cheddar Cheeses, Onion, Mushrooms, Green Pepper, Grilled Golden Brown with a Side of BarBQ Ranch Dressing

#19 Steak Fajita
Sliced Marinated Steak, Melted Cheddar Cheese, Onion, Green Pepper, Tomato, Fajita Sauce, Grilled Golden Brown with a Side of Salsa

#20 Sante Fe Steak
Sliced Marinated Steak, Melted Jalapeno Jack Cheese, Onion, Tomato, Ranch Dressing, Grilled Golden Brown with a Side of Salsa

#96 Chipotle Cheesesteak
Sliced Steak, Melted Cheddar & Jalapeno Jack Cheeses, Onion, Mushrooms, Green Peppers, Mild Chipotle Ranch Dressing, Grilled Golden Brown and served with a side of Salsa

#14 Pepper Steak
Roast Beef, Cheddar Cheese, Onion, Green Pepper, Lettuce, Tomato, Horseradish Sauce

#15 Ranch Roast
Roast Beef, Mild Garlic Cheese Spread, Sundried Tomatoes, Bacon, Lettuce, Tomato, Ranch Dressing

#17 Jalapeno BarBQ
Roast Beef, Jalapeno Jack Cheese, Sliced Jalapenos, Onion, Roasted Red Peppers, Lettuce, Tomato, BarBQ Basil Mayo

Turkey Breast

People's Choice

#13 Hot Honey
Smoked Turkey Breast, Melted Jalapeno Jack Cheese, Bacon, Sundried Tomatoes, Spinach, Grilled Golden Brown with a Side of Honey Mustard Dressing

#38 Hickory Cristo
Smoked Turkey Breast, Melted Brie & Swiss Cheese, Spinach, Mushrooms, Tomato, Grilled Golden Brown with a Side of Fresh Dill Horseradish Sauce

#39 Turkey AppleJack
Turkey Breast, Melted Jack Cheese, Apple Butter, Bacon, Onion, Mushrooms, Fresh Basil Mayo, Grilled Golden Brown with a Side of Honey Mustard Dressing

LOWER FAT SELECTION

#61 Cider House Melt
Smoked Turkey, Baked Ham, Reduced Fat Swiss Cheese, Fresh Spinach, Mushrooms, Onions, Grilled Golden Brown with a Side of Fat Free Apple Ranch Dressing on a Whole Wheat Tortilla

#9 Thanksgiving
Turkey Breast, Cornbread Stuffing, Cranberry Sauce, Onion, Lettuce, Fresh Basil Mayo

#10 California Turkey
Turkey Breast, Bacon, Cheddar Cheese, Scallions, Lettuce, Tomato, Avocado, Sprouts, Mango Chutney, Ranch Dressing

#11 Wild Turkey
Turkey Breast, Cream Cheese, Cucumber, Green Pepper, Spinach, Lettuce, Tomato, Creamy Italian Dressing

Tuna Salad

#40 Texas Tuna Melt
Tuna Salad, Melted Jalapeno Jack Cheese, BarBQ Sauce, Onion, Bacon, Avocado, Grilled Golden Brown with a Side of Ranch Dressing

#117 Classic Tuna Melt
Melted Cheddar, Tuna Salad, Bacon, Tomato, Grilled Golden Brown and served with a side of Honey Mustard

#32 Tuna Luau
Tuna Salad, Swiss Cheese, Bacon, Avocado, Pineapple, Lettuce, Honey Mustard Dressing

#33 Thai Hot Tuna
Tuna Salad, Cheddar Cheese, Spicy Thai Sauce, Avocado, Lettuce, Tomato, Sprouts, Mango Chutney

LOWER FAT SELECTION

#60 Popeye's Tuna
Tuna Salad made with Light Dill Mayo, Reduced Fat Swiss Cheese, Fresh Spinach, Tomatoes, Onions, Dill Pickle Slices on a Whole Wheat Tortilla

Vegetable

#7 French Twist
Melted Brie & Swiss Cheeses, Mushrooms, Tomato, Spinach, Scallions, Grilled Golden Brown with a Side of Honey Mustard Dressing

#42 Veggie Fajita
Melted Cheddar & Jalapeno Jack Cheese, Spinach, Tomato, Mushrooms, Onion, Green Peppers, Fajita Sauce, Grilled Golden Brown with a Side of Salsa

#43 Spinach Stuffer
Melted Swiss & Cheddar Cheese, Spinach, Tomato, Mushrooms, Onion, Cornbread Stuffing, Grilled Golden Brown with a Side of Honey Mustard Dressing

#3 Monster Veggie
Jack & Swiss Cheeses, Lettuce, Tomato, Avocado, Carrot, Cucumber, Green Peppers, Mushrooms, Spinach, Sprouts, Fresh Dill Dressing

#6 California Hummer
Roasted Red Pepper Hummus, Provolone Cheese, Lettuce, Tomato, Avocado, Carrot, Cucumber, Green Pepper, Sprouts, Creamy Caesar Dressing

#8 Italian Veggie
Provolone Cheese, Sundried Tomatoes, Artichoke Hearts, Roasted Red Peppers, Lettuce, Tomato, Onion, Creamy Italian Dressing

LOWER FAT SELECTION

#46 Ultimate Veggie
Lettuce, Tomato, Sprouts, Carrot, Cucumber, Mushrooms, Spinach, Green Peppers, Artichoke Hearts, Roasted Red Pepper, Onion, Fat Free Ranch Dressing

#47 Nut & Honey
Cream Cheese, Raisins, Sunflower Seeds, Cashews, Lettuce, Spinach, Tomato, Carrot, Avocado, Sprouts, Honey Mustard Dressing

ROLY POLY
the original
Rolled Sandwiches • Soups • Salads

Signature Salads

LOWER FAT SELECTION

Spa Salad
Mixed greens,plum tomatoes,green pepper,cucumber,carrots, mushrooms, avocado walnut pieces,dried cranberries,alfalfa sprouts,side of balsamic vinaigrette. Add sliced chicken breast for an extra charge.

Greek Salad
Mixed Greens, Plum Tomatoes, Crumbled Low Fat Feta Cheese, Kalamata Olives, Cucumbers, Green Peppers, Carrots, Onions & Sliced Banana Peppers, Balsamic Vinaigrette Dressing

LOWER FAT SELECTION

Alpine Chef
Mixed greens, roasted turkey breast, Black Forest ham, Alpine Lace Reduced Fat Swiss & Cheddar cheese, plum tomatoes, green pepper cucumber, carrots, alfalfa sprouts, side of ranch dressing.

Brown Derby Cobb
Mixed greens,sliced chicken breast, bacon, crumbled bleu cheese,avocado, plum tomatoes side of spicy honey mustard dressing.

Walnut Spinach Salad
Baby spinach, walnut pieces, crumbled bleu cheese, chopped bacon, avocado, mushrooms, sun dried tomatoes, side of spicy honey mustard.

Chipotle Caesar Salad
Mixed Greens, Sliced Chicken Breast, Avocado, Jalapeno Jack Cheese, Sun dried Tomatoes, Croutons & Sun dried Tomatoes, Creamy Caesar Dressing $6.75

Las Olas Chicken or Tuna Salad
Fresh Spinach, Mixed Greens, Basil Chicken Salad or Tuna Salad, Plum Tomatoes, Carrots, Cucumbers, Green Peppers & Sprouts, Ranch Dressing

Roll Your Own Sandwich

Regular or Small Size
Choose Fresh Flour or Whole Wheat Tortilla
Classic Roll Up or Hot Pressed

Meats:
Roasted Turkey Breast, Smoked Turkey Breast, Black Forest Ham, Oven Roasted Beef (Add $.30), Smoked Pork Tenderloin, Tuna Salad, Sliced Chicken Breast, Fresh Basil Chicken Salad, Curried Chicken Salad, Bacon, Sliced Grilled Sirloin Steak (Add $.30)

Cheeses:
American, Cheddar, Monterey Jack, Jalapeno Jack, Imported Brie, Swiss, Provolone, Cream Cheese, Crumbled Bleu Cheese, Crumbled Feta Cheese, Alpine Lace Reduced Fat Cheese

Vegetables:
Avocado, Mushrooms, Artichoke Hearts, Roasted Red Peppers, Sundried Tomatoes, Carrots, Cucumbers, Alfalfa Sprouts, Green Leaf Lettuce, Baby Spinach, Plum Tomatoes, Onion, Dill Pickle Slices, Green Pepper, Scallions, Sliced Jalapenos, Sliced Banana Peppers, Kalamata Olives

Dressings:
Mayo, Fat Free Mayo, Basil Mayo, Spicy Honey Mustard, Yellow Mustard , Dijon Mustard, Caesar, Creamy Italian, Sesame, Ranch, Fat Free Ranch, Chipotle Ranch, Balsamic Vinaigrette, Lite Dill, Fat Free Sundried Tomato Basil, Horseradish Sauce, Barbeque Sauce

Original Recipe Soups

8oz. cup, 12oz. bowl, 32 oz. quart
Daily selections may include:

Harvest Mushroom
Roasted Garlic Tomato
Loaded Baked Potato
Garden Vegetable
Old Fashioned Chicken Noodle
Baja Chicken Enchilada
Broccoli & Cheddar
Beef Chili with Beans

Side Choices

We proudly serve FritoLay Products
Variety of Chips
Potato or Pasta Salad
Fresh Baked Cookies

Beverages

We proudly serve Coca-Cola Products
Medium Drink
Large Drink
Bottled Water

Boxed Lunches

For the on-the-go meeting, picnic or just a quick and easy working lunch.
Each Box Lunch Includes:

- Choice of classic Roll Up or Roll Your Own Sandwich
- Choice of bag of chips, potato salad or pasta salad
- Chocolate chip cookie

Two Sizes to choose from: Regular or Small

Special Services

Phone and Facsimile
We value your time and your business and make every effort to complete your order correctly and in a timely manner. In order to do so we request that you please allow us ample time when placing your order. If you are faxing an order please call to verify our receipt of your fax.

Local Delivery
As an added service we offer local delivery. Please call the store nearest your for specific delivery information. To help guarantee a timely delivery please place your order as early as possible.

Online Ordering-OrderRolyPoly.com
For your convenience many stores are part of our online ordering program. Please go to OrderRolyPoly.com for online menus & ordering instructions.

Superior Nutrition
Roly Poly promotes a healthy, vigorous and vital lifestyle by offering sandwiches and salads filled with nutrient rich ingredients. To further enhance your selection, customize your order by substituting Alpine Lace reduced fat cheese, a whole wheat tortilla and a light or fat free dressing.

Sandwich Platters

Our platters consist of five sandwiches cut in quarters - accommodating 5 hearty appetites to 10 light eaters.

Our Best Seller Platter
No doubt our most popular sandwich platter. Living up to its name, this classic and delicious platter is packed with your favorite selections of turkey,, roast beef, chicken and veggies. A sure crowd pleaser.

#3 Monster Veggie
#10 California Turkey
#12 Smokehouse Turkey
#15 Ranch Roast
#30 Basil Cashew Chicken

The Heavy Duty Platter
What more can we say? This is a real stick it to your ribs choice.

#10 California Turkey
#116 Southside Club
#24 Porky's Nightmare
#29 Catalina Chicken
#49 Italian Turkey

All Veggie Platter
For the veggie lovers in every group, this platter is sprouting with a tasty and hearty selection of only fresh veggies, thinly sliced cheeses, and tasty sprouts.

#3 Monster Veggie
#46 Ultimate Veggie
#47 Nut & Honey
#6 California Hummer
#8 Italian Veggie

The All American Platter
Great for the meat and potatoes crowd who want to keep it simple. We start with the basic meat and cheese and add lettuce, tomato, mayo and mustard. We are happy to add onions and/or pickles, just ask us!

Turkey/Swiss
Smoked Turkey/Jack
Ham/American
Roast Beef/Provolone
Chicken Salad/Cheddar
All sandwiches come with Lettuce, Tomato, Mayo, Mustard.

The Wild Side
Designed for the adventurous eater, we went wild with an assortment of some of our most unique selections.

#11 Wild Turkey
#15 Ranch Roast
#21 Italian Classic
#33 Thai Hot Tuna
#47 Nut & Honey

Roly Poly, it's all about the sandwich.
Here's our current menu of 50 unique, healthy sandwiches.

KALAMATAS

International Cuisine with a Mediterranean Twist

Glendale Center
3764 Hillsboro Road
Nashville. TN 37215
PH: 615-383-8700
FAX: 615-383-8788

APPETIZERS & SOUPS

Soups of the Day
Please see the special board for our freshly prepared soups.

Kalamata's Savory Pies ..... $3.95 EACH
Spinach, Cheese, or Meat
Lebanese style pies are baked fresh daily.

Hummus & Fresh Pita $3.35
Kalamatas fesh made hummus and fresh baked pita. Your choice of wheat of white.

Stuffed Grape Leaves (6 per order) $3.55
Rice and vegetable stuffed grape leaves. Served with Tzatzaki sauce

Mediterranean Sampler $7.85
Tabouleh, hummus and grape leaves served with a little Greek salad and fresh pita.

Baba Ghanouj $3.95
Fire roasted eggplant spread. Finished with olive oil and served with fresh pita.

Traditional Tabouleh $4.00
Finely chopped parsley with cracked wheat, tomatoes, sweet onion, and fersh lemon juice.

Falafel(2 per order) $2.45
Our very own mixture of garbanzo beans, parsley, onions, and spices, lightly fried until golden brown. Served with Tzatzaki Sauce or Tahini Sauce.

BY THE POUND

Hummus ..... $7.55 lb
Tabouleh ..... $7.95 lb
Stuffed Grape Leaves ..... $7.45 lb
Kalamata's Tuna Salad ..... $7.85 lb
House Chicken Salad ..... $8.05 lb
Fresh Seasonal Fruit Salad ..... $7.95 lb
Kalamata's Pasta Salad ..... $7.15 lb
Baba Ghanouj ..... $7.95 lb
Pita by the Pack ..... $3.35 pk

SIDES

BASMATI RICE $2.15
OVEN-ROASTED POTATOES $2.15
SMALL GREEK SALAD $2.55
EXTRA PITA $0.55

SALADS & SUCH

Fattoush $7.25
Large Mediterranean salad consisting of Romaine lettuce, tomatoes, cucumbers, sweet red onions, toasted pita and a special Lebanese dressing.

The Great Greek Salad $7.15
Romaine lettuce, tomato, red onion, blue cheese crumbles, blackened tenderloin and tobacco onions served with blue vinaigrette.

The Weatherford $11.95
Lettuce, tomato, cucumber, Kalamata olives, Feta cheese, and our very own Greek vinaigrette.
Includes your choice of wheat pita, white pita, or garlic knot.

w/ Chargrilled Marinated Chicken Breast $7.95

w/ Chargrilled Vegetables $7.55

w/ Persian Lamb Kabob $8.55

w/ Chicken Kabob $7.95

w/ Beef Kabob (Tenderloin) $9.95

w/ Combo Kabob (Beef, Persian Lamb, and Chicken) $9.95

Falafel Salad $7.95
Traditional crispy Falafel served over a Great Greek Salad then finished with Tabouleh and Tzatzaki sauce.

House Chicken Salad $7.95
W/Assorted Seasonal Fruit
A savory, creamy chicken salad made of diced red onion, celery, grapes, apricots, toasted pecans, and light mayonnaise. this is served with fresh seasonal fruit salad and toasted pecan honey wheat knot.

Tuna Salad Nicoise $7.95
Kalamatas herb marinated tuna salad, served on top of crispy blanched green beans and red potatoes. The salad is finished with our house vinaigrette, and served with fresh pita.

Kalamata's Salad Sampler $8.45
Your choice of three of our most popular salads: Chicken Salad, Tuna Salad, Pasta Salad, Greek Salad, or Fruit Salad. Includes your choice of pita or Garlic Knot.

SWEET ENDINGS

Pistacio Baklava $1.65
(Gluten Free)
Tiramisu $4.35
Assorted Cookies $1.45
White Chocolate Cheesecake $4.65
Assorted Specialty Desserts Available Daily

BEVERAGES

Assorted Coke Products $1.05
Assorted Iced Teas $1.65
Coffee $1.25
Assorted Specialty Beverages $1.95

SANDWICHES

Gyro Pockets $4.95EACH
- Beef & Lamb Gyro
- Combo Gyro (chicken with Beef & Lamb)

Gyros are served in warm white pita with lettuce, tomato, and Tzatzaki sauce.

Grilled Greek Chicken Salad Pita $5.95
Lettuce, tomatoes, feta cheese, grilled chicken, and Greek vinaigrette stuffed into your choice of wheat or white pita.

Falafel Pocket $4.35
Crispy fried Falafel served in a special large pita with lettuce, tomatoes, and Tzatzaki sauce.

CMediterranean Grilled Vegetable Pita $5.75
rilled seasonal veggies, lettuce, tomatoes, feta cheese, and Greek vinaigrette stuffed into your choice of white or wheat pita.

Not Your Mother's Tuna Salad Sandwich $5.95
A zesty marinated water packed tuna salad with capers, red onions, lemon zest, and extra virgin olive oil in your choice of pita.

Kalamata's Chicken Salad Sandwich $5.95
Our lightly fruity chicken salad served in your choice of pita.

ENTREES

Gyro Plate $8.95
Lamb or Chicken Gyro served with Greek salad, pita, Tzatzaki sauce. and your choice of rice or roasted red potatoes.

Kabob Plates
All kabob plates include Greek salad, pita, Tzatzaki sauce, and your choice of rice or roasted red potatoes.
Chicken $9.25
Beef (Tenderloin) $9.95
Persian Lamb $9.75
(ground lamb and secret seasonings - see below)
Combination Kabob $10.45

Combo Kabob Plate $9.95
Combination of each of our kabobs (chicken, beef, and lamb) served with a Greek salad, pita, Tzatzaki sauce, and your choice of rice or roasted red potatoes.

Spinach Pie Plate $9.95
Savory spinach pie served over rice with your choice of Fattoush or Greek Salad.

CHILDREN'S MENU

Chicken / Beef / Lamb Gyro and Rice Pocket $3.50
Kalamatas traditional Gyro meat layered in a white Pita pocket with rice and Tzatziki sauce, lettuce and tomato on request.

Mama's Cheese Pie $3.50
Traditional Lebanese cheese-filled pie using mild and sweet cheese in Pita-style dough.

Homemade Tomato and Cheese Pizetta $3.50
Beth's hand-rolled pizza dough topped with olive oil, garlic, basil, oregano, fresh tomatoes and parmesian and mozzarella cheese.

Pasta, Pasta, Pasta $3.50
Beth's simple yet scrumptious marinara sauce made with sauteed garlic, onions, crushed tomatoes and herbs. (top with chicken add $2.50).

Sides

Fresh Seasonal Fruit $2.45
Oven-Roasted Potatoes $2.25
Rice $2.25

La Paz
RESTAURANTE &CANTINA

SALADS

La Paz salads are large and made fresh to order - Nutritious & Delicious!

Garden Salad $5.99
Delicate spring mix tossed with tomatoes, shredded cheese & tortilla strips.

Caesar $8.99
Crisp romaine lettuce with roasted red bell peppers, Parmesan cheese and red chile tortilla croutons. **With fajita chicken breast** $10.99

Taco Salad $11.99
Spicy beef with shredded lettuce, tomatoes, black olives, green onions, Jack and cheddar cheeses, guacamole and sour cream. Served in a tortilla bowl with choice of dressings. **With grilled fajita chicken breast** $12.99

BBQ Chicken Salad $12.99
Double breasted chicken filet grilled & basted with a sweet tamarind BBQ sauce served over baby greens. Topped with avocado, tomatoes, roasted corn, black beans and red onions.

Mango Chicken Salad $12.99
Citrus marinated grilled double breasted chicken filet, served over baby greens and topped with fresh mango salsa, avocado, red onions and queso fresco.

Honey Glazed Salmon Salad $13.99
Mixed baby greens topped with tamarind-honey glazed grilled Atlantic salmon, fresh strawberries, red onions and queso fresco. Recommended dressing: Red raspberry-walnut vinaigrette.

Royal King Crab Salad $13.99
Select crisp baby greens, diced tomatoes, Jack & cheddar cheese topped with sumptuous King crab meat & California style guacamole.

Ensalada Camila $13.99
Fresh baby spinach with four jumbo BBQ bacon wrapped shrimp, tomatoes, sliced avocado, fresh mango and red onion. Recommended dressing: Zesty herb vinaigrette.

Baja Fish Tacos Three grilled white fish filet soft tacos with zesty lime cabbage and mango-avocado salsa. Includes Mexican rice and black beans $13.99

NEW! **Beer Battered Fish Tacos** Three tempura beer battered crispy white fish soft tacos served w/ avocado salsa, chipotle tartar & zesty lime cabbage. Includes Mexican rice and beans ... $13.99

Tacos de Arrachera Thinly sliced steak, chicken or shredded pork with bacon, onions, mild chiles & melted Jack cheese folded into soft flour tortillas. Includes Mexican rice and beans ... $12.99

Tacos Supremas Two large crispy or soft tacos with seasoned beef or char-grilled chicken w/ lettuce, tomatoes, cheese, guac & sour cream. Includes Mexican rice & beans $10.99

QUESADILLAS

Made with Jack cheese & served w/ lettuce, tomato & cilantro cream dip

Monterey Jack & Jalapeño Stuffed with plenty of cheese & peppers $8.99
California Grilled pesto tortillas with pico de gallo, fresh spinach and black beans $10.99
Chicken Breast Citrus marinated and char grilled all white meat chicken $11.99
The Cuban Shredded pork, mango salsa, cheddar & Jack cheese $11.99
Sirloin Steak Marinated and char grilled USDA choice steak $12.99
Buffalo Chicken breast and our special buffalo wing sauce $11.99
Texas BBQ Tamarind basted BBQ chicken or pork with red chile tortillas $11.99
Arizona Sautéed spinach & pico, sun-dried tomatoes, chicken breast w/ red chile tortillas $12.99
Steak & Blue Cheese Grilled steak w/ caramelized red onions & blue cheese crumbles $12.99
Grilled Shrimp Red chile tortillas with sautéed shrimp and pico de gallo $13.99
King Crab Chilean king crab and roasted mild chile peppers $13.99

SIZZLING FAJITAS

Our signature fajitas include grilled onions, peppers, squash, tomatoes and red potatoes. Also includes zesty lime cabbage, guacamole, sour cream and pico de gallo.

Grilled Chicken Breast $13.99
Grilled Sirloin Steak $14.99
Spicy Sautéed Shrimp $15.99
Deluxe Steak, Chicken & Bacon Wrapped Jumbo Shrimp $16.99

NEW LOCATION IN NASHVILLE !!!

La Paz
2214 Elliston Place #102
Nashville, TN 37203

(New Numbers)

Main number is 615-873-4435
Catering 615-873-4436
Fax 615-873-4438

FROM THE OLD LOCATION... 4.2 Miles = 10 Minutes

Start at 3000 CLEGHORN AVE, NASHVILLE going toward CRESTMOOR RD
Continue on CRESTMOOR RD - go 0.3 mi
Turn Left on HILLSBORO PIKE/US-431 - go 0.9 mi
Continue to follow US-431 - go 0.2 mi
Turn Left to take ramp onto I-440 W toward MEMPHIS - go 1.1 mi
Take exit #1/WEST END AVE onto WEST END AVE/US-70 S - go 1.2 mi
Bear Left on ELLISTON PL - go 0.4 mi
Arrive at 2214 ELLISTON PL, #102, NASHVILLE, on the Left

La Paz
RESTAURANTE &CANTINA

New Location in Nashville

La Paz

2214 Elliston Place #102
Nashville, TN 37203
(New Numbers)
Main number is # 615-873-4435
Catering # 615-873-4436
Fax # 615-873-4438

From The Old Location.. 4.2 Miles = 10 Minutes
Start at 3808 Cleghornave, Nashville going toward crestmoor rd
Continue on Crestmoor rd - go 0.3 mi
Turn left on Hillsboro Pike(US-431)-go 0.9mi
Continue to follow US-431-go0.2mi
Turn Left to take ramp onto |-440 W toward Memphis - go 1.1mi
Take exit # 1/west end ave onto west end ave (US-40S E) -go1.2mi
Bear left on Elliston Pl - go 0.4mi
Arrive at 2214 Elliston Pl, # 102, Nashville, on the left

Pizza Perfect

Granny White

Perfect Pizza Choices

Round New York Style

	Medium (12")	Large (14")	Extra Large (16")
Cheese & Tomato Sauce	$9.99	$11.99	$13.49
Each Additional topping:	$1.19	$ 1.59	$ 1.99
5 topping combo prices:	$12.99	$16.99	$18.99
Gluten Free Crust 10" ($1.00 each additional topping)	$9.99	(cheese)	

Square Thick Crust Sicilian Style

Cheese & Tomato Sauce	$14.99	14 x 14
Combinations (5 toppings)	$20.49	
Each Additional topping:	$ 1.99	

Perfect Topping Combinations

(Round Thin Crust or Square Thick Crust Sicilian)

- **Perfect Combo** (Pepperoni, sausage, Mushroom, Onion & Green Peppers)
- **Vegetarian Combo** (Mushrooms, Green & Black Olives, Spinach, Onion, Green Peppers & Fresh Tomato)
- **Hawaiian Delight** (Pepperoni, Ham & Pineapple)
- **Meat Lovers** (Pepperoni, Ham, Sausage, Meatball & Bacon)
- **Greek Combo** (Spinach, Feta Cheese, Black Olives, Pesto Sauce)
- **Chicken Ranch Combo** (Grilled Chicken, Ranch Dressing, Tomatoes & Bacon)
- **BBQ Chicken** (BBQ Sauce, Chicken, Bacon & Onion)
- **Gyro Kabob** (Gyro Meat, Tomatoes, Onion, Lettuce & Ranch Dressing)
- **Fantasy** (Sundried Tomatoes, Garlic, Spinach, Feta & Pesto)
- **Chicken Pie** (Chicken, Garlic, Mushrooms, Banana Peppers, Tomatoes & Pesto)
- **Cheesy Bread or Breadsticks*** (Meat Sauce or Marinara Sauce)

Medium 12" $6.49 Large 14" $7.49

Pizza by The Slice

Cheese & Tomato Sauce	$2.69
Slices with one topping:	$2.99
Slices with 2-4 toppings:	$3.49

Traditional Specialties

- **Italian sausage roll** $6.99
  (Italian link sausage with onion & green pepper stuffed Into pizza dough, baked and dressed with meat sauce.)
- **Large Calzone** (Stuffed Pizza) $6.99
  (stuffed with Pepperoni, Mushroom, Green Pepper & and three different cheeses)
- **Veggie Calzone** $6.99
  (Stuffed with Spinach, Green Peppers, Mushrooms)
- **Spaghetti*** (With Meat Sauce or Marinara) $5.99
- **Manicotti*** (With Meat Sauce or Marinara) $5.99
  *Add meatballs or Italian Sausage $ 1.95
- **Lasagna** Large Portion (Homemade) $6.99
  (Add Meatballs or Italian Sausage) $1.95 Extra
- **Lamb Shanks** (NEW!) $13.99
  Please order two days in advance
  (Two Brazed lamb shanks with Eastern spices, served with green rice and salad)

Subs & Wraps

8" Submarine Sandwiches $ 6.49

All subs served on our homemade fresh baked 8" bun

- **Italian Sub** (Salami, Ham, Cheese, Onion, Lettuce, Tomato, Homemade Dressing)
- **Meatball Sub** (Meatballs, Cheese & Meat-sauce)
- **Pepperoni Sub** (Pepperoni, Salami, Cheese, Onion, Lettuce, Tomato)
- **Link Sausage Sub** (Link Sausage, Green Pepper, Onion, Cheese, Meat Sauce)
- **Ham & Cheese Sub** (Ham, American Cheese, Onion, Lettuce, Tomato)
- **Philly Cheese Steak** (Onion, Green Peppers, Cheese)
- **Vegetarian Sub** (Spinach, Roasted Red Pepper, Mushrooms, Black Olives, Green Olives, Cheese, Onions, Tomatoes, Lettuce)
- **Turkey Sub** (Turkey, Cheese, Onion, Lettuce, Tomato, Italian Dressing)
- **Chicken Ranch** (Lettuce, Tomato, Onion, Ranch Dressing)
- **Gyros Sandwich** (Gyros Meat, Lettuce, Tomato, Onion & Taziki Sauce)

Perfect Wraps

- **Grilled Salmon** $ 8.49
  (Grilled Salmon, tomato, Lettuce, Onion, lemon juice, Extra Virgin Olive Oil)
- **Turkey** $ 5.99
  (Roasted Turkey, Lettuce, Tomato, Onion, Roasted Red Pepper, White Sauce)
- **Ham 'N Cheese** $ 5.99
  (Ham, Cheddar Cheese, Lettuce, Tomato, onion & White Sauce)

All wraps made fresh to order.

Perfect Kebobs

All dishes come with pita bread.

- **Salmon Kebab Plate** $ 13.99
  (A skewer of Marinated, Charbroiled Salmon served with rice and salad)
- **Chicken Kebob** $ 12.49
  (A skewer of marinated, boneless chicken breast char-broiled to perfection served with tomatoes, rice and salad)
- **Gyros Plate** $ 7.49
  (Gyros meat, rice and salad)

DRINKS

24 oz. Fountain Drink FREE REFILLS	$1.79
20 oz. Ice Tea - Free Refills	$1.49
20 oz. Bottle	$1.59
12 oz. Can	$ .99
Coffee - Free Refills	$1.39

615-297-0345

www.PizzaPerfectgrannywhite.com

Healthier Low-Carb Pizza

These Pizzas made with 12" Tortilla Shells

12" Extra Thin Low-Carb Crust

- **Cheese & Tomato Sauce** $6.49
- **Greek Pizza** $8.49
  (Pesto sauce, Spinach, Black Olives, Feta cheese & Garlic)
- **BLT Pizza** $8.49
  (Bacon, Lettuce, Tomato & Light Cheese)
- **Sun Dried Tomato/Pesto** $8.49
  (Sun dried tomato, Pesto, Spinach, Garlic & feta cheese)
- **Chicken Ranch** $8.49
  (Grilled Chicken, Bacon, Tomato, Ranch Dressing)
- **Create Your Own!** $8.49
  (Up to 4 toppings allowed. Each additional topping $.69)
- **Low-Carb High Protein** $7.49
  (Meatballs, Italian Sausage, Meat sauce, Cheese)

MIXED GREEN SALADS

Mixed Greens - Romaine Lettuce & Spinach

- **House Salad** $ 2.99
  (Mixed Greens, Tomato, Black & Green Olive, Mushrooms, Parmesan & Mozzarella.. With feta cheese add $ .69)
- **Antipasto Salad** $ 6.99
  (Mixed Greens with Pepperoni, Ham, Salami, Cheese)
- **Summer Salad** $ 5.99
  (double Mixed Greens. With grilled chicken add $1.69)
- **Chicken Kebob Salad** $ 8.99
  (Marinated, charbroiled boneless chicken breast served with lettuce, tomato, taziki sauce and pita bread)
- **Grilled Salmon Salad** $ 11.99
  (Grilled Salmon, Tomato, Mixed Greens, Onion, Lemon Juice, Extra Virgin Olive Oil)

- **Taziki Sauce** $ 1.99
  (cucumber, sour cream, spices)

PERFECT DESSERTS

ALL HOMEMADE

COOKIE	$ .99
ASSORTMENT OF DESSERTS, PIES, CAKES, PASTRIES	$2.49
CHEESECAKE & TRIMASU	$3.99

WHOLE CHEESECAKES AVAILABLE UPON ORDERING

Enjoy Our Rockin' Food... Lunch, Dinner, & Late Night!

APPETIZERS

Red Hot Rooster Roll $8
2 rolls stuffed with spicy chicken and chopped veggies, served with a cool ranch horseradish cream dipping sauce

BBQ Roll $9
3 rolls filled with BBQ pork and chopped veggies served with bourbon BBQ sauce and chipotle ranch dipping sauce

Cheese Logs $6
3 jalapeno pepper jack logs wrapped in panko crust deep fried and served with marinara sauce and a chipotle ranch dipping sauce

Fried Ravioli $6
5 crispy fried ravioli served with a homemade marinara

Fried Calamari $8
Huge portion of tender deep fried calamari rings with fresh marinara

Rooster Tenders $7
3 chicken strips deep fried in a tender crust served with honey mustard and bourbon BBQ dipping sauce

Crabcake Sliders $10
Three mini crab cake patties with citrus mayo and diced onion and tomato

Rockin Rooster Nachos
3 sizes of fresh delicious tricolor nachos topped with black olives, pico de gallo, jalapenos, sour cream, guacamole, nacho cheese and choice of beef pork or chicken

Small $7
Large $10
Ginormous $14

Fried Pickle Spears $6
Deep fried pickle spears served with our special Rooster sauce

Hummus and Chips $5
Red Pepper hummus served with Lavosh Chips

Chips and Queso $5

ENTREES

Grilled Chicken $10.99
perfectly grilled chicken breast with our own vegetable medley and hand cut French fries
**Sauvignon Blanc, Chasing Venus, New Zealand* $8.00

Meatloaf $10.99
Red Roosters own meatloaf with today's vegetables mix and hand cut French fries
**Malbec, Maipe, Argentina* $7.00

Grilled Pork Chops $12.99
two center cut pork chops grilled to perfection served with vegetable garden medley and hand cut French fries
**Chardonnay, Fat Bastard, France* $7.50

SALADS

Rooster Garden $5.99
Garden fresh mixed salad with your choice of dressing

Rooster Garden Side Salad $3.49

Cobb $9.99
Garden fresh greens mixed with bacon, avocado, hard boiled egg and your choice of dressing

Seafood Salad $10.99
Mixed greens, black olives, green beans, hard boiled eggs and your choice of shrimp or tuna with pomegranate blueberry dressing

Crispy Chicken Salad $8.99
Mixed garden salad with onion, tomato, cucumber and chopped crispy chicken with a warm bacon and honey dressing

Dressings
Thai Peanut
Pomegranate Blueberry
Pear Gorgonzola
Warm Bacon Honey
Chipotle Ranch
Classic Ranch
Honey Mustard
Balsamic
Blue Cheese

SOUP

Chicken Chili
Bowl $3.99
Cup $2.99

Chicken Noodle
Bowl $3.99
Cup $2.99

Hot Wings
7 or 14 wings deep fried and served with celery, carrots and your choice of 2 dipping sauces
7 Wings $7.99
14 Wings $12.99

Franks Hot
Ranch
Chipotle Ranch
Blue Cheese

Roast Beef $8.99
thinly sliced roast beef with Vermont white cheddar and horseradish mayo

TBLT $7.99
Sliced smoked turkey with bacon tomato lettuce and sliced red onion, spread with chipotle ranch

Grilled or Crispy Chicken $7.99
Both served with tomato lettuce sliced red onion and honey mustard

NY Sub $7.99
ham, turkey, roast beef and Swiss served with red onion and whole grain Dijon mustard

Portobello & Swiss $8.99
huge marinated and grilled portobello mushroom with Swiss tomato green onion and lettuce and a tangy balsamic dressing on onion roll

Veggie on Onion Roll $7.99
house special sautéed fresh veggies served on onion roll with a cool chipotle ranch

PARTY PIZZA

A huge lavash flat bread pizza, seasoned and grilled to perfection. You'll only find the freshest ingredients on these pizzas.

Full $14
Half $8

Meat Lover
sausage, bacon, pepperoni, ham

Hawaiian Chicken
covered with sautéed chicken and fresh pineapple

BBQ Pork
pulled pork in a BBQ sauce mixed with diced tomato and chopped green onion

Veggie
Red Roosters own unique blend of mixed veggies

Build your own
Choice of 10 toppings.
sausage, ham, bacon, pepperoni, chicken, pork, beef, mushrooms, cheese, onion, jalapenos, pineapple, green onion or tomato

Business Bowl $8
Your choice of: beef, chicken, BBQ pork or shrimp gumbo served with white rice, black beans, pico de gallo, sour cream and guacamole

PASTA

Yellow Pepper Pesto $13.99
Angel hair pasta topped with yellow pepper pesto and cilantro served with dry rubbed BBQ shrimp
**Chardonnay, Sterling Vintner's, Central Coast* $8.50

Angel Pasta $11.99
angel hair pasta with fresh marinara sauce and your choice of chicken, beef, shrimp, pork or gumbo
**Pinot Noir, fat Monk, Central Coast* $9.00

Ravioli 9.99
Choice of cheese or meat ravioli topped with marinara sauce
** Merlot, Sterling Vintner's, Central Coast* $8.50

1530 Demonbreun St.
Nashville, TN 37203

Tamarind
INDIAN BISTRO

SOUPS/SALADS

1. DAYS SPECIAL SOUP $3.95
2. GREEN SALAD $4.95
3. TANDOORI CHICKEN SALAD $6.95

APPETIZERS

4. SAMOSA (2) $3.95
(pastry filled with vegetables and spices.)
5. VEG. SPRING ROLL $4.95
6. PANEER PAKORA $5.95
(Home made cottage cheese dipped in chick pea batter and fried.)
7.VEG. PAKORA $4.95
(Slices of onion, potato, eggplant dipped in chickpea batter and fried)
8. Onion Bajia $4.95
(slices of onions mixed with chickpeas flowers and spices and fried) $4.95
9. Paneer Tikka $8.95
(Home made cottage cheese onions, pepper mixed with spices, roasted in clay oven
10. Veg Manchurian $9.95
(Veggie balls sauted with ginger garlic and soy sauce)
11. CHICKEN PAKORA $5.95
(Marinated boneless chicken pieces dipped in chickpea batter and fried)
12. CHICKEN 65 ..... $9.95
(Boneless chicken marinated in yogurt, spices and sauted with cumin curry leaves and exotic spices.)
13. CHICKEN MANCHURIAN $11.95
(Cubes of boneless chicken sauted with ginger, garlic and soya sauce)
14. CHILLI PRAWNS $13.95
(Fresh marinated shrimp sauted with onion, pepper.)
15. CHICKEN LOLLYPOP $13.95
(Indian style chicken wings with special spices)

TANDOOR SE

(From tamarind's clay oven)
16. TANDOORI CHICKEN $12.95
(Tender chicken legs marinated in yogurt, spices and herbs then roasted in clay oven)
17. CHICKEN TIKKA $13.95
(Tender juicy chicken pieces marinated in spices then cooked in clay oven)
18. MURG MALAI KABAB $14.95
(Tender juicy chicken cubes marinated in cream, touch of cilantro and tamarind special sauce, cooked in clay oven)
19. RESHMI KABAB $14.95
(Minced chicken meat mixed with onion, herbs then roasted on skewers in clay oven)
20. SHEEK KABAB $14.95
(Minced lamb meat mixed with onion, herbs then roasted on skewers in oven)
21. LAMB BOTI KABAB $14.95
(Fresh lamb pieces marinated in yogurt, herbs then cooked in oven.)
22. TANDOORI PRAWNS $15.95
(Fresh shrimp marinated in yogurt and spices, cooked in clay oven)
23. FISH TIKKA $15.95
(Fresh salmon cubes marinated in ginger, garlic and Indian spices.)

CHICKEN SPECIALITIES

24. CHICKEN CURRY $12.95
(A flavorful blend of chicken and Indian curry)
25. CHICKEN TIKKA MASALA $13.95
(Lightly marinated tender pieces of chicken roasted in oven then cooked with onion, pepper and delicious spices)
26. CHIKEN MAKANI $13.95
(Shredded chicken cooked in Creamy sauce)
27. CHICKEN JALFREZI $13.95
(Cubes of chicken cooked with garden fresh vegetables, ginger, garlic and curry sauce)
28. SAAG CHICKEN $13.95
(Great combination of spinach and chicken with exotic spices)
29. KADAI CHICKEN $13.95
(Chicken cubes, onion, pepper, tomatoes, cooked in wok with ginger, garlic and mild spices)
30. CHICKEN KHORMA $13.95
(Boneless chicken cooked with nut based creamy sauce.)
31. CHICKEN VINDALOO $13.95
(A goan delight, boneless chicken cooked with onion, tomatoes and tangy sauce)
32. SUKHA CHICKEN $13.95
(A south Indian specialty, chicken pieces cooked with dried coconut.)
33. CHICKEN MADRAS $13.95
(Fresh boneless chicken pieces cooked with mustard seeds, curry leaves and spices)
34. MANGO CHICKEN $13.95
(Fresh chicken pieces cooked with sweet n sour mango sauce.)

LAMB ENTREES

35. LAMB CURRY $13.95
(Lamb cooked in thick onion sauce.)
36.KADAI LAMB $14.95
(Boneless lamb, onion, pepper and exotic herbs cooked in wok)
37. LAMB KHORMA $14.95
(Pieces of lamb cooked in creamy sauce)
38. LAMB TIKKA MASALA $15.95
(Lightly marinated tender pieces of lamb roasted in oven then cooked with onion, pepper and delicious spices)
39. LAMB DHANSAK $14.95
(Boneless lamb pieces cooked in lentil, onion and tomatoes)
40. LAMB SAAG $14.95
(Great combination of lamb and spinach)
41. LAMB KOFTA CURRY $15.95
(Lamb kabab cooked in creamy sauce.)
42. LAMB VINDALOO $14.95
(A goan delight, boneless lamb cooked with onion, tomatoes and tangy sauce)
43. LAMB ROGANJOSH $14.95
(Lamb pieces cooked with onion, tomatoes, yogurt and spices)
44. GOAT CURRY $14.95
(Fresh goat meat with flavorful onion, tomato sauce.)
45. GOAT SUKHA $15.95
(A south Indian specialty, goat meat cooked with dried coconut and spices.)

RICE SPECIALS

46. BIRYANI
(Choice of meat marinated then cooked with onion, tomatoes, spices then mixed with flavorful basmati rice)
with Chicken $12.00
with Lamb, Goat or Shirmp $14.00
with Mixed Vegetables $10.00
47. FRIED RICE
(Basmati rice sauted with ginger, garlic soya sauce and sauted with choice of)
Chicken $10.00
Shrimp $12.00
Mix Veg $8.00
48. NOODLES
Noodles sauted with ginger garlic, soya sauce
Choice of chicken $10.00
Choice of shrimp $12.00
Choice of mix veg $9.00

VEGGIE DELIGHT

49. DAL TADKA $8.95
(Yellow lentil cooked with onion, tomato and mild spices)
50. CHANA MASALA $9.95
(Chick peas cooked with delicious tomato based sauce.)
51. SAAG $10.95
(Fresh spinach with choice of paneer(cottage cheese), potato, chick peas, mushroom, or lentil.)
52. MATAR $10.95
(Fresh green peas with choice of paneer(cottage cheese) potato and mushroom.)
53. ALOO GOBI $10.95
(Potato and cauliflower with onion, tomato and spices)
54. VEG. JALFREZI $10.95
(Mixed vegetables stir fried with chefs special sauce)
55. DAL MAKHANI $10.95
(Mixed lentils cooked with herbs and spices.)
56. MALAI KOFTA $11.95
(Veggie balls cooked with cashew and tomato sauce.)
57. SHAHI PANEER $11.95
(Home made cottage cheese cooked with onion, pepper and cream my sauce)
58. PANEER CHILLI $11.95
(Home made cottage cheese sauted with onion, pepper, ginger, garlic, soya sauce.)
SEAFOOD
59.FISH CURRY $14.95
(Fresh boneless fish cooked in tangy sauce)
60. Saag fish $14.95
(Delicious combination of fish and spinach, cooked in curry sauce)
61. PRAWNS CURRY $15.95
(Fresh prawns cooked in onion, tomatoes and spices)
62. THAVA FRY $16.95
(Fresh fish(pomfret fish) marinated with our spices then grilled)

BREADS/SIDES

DESSERTS

BEVERAGES

Looking for a cold beer, some hot grub or just want to shake your groove thing?

Nashville's entertainment district has something for everyone, so come on down!

2nd Avenue Live!
154 2nd Avenue North, 2nd Floor
242-7232

3rd and Lindsley
818 3rd Avenue South
259-9891

B.B. King's Blues Club
152 2nd Avenue North
256-2727

Bailey's Sports Grille
408 Broadway
254-5452

Beer Sellar
107 Church Street
254-9464 Mon - Sun 2:00 pm - 3:00 am Bar/Pub

Big Bang, The
411 Broadway, Suite 201
747-5851

Big Shotz
115 2nd Avenue North
244-9011

Buck Wild Saloon
131 2nd Avenue North
736-2811

Buffalo Billiards
154 2nd Avenue North
313-7665

Cadillac Ranch Rock and Country Bar and Grill
305 Broadway
742-9048

Decades
207 Broadway
254-7420

Doc Holliday's Whiskey Saloon
112 2nd Avenue North
712-6163

Fiddle and Steel Bar
210 Printers Alley
251-9002

Full Moon Saloon
423 Broadway
259-3765

Graham Central Station
128 2nd Avenue North
251-9593

Layla's Bluegrass Inn
418 Broadway
726-2799

Legends Corner
428 Broadway
248-6334

Lonnie's Western Room
208 Printers Alley
251-1122

McFadden's
134 2nd Avenue North
256-9140

Paradise Park Trailer Resort
411 Broadway
251-1515

Piranha's Bar and Grill
113 2nd Avenue North
248-4375

Riverfront Tavern
101 Church Street
252-4849

Robert's Western World
416-B Broadway
244-9552

Rock Bar, The
305 Broadway
742-9078 Fri - Sat 8:00 pm - 3:00 am Nightclub

Rutledge, The
410 4th Avenue South
782-6858

Second Fiddle
420 Broadway
248-4818

Stage on Broadway, The
412 Broadway
726-0504

Tootsie's Orchid Lounge
422 Broadway
726-0463

Wheel, The
421 Broadway
742-1675

Wild Beaver Saloon
212 Commerce
255-0030

Wildhorse Saloon
120 2nd Avenue North
902-8200

Catering Menu

Pasta Trays.....$59.99
Feeds up to 10 people. Comes with salad, bread sticks, and one of the following:
Meat Lasagna, Chicken Parmesan, Ziti or Spaghetti with Meat Balls, Chicken Cacciatori, Veggie Primavera, Meat Ravioli, Cheese Manicotti

Pizzas
6 or more, 1-Topping Pizzas.....$7.99
Extra Toppings $1 per extra Pizza
6 or more, Gourmet Pizzas..... $9.99
Up to 5 Toppings

Salad Trays.....$10.99
Feeds up to 10 people.

100 Wings.....$54.99

Buffalo Wings

Sauces: Mild, Hot, Extra Hot, Teriyaki, Sweet BBQ, Lemon Pepper, Garlic Parmesan

Six (6) Wings.....$3.99
Ten (10) Wings.....$5.99
Twelve (12) Wings.....$6.99
Fifteen (15) Wings.....$8.99
Twenty (20) Wings.....$11.99
Thirty (30) Wings.....$17.99
Fifty (50) Wings.....$29.99
One Hundred (100) Wings.....$54.99

Appetizers

10 Cheese Bread Sticks $4.99
Bread Sticks $2.99
Garlic Bread $2.99
Chicken Tenders $5.99
Fries $1.99

Roma Desserts

Cheese Cake $2.49
Cannoli $2.49
Tiramisu $3.49
Chocolate Cake $3.49
Ice Cream Choclatte or Vanila.....$2.99

Soft Drinks

12 oz. Can (Coke, Diet Coke, Sprite, Tea, Mello Yello, Dr. Pepper).....$ .99
20 oz. Bottle Available (In Limited Stores).....$1.49
2 Liter (Coke, Diet Coke, Sprite, Tea, Mello Yello, Dr. Pepper).....$1.99

Kids Menu

(Kids 12 and under with the purchase of an adult meal)

Spaghetti with Meatballs.....$3.99
Chicken Tenders (4) pc.....$3.99
7" Pizza (1 Topping).....$3.99

Roma Salads

Roma House Salad $3.99
Lettuce, tomatoes, onions, green peppers, black and green olives and cheese

Greek Salad $4.99
House salad with feta cheese and Italian dressing

Antipasto $5.99
House salad with ham, salami, pepperoni and cheese

Grilled Chicken Salad $5.99
House salad with grilled chicken and cheese

Chef Salad $5.99
House salad with ham and turkey

Chicken Tender Salad $6.99
House salad with three (3) chicken tenders

Cajun Chicken Salad $6.99
House salad with spicy grilled chicken

Raspberry Pecan Chicken Salad $6.99
Fresh green lettuce mix with grilled chicken, chopped pecans, mandarin oranges, crumbled feta cheese and raspberry vinaigrette dressing

Beef and Blue Salad $6.99
Fresh green lettuce mix with marinated beef, gorgonzola blue cheese, fresh mushrooms, tomatoes and a Tuscan balsamic vinaigrette dressing

Chicken Caesar Salad $6.99
Fresh green lettuce mix with parmesan cheese, grilled chicken and Caesar dressing

Mediterranean Chicken Salad $6.99
House salad with grilled chicken marinated with a combination of Greek, Italian and Middle Eastern spices and topped with parmesan cheese

RomaPizzaAndPasta.com

Bellevue 673-6228
168 Belle Forest Circle

Green Hills 385-5050
3706B Hillsboro Rd.
(Behind Starbucks)

West End 340-0040
2418 Elliston Place

Roma Italian

Philly Cheese Steak

BBQ Chicken/Beef

Meatball

Ham Sub

Submarine Sandwich

Pizza Sub $5.99
Salami, pepperoni, onions, pizza sauce and cheese
Meatball Sub $5.99
Meatballs, marinara sauce and cheese
Vegetarian Sub $5.99
Lettuce, tomatoes, green peppers, onions, mushrooms, black and green olives and cheese
Roma Italian Sub $5.99
Pepperoni, salami, ham, cheese, lettuce and tomato oil & vinegar
Link Italian Sausage Sub $5.99
Link Sausage, Onions, green peppers and cheese
Grilled Chicken Sub $5.99
Onions, green peppers and cheese
Chicken Parmesan Sub $5.99
Chicken Parmesan, marinara and cheese
Philly Cheese Steak Sub $5.99
Steak, onions, green peppers and cheese
Buffalo Chicken w/Ranch Sub $5.99
Buffalo chicken, lettuce, tomatoes, Ranch Dressing
Cajun Chicken Sub $5.99
Cajun chicken, onions, green peppers, cheese
BBQ Chicken/Beef Sub $5.99
BBQ chicken/beef with cheddar and mozzarella cheese
Eggplant Parmesan Sub $5.99
Eggplant parmesan patties, marinara sauce and cheese
Cheese Burger.....$5.99
Gyro Pita.....$5.99

Calzone

Create Your own Calzone up to 4 toppings
Small $8.99 Medium $11.99 Large $14.99

Cheese Calzone
Ricotta, mozzarella and parmesan cheeses
Spinach Calzone
Ricotta, mozzarella, parmesan cheeses and spinach
Roma Calzone
Pepperoni, sausage, mushrooms, ricotta, mozzarella and parmesan cheese
Stromboli
Pepperoni, sausage, mushrooms, onion, green peppers and mozzarella cheeses

House Favorites

Dinner served with hot fresh bread sticks and side salad
Lunch $5.99 Dinner $7.99

All pasta comes with marinara sauce or Choose your sauce for $1.50 more
Sauces: alfredo, olive oil & garlic, basil pesto, sun dried tomato and garlic pesto

Baked Ziti or Spaghetti with Meatballs • Lasagna • Eggplant Parmesan
Chicken Parmesan • Meat Tortellini • Meat Ravioli • Cheese Manicotti
Chicken Alfredo • Chicken Caccitori • Veggie Primavera • Chicken Primavera

Create Your Own Pizzas

Toppings: mushrooms, green peppers, banana peppers, onions, green or black olives, tomatoes, jalapenos, pepperoni, sausage, beef, Canadian bacon, ham, bacon & fresh garlic

All pizzas come with tomato pizza sauce and cheese

	10"	12"	14"
Cheese	$7.99	$9.99	$10.99
each additional topping	$ .79	$ .99	$1.49

Roma Gourmet Pizzas

10" ..... $8.99 12".....$12.99 14".....$14.99
ADD a second Pizza for Only $9.99

Roma Italiano Feast
Salami, Italian sausage, ham, onions and green peppers
Roma Bacon Cheeseburger
Ground beef, bacon, cheddar cheese and provolone cheese
Meatball Feast
Marinara sauce topped with provolone cheese, chopped meatballs, extra oregano and parmesan cheese
Mexican Feast
Ground beef, onions, jalapeños, tomatoes, provolone and cheddar cheese
Supreme
Pepperoni, sausage, onions, mushrooms and green peppers
King's Feast
Pepperoni, Italian sausage, ham, ground beef and bacon
Roma Hawaiian
Ham, pineapple and mushrooms
Favorite
Canadian bacon, beef, onions, mushrooms, green peppers and black olives
Roma Chicken
Chicken, onions, green peppers and tomatoes
Vegetarian Feast
Green peppers, onions tomatoes, black and green olives and mushrooms
Philly Feast
Philly steak, onions, green peppers

Create Your Own Specialty Pizzas

(coupons do not apply with specialty pizzas)

	10"	12"	14"
Cheese and 1 Sauce	$8.99	$10.99	$11.99
2 Topping	$9.99	$11.99	$12.99
3 Topping	$10.99	$12.99	$13.99
each additional topping	$ .99	$1.49	$1.99

ADD a second Pizza for Only $10.99

MEATS:
Beef...philly steak, meatballs, pulled BBQ beef
Pork..genoa hard salami, sliced Italian link sausage
Chicken.....grilled chicken, BBQ chicken, cajun chicken, buffalo chicken
Cheese: mozzarella, feta, cheddar, slice provolone, parmesan, ricotta, romano
Veggies: eggplant, artichoke hearts, sundried tomatoes, roasted red peppers, roasted garlic, fresh basil, fresh oregano, spinach, broccoli, zucchini
Sauces: marinara, alfredo, olive oil and garlic, basil pesto, dried tomato and garlic pesto, BBQ sauce

Roma Specialty Pizzas

10"	12"	14"
$9.99	$13.99	$15.99

ADD a second Pizza for Only $10.99

Pepperoni Suicide Pizza
Massive, Massive and Massive amounts of pepperoni
Seven (7) Cheese Pizza
Mozzarella, provolone, ricotta, feta, parmesan, cheddar, romano
Chicken Basil Pesto Pizza
Mozzarella, spinach, chicken, artichoke heart, roasted red pepper
Veggie Sundried Tomato Garlic Pesto Pizza
Mozzarella, spinach, artichoke heart, zucchini, roasted garlic, roasted red pepper, basil and oregona
Jamaican Pizza
Mozzarella, chicken, mandarin orange, pineapple, jalapeño
BBQ Chicken Pizza
Mozzarella, cheddar, BBQ sauce, chicken

Pepperoni Suicide Pizza
Vegetarian Feast
Supreme
Greek Pizza
White Pizza
California Veggie Pizza
Philly Feast

Located just across the river from Downtown, East Nashville is a neighborhood on the move. Known for its historic homes and diverse residents, this rapidly emerging area offers a unique variety of shopping and dining options.

Here you'll discover a host of quaint coffee shops, eclectic restaurants, and lively nightspots nestled in historic buildings, and owned by local enterprising entrepreneurs. If you're looking for a latté, want to check out the local music scene, or enjoy some fine dining, East Nashville is the place for food and fun. With its assortment of culture and activity the area is a lively place to spend an evening. There's always something happening in this historic hot-spot in the city.
Looking for a yoga class? Need a place to store your stuff? Time for a new hairstyle? Have a quick-print job that you need, well, quickly? East Nashville has a diverse group of businesses on hand to take care of everything you need.

Many businesses are owned and operated by neighborhood residents, and are one-of-a-kind retailers. Whether you are looking for a custom frame shop, rare wine, eclectic home accessories, or work by local artisans, you'll find it in East Nashville. We invite you to stop and shop in this distinct retail district. Some notable areas include Five Points and Riverside Village, Eastland and Scott, 5th and Main, and 11th and Fatherland, along Porter Road, to name a few.

Venture to Historic East Nashville
Shop, Eat, Drink, Stay
we are
Historic~Eclectic~Hip

Art, furniture, dining, gifts, the original Nashville Neighborhood and more...

rosepepper

cantina & mexican grill

Antojitos

Nettos
Choice of shredded beef or shredded chicken nachos layered with beans, cheese, tomatoes and jalapeños. Served with ranchera salsa, fresh guacamole & sour cream. 8.45

Nachos de Papas
Waffle-fried potatoes layered with beans, cheese and chorizo. Served with ranchera salsa, fresh guacamole & sour cream. 8.45

Mister C. Taquitos
Yellow corn tortillas rolled with cheese and choice of shredded beef or shredded chicken. Grill fried and served with fresh guacamole & sour cream. 8.95

Camaron de Chaires
Rosepepper's spicy shrimp cocktail. Topped with diced avocado. 10.95

Gringos
Flour tortilla nachos layered with beans and cheese. Served with ranchera salsa, fresh guacamole & sour cream. 8.45

rosepepper Rings
Crackling tempura-battered sweet peppers on a bed of seasoned sunflower seeds. Drizzled with avocado sauce & a side of chipotle relish. 8.95

Quesadilla
Flour tortilla filled with cheese and toasted golden brown.

Fill it with our :
- Beef red chile
- Shredded chicken
- Shredded beef
- Pork chile verde (spicy hot)
- rosepepper veggies (steamed or sauté
- Portobello mushrooms

Served with fresh guacamole & sour cream. small 5.45 large 8.95

Buffalo White Cheese Dip
Fondue-style blanco queso topped with chorizo. Served with our flour chips. small 5.45 large 7.45

Chips and Guacamole
Our fresh and delicious guacamole served with flour tortilla chips. 6.95

Enchiladas

Two yellow-corn tortilla Enchiladas served with beans & rice or Sonora veggies. Add soup or house salad for only, 2.95

rosepepper Special (muy caliente)
Shredded beef or shredded chicken enchiladas. Topped with spicy hot chile verde pork. 10.95

Sonora Style (muy caliente)
Spicy hot chile verde pork enchiladas. Topped with a fried egg. 11.95

De Tamatillo
Cheese enchiladas topped with tamatillo sauce & creama de Mexico. 8.95

Supremas
Shredded beef or shredded chicken enchiladas. Topped with chile rojo sauce and creama de Mexico. 9.95

Del Mar
White fish enchiladas topped with tomatillo sauce & creama de Mexico Served with black beans. 13.95

Dos Quesos
Corn tortillas stuffed with cheese and topped with our chile rojo sauc 8.95

Lunch Especialidades

Served Monday - Friday 11am - 2pm

Lunch Fajitas
Marinated beef or chicken breast. Served with fajita veggies, beans, rice, flour tortillas, fresh guacamole & sour cream. 8.45

Cabo Tacos
Two white fish tacos grilled or tempura batter fried with Baja sauce, shredded cabbage and pico de gallo. Served with rice 7.95

Tacos al Carbon (chicken or beef)
Three carbon tacos with cilantro and onion. 5.95

Lunch Combonaciones

Create your own lunch. Served with rice & beans or Sonora veggies.
one item 6.45 two items 7.45
With soup or house salad add 2.95

- Enchilada – Cheese, shredded beef or shredded chicken.
- Taquitos – shredded beef or shredded chicken.
- Taco – Shredded beef or shredded chicken.
- Flautas – Shredded beef or shredded chicken.
- Chimichanga – Shredded beef or shredded chicken or bean

Especialidades de la Casa

House specialties served with beans, rice and lime veggies. Add soup or house salad for only, 2.95

Especialdades de La Dia

The cuisines of Mexico. Served fresh daily. Ask your server for details.

Chile Verde (muy caliente)
Tender pork simmered in a spicy hot chile verde sauce. Served with flour tortillas. 11.45

Carne de Solano
Fabulous rib-eye steak, topped with garlic or chipotle shrimp. Served with flour tortillas. 23.95

Carne Asada
10 oz. cut of charbroiled rib-eye steak sirloin. Served with fresh guacamole and flour tortillas. 16.95

Carne Asada
Shrimp sautéed in a tequila and lime marinade. Served with flour tortillas. 17.95

Steak Picado
Strips of sirloin sautéed in ranchera salsa. Served with flour tortillas. 14.45

Flautas
Stuffed with choice of shredded beef or shredded chicken. Rolled flour tortilla, grilled. Served with fresh guacamole & sour cream. 11.75

Pescado de Dia
Our special fish choice for the day. Ask your server for details. 14.45

Tamales de Brisa
Two homestyle tamales, chile verde chicken or chile rojo pork. 12.45

Chile Relleno
Roasted Pablano chile stuffed with jack cheese, tempura batter fried and topped with our classic relleno sauce. 12.95

Las Fajitas

Served with sizzling veggies, beans, rice, fresh guacamole, sour cream & flour tortillas. Add soup or house salad for only, 2.95

De la Vegetables
Sizzling veggies with Portobello mushrooms.
14.95

De la Casa
Choice of marinated beef, chicken breat, or a combination of both.
14.45
Add Portobello mushrooms, 3.95

De Camaron
Shrimp marinated in borracho sauce and sautéed.
18.95
Add Portobello mushrooms, 3.95

Side Dishes

Enchilada
Choice of cheese, shredded beef or shredded chicken. 3.45

Taco
Shredded beef or shredded chicken. 2.95

Taquitos (2)
Shredded beef or shredded chicken. Served with fresh guacamole. 5.95

Flautas (2)
Shredded beef or shreddedchicken. Served with fresh guacamole & sour cream. 5.95

Tamale
Chile rojo pork or chile verde chicken. 3.95

Chimichanga
Beef, chicken or bean. Topped with Buffalo White cheese sauce 6.95

Bowl of Chile Verde Pork or Chili Colorado
Served with flour tortillas 6.95

Beans or Black Beans 2.95

Rice 2.95

Waffle fries 3.95

Guacamole 2.95

Tacos

Served with beans & rice or Sonora veggies. Add soup or house salad for only, 2.95

Los Originales
Choice of two shredded beef or shredded chicken soft or grill fried tacos with lettuce, cheese & tomatoes. 9.95

Al Carbon
Three carne asada or grilled chicken tacos with cilantro & onions. 9.95

Cabo Tacos
Two white fish tacos grilled or tempura batter fried with Baja sauce, shredded cabbage and pico de gallo. 9.95

Our Famous Burritos

Served "wet" style.

Burrito Asada
Diced marinated sirloin charbroiled with onions and tomatoes. Served with fresh guacamole, sour cream and topped with chili rojo sauce. 9.95

Fajita Burrito
Choice of marinated beef or chicken breast and with sautéed veggies. Served with fresh guacamole, sour cream and topped with chili rojo sauce. 9.95

Sonora
Choice of shredded beef or shredded chicken burrito stuffed with beans, rice & a mild whole green chile. Served with fresh guacamole, sour cream and topped with chili rojo sauce. 9.95

Veggie
Sautéed veggies, black beans and Sonora rice. Topped with tomatilo sauce. Served with fresh guacamole & sour cream. 9.95

Cabo Tacos
Steamed veggies, black and avocado slices. Topped with tomatillo sauce. Served with fresh guacamole. 9.95

Postres

Flan
Decadent Kahlua custard baked with a rich caramel sauce. 5.95

Mexican Sundae
Vanilla bean ice cream served with sautéed bananas & Cajeta. 7.95

Chocolate Chimi
Served with vanilla bean helado. 6.95

Helado
Vanilla bean ice cream. 3.95

Platos Combinados

Create your own combination plate served with beans, rice & lime veggies.

one item 7.95
any two items 8.95

With soup or house salad, add 2.95

Enchiladas
Cheese, shredded beef or shredded chicken.

Taquitos
Shredded beef or shredded chicken.

Taco
Shredded beef or shredded chicken.

Flautas
Shredded beef or shredded chicken.

Chimichanga
Shredded beef, shredded chicken or bean. Topped with Buffalo white cheese sauce.

nashville, tn

The Wild Cow Vegetarian Restaurant

APPETIZERS

Vegan Queso Dip: Served warm with tortilla chips and homemade salsa $5.00

Hummus Plate: Homemade cucumber-dill hummus; served with raw veggies & tortilla chips $5.50

Pinto Bean Nachos: Tortilla chips topped with our own seasoned pinto beans, rice, vegan cheese sauce, vegan sour cream, tomato, onions & salsa $8.00
Add avocado for $.75

SANDWICHES

Sandwiches come with your choice of a side item from the "Sides & Snacks" list on the back.
Add organic cheese or vegan cheese $.75 ~ Add sliced avocado $.50 ~ Get any sandwich on a bagel for an extra $.50

Vegan Philly "Cheesesteak" Sandwich: Marinated seitan, peppers, and onions, grilled together and topped with vegan cheese sauce on a toasted whole wheat hoagie roll $8.00

"Roast Beef" Po Boy: Marinated seitan, peppers, and onions, grilled together and topped with vegan gravy on a toasted whole wheat hoagie roll $8.00

Buffalo Grinder: Marinated & grilled tempeh or tofu, lettuce, tomato, ranch dressing, & our zesty buffalo sauce on a toasted whole wheat hoagie roll $7.75

Mock "Chicken" Salad Sandwich: Our homemade mock chicken salad on toasted whole wheat bread, with tomato & mixed greens $6.75

The Prince Fielder: Marinated & grilled tempeh or tofu, avocado, tomato, sprouts, cucumbers, shredded carrots, onions, vegenaise, & spicy mustard on a toasted whole wheat hoagie roll $8.00

Portabella Sandwich: A marinated & grilled portabella cap with our homemade tahini dressing, roasted red peppers, sprouts, & mixed greens on a toasted whole wheat bun $7.50

The Wild Reuben: Marinated & grilled tempeh or tofu, sauerkraut, shredded carrots, spicy mustard, homemade 1000 Island dressing, & Swiss cheese or vegan cheese on rye bread $8.00

Tofu Cream Cheese Sandwich: Marinated & grilled tofu with sprouts, roasted red peppers, & cream cheese or vegan cream cheese on toasted whole wheat bread $7.00

Veggie Burger: John's homemade patty with lettuce, tomato, onions & pickles on a toasted whole wheat bun with a side of our ranch or homemade BBQ sauce $7.25
Add some additional excitement for $.75: Muppet Style: with sauerkraut & green goddess dressing OR
Picnic Style: with BBQ sauce & cole slaw OR Animal Style: with grilled onions, spicy mustard, & 1000 Island Dressing

TLT: Marinated & grilled tempeh or tofu, lettuce, tomato, & vegenaise on toasted whole wheat bread $7.00

Elvis Bagel: Peanut butter, organic banana, & cinnamon on a toasted whole wheat bagel; served with apple slices (does not come with an additional side) $5.50

Toasted Bagel: With your choice of hummus or peanut butter $4.00 Cream cheese, vegan cream cheese, OR organic cheese and tomato $5.00 (does not come with a side). Add the works (lettuce, tomato, cucumbers, & sprouts) for an extra $1.50

ENTREES & SALADS

Add a side from our Sides & Snacks list for $2.00. Check out our daily specials!

Homestyle Plate: Marinated & grilled tempeh or tofu with mashed potatoes, gravy and the vegetable of the day $8.00

Beans & Greens: Spicy kale (or seasonal greens) & pinto beans over brown rice $6.00

Raw Lettuce Wraps: stuffed with a sundried tomato-walnut pate & served with fresh fruit $8.00

Grilled Tofu Salad: Marinated & grilled tofu on a bed of leaf lettuce with sunflower seeds, sliced almonds, tomato, cucumbers & sprouts with your choice of dressing $8.00

Mock Chicken Salad-Salad: Our mock chicken salad on a bed of leaf lettuce with sunflower seeds, sliced almonds, tomato, cucumbers & sprouts with your choice of dressing $8.00

Buffalo Salad: Marinated & grilled tofu or tempeh, buffalo sauce, tomato, cucumbers & cheese or vegan cheese on a bed of leaf lettuce with a side of ranch dressing $8.00

Veggie Salad: Broccoli, carrots, tomato, cucumbers, sprouts, almonds, sunflower seeds & avocado on a bed of leaf lettuce with your choice of dressing $8.00

Taco Salad: Our fresh seasoned pinto beans, rice, tortilla chips, vegan sour cream, salsa & tomato on a bed of leaf lettuce $8.00 Add vegan cheese sauce or organic cheddar cheese for $.75

Grilled Portabella Salad: Marinated & grilled portabella mushroom, roasted red peppers, sprouts, and our homemade goddess dressing over mixed greens $8.00

SIDES & SNACKS

1 side $3.25 2 sides $6.25 Side plate: 3 sides $8.75

Soup of the Day - add a piece of toast for $.25
Side Salad - mixed field greens, tomatoes, shredded carrots, & sprouts
Our Seasoned Pinto Beans
Quinoa Salad - with dried fruit and toasted almonds
Cole Slaw - low-fat, healthy & delicious
Mashed Potatoes & Gravy
Side of Mock Chicken Salad
Spicy Kale (or seasonal greens)
Cucumber-dill Hummus with tortilla chips
Homemade Salsa with tortilla chips
Veggie or Side of the day

Homemade Salad Dressings: Balsamic Vinaigrette, Green Goddess, Tahini Goddess, Orange Zing, Thousand Island, Ranch, and Oil & Vinegar (all are vegan & gluten-free).

ASK US ABOUT OUR BEVERAGES, BEER LIST, WINE LIST & KID'S MENU

Don't forget to check our cold case for drinks, desserts, sides, & sauces that are ready to grab 'n' go!

french onion soup gratinee $5.00
With house-made croutons and imported Swiss cheese

steamed mussels with grilled tuscan bread $8.50
coconut curry broth, bacon, leeks, sweet tomato

semolina crusted fried calamari $8.50
tomato caper sauce, lemon chive aioli, parmesan

crab cakes $8.00
With black bean and corn salsa, traditional remoulade

goat cheese brulee with chestnut honey $8.50
With grilled flatbread, oven-roasted tomatoes and peppers, and balsamic syrup

crispy polenta with parmesan $7.50
With Portobello mushrooms, roasted chicken jus, rosemary, and roasted garlic cloves

stone-baked pizza marguerita $8.50
With classic red sauce, garlic, fresh mozzarella, basil, and freshly ground black pepper

local mixed greens salad $6.75
With citrus vinaigrette, strawberries, roasted almonds, and crispy goat cheese cake

arugula and grilled radicchio $7.00
shaved green apples, walnuts, balsamic reduction, brie crostini

iceberg wedge salad $6.50
With bleu cheese dressing, fried green tomatoes, apple smoked bacon, chives, with gastrique pepper & jalapeno

café salad $3.50
Mesclun greens and fresh herbs with house vinaigrette

-Add crumbled bleu cheese, buffalo mozzarella, or crispy goat cheese cake for $1.00
saffron risotto with sweet peas, tarragon, chive aoli

Pan roasted chicken breast $16.00
white cheddar grits, southern style green beans, red pepper jelly

brined pork porterhouse $17.50
mashed sweet potatoes, sherry whole grain mustard sauce, red onion marmalade, and candied pecans

pan roasted duck breast $21.00
coconut rice, Szechuan spinach sautee, candied ginger demi glaze, hoisin

grilled flat-iron steak $19.00
buttered asparagus, green peppercorn sauce, and pommes frites

grilled ribeye $24.00
lemon parmesan broccoli, mushroom madeira sauce, and semolina onion rings

pan seared teriyaki salmon $17.50
ginger sake broth, udon noodles, shiitake mushrooms, spinach, carrots, crispy wontons

grilled vegetables $ whole wheat fettuccini $14.50
kalamata olives, feta, cannellini beans, herbs, toasted pine nuts

Ask your server about our daily entree specials!
•coconut rice
•pommes frites
•buttered asparagus
•mashed sweet potatoes with candied pecans
•green chili mac-n-cheese
•white cheddar grits
•southern style green beans
•Szechuan spinach,
•cauliflower potato puree
•saffron risotto with sweet peas
($3.50 each)

chef's choice crème brulee
With fresh berries

triple chocolate tart
with sorbet

blueberry beignets
With warm white chocolate sauce and powdered sugar
$6.00 each

Ask your server about our daily dessert specials!
- kids' menu -
• cheese or pepperoni pizza
• chicken fingers with honey mustard dipping sauce
(served with french fries)
• wheat fettucine with house marinara
• cheeseburger (served with french fries or whipped potatoes)
all kids' dinners include vanilla ice cream with chocolate sauce
$6.00 each

eastland cafe

97 Chapel Ave
Nashville, TN 37206
(615) 627-1088

Mad Donna's DINING ROOM

BRUNCH

TRADITIONAL FARE

Beignets 5
Flash-fried dough, dusted with powdered sugar

Biscuits and Gravy 8
Three buttermilk biscuits smothered in sausage gravy

Quiche of the Day 11
Chef's choice of ingredients baked inside a flaky crust

Southwestern Omelet 9
Black beans, queso, fresh salsa, sour cream with choice of cheddar cheese grits or roasted potatoes

Omelet Maltese 10
Baby spinach, caramelized onions, roasted tomatoes, artichoke hearts
with choice of cheddar cheese grits or roasted potatoes

The Big Don 10
Grilled brioche stacked with a fried egg, ham, bacon, pepperjack cheese, tomato and Dijon-mayonnaise
with choice of cheddar cheese grits or roasted potatoes

Crab Cakes Benedict 13
Two crab cakes over toasted English muffin, topped with poached eggs and chive-hollandaise
served with cheddar cheese grits

Steak and Eggs 15
Grilled rib eye with scrambled eggs, spinach, caramelized onions, fresh salsa, sour cream and roasted potatoes

Chorizo Huevos Rancheros 11
Chorizo, onions, and peppers tossed with roasted potatoes, topped with a fried egg and roasted tomato salsa

The Breakfast Pizza 9
Sausage gravy, scrambled eggs, onions, bell peppers and cheddar cheese

The Captain's French Toast 10
Twice dipped brioche, crusted with Cap 'n Crunch, drizzled with warm maple syrup with fresh berries

Fancy Ham Sandwich 8
Black forest ham and roasted tomatoes with dijon mayonnaise inside parmesan-encrusted brioche
and topped with a fried egg served with cheddar cheese grits

SANDWICHES & BURGERS

All sandwiches & burgers come with your choice
of homemade potato salad or black beans;
substitute French fries 1 or sweet potato fries 2

Soup and Salad 8
Our classic French onion soup and house salad
– Add blackened salmon or grilled chicken 4

BLT 7
Applewood smoked bacon, lettuce, tomato and mayo on brioche

Chicken Salad Wrap 9
Homemade chicken salad, wrapped with Swiss cheese, romaine,
shaved red onions, and Roma tomatoes; served with fresh fruit

Breakfast Burger 9
Bacon, cheddar, and topped with a fried egg

U.S. American Burger 8
1/2 lb. burger cooked to order topped with your choice
of cheddar, Swiss, blue cheese crumbles or pepperjack cheese;
served with lettuce, tomato and a pickle

Patty Melt 9
1/2 lb. burger cooked to order topped with
caramelized onions and Swiss cheese on brioche

Bacon, Avocado, Swiss Burger 9
1/2 lb. burger cooked to order topped with crisp applewood
smoked bacon, avocado, Swiss cheese and ranch dressing

Vegetarian Black Bean Burger (vegan) 8
Homemade black bean burger with lettuce, tomato and red onion

Brunch served
Saturday & Sunday
from 10am to 3pm.

Visit us **weekdays**
for lunch
beginning at 11am.

Enjoy a little man-made **sunshine** with your brunch today!

2-for-1 Mimosas 6
Orange, black raspberry, peach,
pineapple or pomegranate

Make-Your-Own Bloody Mary 6
Check out our Bloody Mary bar
and spice up your day

FOR THE KIDS

Chicken Tenders 6
Battered and fried to perfection
with fries and honey mustard

Grilled Cheese 5
Cheddar and Swiss cheese
on toast with fresh fruit

Corn Dog 5
Served with French fries

Lil' Mac 6
A kid-sized portion of our signature dish

SIDES

Two Eggs (any style) 3
Three Buttermilk Biscuits 4
Two English Muffins 3
Fresh Fruit 3
Applewood Smoked Bacon 4
Country Sausage 4
Cheddar Cheese Grits 2
Roasted Potatoes 3
Potato Salad 2
Black Beans (vegan) 2
French Fries 3
Sweet Potato Fries 4

BEVERAGES

Extended beverage menu available

Juice 3
Orange, pineapple, grapefruit or tomato
Milk 3
Iced Tea 2
Artisanal Hot Tea 3
Hot Chocolate 4
Sodas 2
Pepsi products

20% gratuity for parties of eight or more

Mad Donna's Dining Room

DINNER

STARTERS

Chips and Salsa 6
Roasted tomato salsa, house made corn tortilla chips

Queso Fundido 7
Three-cheese blend, chorizo, green chilies and chips

Spinach and Artichoke Dip 6
Baby spinach, fire-roasted artichokes, mixed cheeses

Loaded Fries 7
Piled high with cheddar, jack cheese and bacon served with thousand island dressing for dipping

Chicken Satays 9
Chicken on a stick! In a ginger-soy marinade with pickled jalapeños

Black Bean Nachos 9
Corn tortilla chips piled high with queso, black beans, jalapeños, roasted tomato salsa, sour cream and cheddar cheese
– Add chicken or chorizo 3

Chicken Quesadilla 9
Spicy chicken, jalapeños, bacon, smoked Gouda and jack cheeses, topped with sour cream and served with a crown of sweet corn and red pepper hash

Veggie Quesadilla 8
Cheddar and jack cheeses, black beans, avocado and spinach served with our roasted tomato salsa

Crab Cakes 10
Lump crab, jalapeño-lime aioli over field greens

French Onion Soup 7
A classic with homemade croutons and parmesan

Soup of the Day market price

SALADS

The Wedge 6
Iceberg lettuce, applewood smoked bacon, shaved red onion, Roma tomatoes and blue cheese crumbles served with blue cheese dressing

House Salad 6
Spinach, toasted pumpkin seeds, red peppers, sweet corn and croutons with parmesan cheese served with bacon-tomato vinaigrette

Chef Salad 13
Ham, turkey, cheddar cheese, Roma tomatoes, over crispy mixed greens served with ranch dressing

Steak Salad 15
Grilled rib eye high atop a bed of crispy mixed greens, roasted tomatoes, shaved red onion, blue cheese crumbles, pine nuts and applewood smoked bacon served with blue cheese dressing

Salmon Salad 13
House salad with artichoke hearts topped with a blackened salmon filet and served with bacon-tomato vinaigrette

Southwestern Chicken Salad 13
Spicy chicken, field greens, black beans, sweet corn, red peppers, cotija cheese and tortilla strips served with cilantro-lime vinaigrette

Ranch, blue cheese, bacon-tomato vinaigrette, thousand island, honey mustard or cilantro-lime vinaigrette

SIGNATURE DISHES

Steak Frites 18
10 oz. grilled rib eye brushed with roasted garlic-chive butter and served with French fries

Ricotta-stuffed Chicken 16
Oven roasted chicken, house-made ricotta, baby spinach and a sherry-tomato cream with garlic mashed potatoes

Sweet Potato Enchiladas 14
Roasted sweet potatoes, enchilada sauce, toasted pumpkin seeds, cotija and cheddar cheese with black beans

Beef Churrasco 16
Tender grilled beef in a pineapple-vanilla mojo, over garlic mashed potatoes and topped with a chimichurri

Crab Cake Dinner 14
Lump crab, spices, onions, jalapeño lime aioli with French fries

Grilled Salmon 14
Atlantic salmon, over sautéed spinach with a curry sauce served with mixed vegetables

Crispy Tofu 12
Crisp tofu simmered in coconut curry sauce served with mixed vegetables

Donna's Mac and Cheese 13
Bowtie pasta tossed in a rich cheese sauce with roasted tomatoes and spinach then baked to perfection
– Add grilled chicken or blackened salmon $4

1313 WOODLAND STREET
NASHVILLE, TENNESSEE 37206
615.226.1617
MADDONNAS.COM

SANDWICHES & BURGERS

Grilled Chicken Club 9
Grilled chicken breast, Swiss cheese, applewood smoked bacon, lettuce, tomato, mayo

Crab Cake Sandwich 10
Crab cake topped with lettuce, tomato, red onion, and spicy remoulade served on a hoagie

Chicken Salad Melt 8
Homemade chicken salad and melted Swiss cheese on an English muffin

BLT 7
Applewood smoked bacon, lettuce, tomato and mayo on brioche

Donna's Cheese Steak 10
Grilled steak, caramelized onions, horseradish-mayo and pepperjack cheese on a hoagie roll with Au Jus

Teriyaki Chicken Philly 9
Grilled chicken, onions and peppers smothered in Swiss cheese and a sweet teriyaki glaze

Hot Ham and Cheese 7
Grilled ham, cheddar cheese and honey mustard on brioche

Donna's Wrap 8
Turkey, bacon, leaf lettuce, Roma tomatoes, red onions and cheddar with Dijon-mayo and a side of fresh fruit

Classic Reuben 9
Corned beef, Swiss cheese, sauerkraut and thousand island dressing on grilled rye

Turkey Reuben 8
Shaved turkey, sauerkraut, Swiss cheese and spicy mustard on rye

The Sicilian 7
Pepperoni, sugar-cured ham, mozzarella, lettuce, tomato, drizzled with our house dressing

Grilled Cheese 6
Cheddar, Swiss, and jack cheeses grilled on brioche with tomatoes

U.S. American Burger 8
1/2 lb. burger cooked to order topped with your choice of cheddar, Swiss, pepperjack cheese or blue cheese crumbles; served with lettuce, tomato and a pickle

Smokehouse Burger 10
1/2 lb. burger cooked to order with smoked Gouda, applewood smoked bacon, caramelized onions, chipotle barbeque sauce

Hawaiian Burger 9
1/2 lb. teriyaki glazed burger cooked to order topped with grilled pineapple, pepperjack cheese and fresh jalapeños

Black and Blue Burger 10
1/2 lb. cajun seasoned burger cooked to order topped with blue cheese crumbles; served with lettuce, tomato and a pickle

Bacon, Avocado, Swiss Burger 9
1/2 lb. burger cooked to order topped with crispy applewood smoked bacon, avocado, Swiss cheese and ranch dressing

Patty Melt 9
1/2 lb. burger cooked to order topped with caramelized onions and Swiss cheese on brioche

Vegetarian Black Bean (vegan) 8
Homemade black bean burger with lettuce, tomato and red onion

Drifters BBQ

House Sauces

Tennessee
Tangy and spicy sauce with a vinegar base.

Texas
Sweet and smoky tomato and molasses based sauce.

Drifters
Sweet , Spicy, Smoky blend of our Tennessee and Texas sauces

(Cattlemans and Crazy Calvins Sauces also available.)

Georgia
Hot mustard BBQ sauce made with brown mustard and Sichuan peppers

New Mexico
Bold and spicy chipotle and jalapeño based sauce.

Appetizers

BBQ Nachos
Fried corn tortilla chips with house seasonings, layered with melted sharp cheddar and our Texas BBQ Sauce, topped with tangy pico de gallo, sour cream and your choice of meat or beans.
•Brisket - 8.99 •Pulled Pork - 7.99
•Smoked Sausage - 8.99 •Pulled Chicken - 8.49
•Black Bean - 7.99

Chips and Salsa
Start your meal off with a basket of house seasoned chips and a medium to hot tomato based salsa. 1.99

Country Chicken Tenders
Four tenders, A great way to try all five of our signature sauces. 5.99

Nachos Deluxe
Our BBQ Nachos with your choice of two toppings.
•Brisket •Pulled Pork
•Smoked Sausage •Pulled Chicken
•Black Beans
Prices vary based on selections. 9.99 - 13.49

Hush Puppies
Eight golden hush puppies rolled with sweet onions and pickled jalapeños, served with our Alabama BBQ Sauce. 3.99

Chicken Wings
Three whole-joint chicken wings flash fried and tossed in your favorite BBQ sauce.
3 Wings - 3.99 6 Wings - 6.99

Sandwiches, Soups and Salads

Dressings: Ranch, Bleu Cheese, Honey Mustard, Italian Vinaigrette and Thousand Island

The Drifter
Brisket and pulled pork piled high on a garlic butter toasted wheat bun. Served with French fries. 11.99

BBQ Sandwich
Four ounces of slow roasted meat served on a bakery fresh wheat bun toasted with a garlic butter spread and served with French fries.
Pork - 6.49 Brisket - 7.49
Sausage - 7.99 Pulled Chicken - 7.99

Veggie Burger Sandwich
The Chef makes our veggie burger patty with black beans, spices and wild rice topped with romaine lettuce, tomatoes and onions on an olive oil toasted wheat bun with French Fries. 7.99

Brunswick Stew
A Southern favorite, hearty beef stew with lima beans, onions, corn, potatoes and beef brisket.
Cup - 2.99 Bowl - 4.99

Tofu Sandwich
Four ounces of crispy fried tofu on an olive oil toasted wheat bun with romaine lettuce, tomato and onion served with French fries. 7.99

Catfish Sandwich
Four ounces of golden fried catfish on a garlic toasted wheat bun, romaine lettuce, tomatoes & red onions. Served with French fries and tartar sauce. 7.99

Dinner Salad
Iceberg mix, with sharp cheddar cheese, pico de gallo, Texas style croutons and your choice of dressing. 5.99
With:
Brisket - 7.49 Pulled Pork - 6.49
Pulled Chicken - 8.49

Fiesta Salad
Homemade southwestern pico de gallo, black beans, sharp shredded cheddar cheese, sour cream and avocado slices layered atop a bed of iceberg lettuce mix in a tortilla bowl. 8.95
With:
Pulled Chicken - 10.99 Brisket - 11.99

Entrees

We Proudly Serve Locally Grown

BBQ Platter
Bring your appetite or share with a friend. Choose three of our slow roasted meats:
•Brisket •Half Rack Ribs*
•Roasted Half Chicken* •Pulled Pork
•Smoked Sausage •Chicken Tenders
•Catfish •Pulled Chicken
Served with baked beans, cole slaw, and French fries for two. Prices vary based on selection. Ask your server for details. 16.25 - 27.00

Pick 2 BBQ Dinner Combo
Perfect size for dinner. Choose two of the following:
•Brisket •Half Rack Ribs*
•Roasted Half Chicken* •Pulled Pork
•Smoked Sausage •Chicken Tenders
•Catfish •Pulled Chicken
Served with baked beans, and cole slaw
Prices vary based on selection. 10.50 – 18.00

BBQ Dinner
Dining out on the lighter side. Get a smaller portion for a smaller price. Choose one of the following meats. Served with baked beans and cole slaw.
Brisket - 7.49 Roasted Half Chicken* - 7.99
Pulled Pork - 6.49 Smoked Sausage - 7.99
Pulled Chicken - 8.49

Danish Baby Back Ribs*
Slow roasted to fall-off-the-bone perfection. Dressed in our dry spicy rub and served with baked beans and cole slaw.
Half Rack - 12.99 Full rack - 17.99

Drifters BBQ
1008-B Woodland St
(behind batter'd & fried)
Nashville ,TN 37206
www.driftersnashville.com
615-262-2776

Catfish Basket
Seven ounces of lightly breaded and seasoned catfish served with French fries, cole slaw, two signature hush puppies and traditional tartar sauce. 8.99

Country Chicken Tender Dinner
Four chicken tenders deep fried and covered with our mushroom gravy. Served with home style skin-on mashed potatoes and greens. 7.99

BBQ Tofu
Five slices of extra firm tofu flash fried and dusted with seasonings and your choice of sauce served with black beans and a corn cobblet. 7 .99

Corn Dog Basket
One hand-dipped corn dog flash fried and served with French fries or beans and cole slaw. 5.49
(Our corn dogs are so good your friends will want to try, so get a second for only 1.49.)

BBQ Burrito
Your choice of BBQ pork, brisket, or chicken rolled in a spinach tortilla shell with rice, cheddar cheese, black beans and pico de gallo. Served with tortilla chips and a side of sour cream.
Pork - 6.99 Chicken - 7.99 Brisket -7.99

Chicken Wing Dinner
Three whole-joint chicken wings flash fried and tossed in your favorite BBQ sauce, served with beans & coleslaw. 6.99

Side Items

Black Beans - 1.49 Baked Beans - 1.49
French Fries - 2.99 Hush Puppies - 2.99
Side Salad - 2.99 Baked Potato -2.99*

Corn Cobblet - 1.49 Greens - 1.49
Garlic Bread - 1.49 Cole Slaw - 1.49
Mashed Potatoes and Gravy - 2.99

Kids Menu

(All kid's meals served with 3 oz. of fries.)

•Corn Dog Basket - 4.49
•Country Chicken Tender Basket - 3.49
•Pork Sandwich - 4.99
•Sausage Sandwich - 4.99
•Catfish Basket - 4.99

Desserts

•Fruit cobbler a la mode - 4.99
•Kid's Ice Cream Sundae - 3.99
•Ask your server about our Featured Dessert.

Soft Drinks 1.99 (*free refills)

*Pepsi *Diet Pepsi *Sierra Mist *Sweet Tea
*Ice tea *Lemonade *Mountain Dew
Abita Root-beer (per bottle no refills) - 2.29

Watanabe
Sushi & Asian Cuisine

Watanabe Sushi & Asian Cuisine
1400 McGavock Pike
(at Riverside Village)
Nashville, TN 37216
615-226-1112
Watanabesushibar.com

Appetizers

Edamame 3.99
Boiled Soybeans with Salt
Shrimp Tempura 7.99
4 Tempura Battered Shrimp Deep Fried Served with Tempura Sauce
Vegetable Tempura 7.99
Blend of 7 Tempura Battered Seasonal Vegetables Deep Fried served with Tempura Sauce
Combo Tempura 9.99
Mix of 3 Shrimp & 5 Vegetable Tempura
Pork Gyoza 6.99
5 Pan Fried Pork Dumplings served with Gyoza Sauce
Vegetable Gyoza 6.99
5 Pan Fried Vegetable Dumplings. Served with Gyoza Sauce
Tofu Kimchi 6.99
Deep Fried or Boiled Tofu and Kimchi

Soups

Miso Soup* 3.99
Tofu, Seaweed, Green Onion
Clear Soup* 3.99
Mushrooms, Fish Cake, Seaweed, Green Onion

*Not Vegetarian, Made with Fish Stock

Salads

House Salad 4.99
Iceburg Lettuce, Carrots & Corn
served with Orange-Ginger Dressing or Soy Dressing

Sides

Steamed Rice 2.99
Fried Rice 4.99
Egg, Onion, Carrots, Corn, Edamame, Green Onion & Soy
add Chicken 2.00 add Pork 2.50
add Tofu 2.50 add Shrimp 3.00
Seaweed Salad 3.99
Seaweed, Sesame Seeds, Red Peppers in Sesame oil
Kimchi* 3.99
Chinese Cabbage, Chili Pepper, Sugar, Garlic, Fish Sauce, MSG

Entrees

Teriyaki Chicken 11.99
Teriyaki Chicken with Mushrooms, Onion, Broccoli, Carrots and Orange Slices. Comes with Steamed Rice, Miso Soup, and Ginger Salad
Sub Teriyaki Shrimp 16.99
Sub Teriyaki Tofu 12.99

Beef Teriyaki 16.99
Teriyaki Beef Kabobs with Mushrooms, Onion, Peppers, and Pineapple served with steamed Broccoli, Cauliflower, Baby Corn, Carrots, with Orange Slices and Steamed Rice,
Comes with Miso Soup, and Ginger Salad

Katsu Curry 16.99
Hand Cut, Hand Breaded Fried Pork Loin, Sweet & Spicy Japanese Curry, over Rice and Fukujinzuke (pickled vegetables)Comes with Miso Soup and Ginger Salad

Bibim Bab 12.49
Chilled Spinach, Carrots, Bean Sprouts, Lettuce, Hot Beef, Steamed Rice topped with "Sunny-Side Up"
Fried Egg with Spicy Sauce & Red Pepper Chili Paste
Comes with Miso Soup and Ginger Salad
Sub Tofu 12.49 for beef or With out Beef 9.99

Ginger Pork 12.99
Thinly Slice Pork, Onions and Green Onions in a Ginger Sauce with Orange Slices. Comes with Steamed Rice, Miso Soup and Ginger Salad

Tempura Udon 10.49
Flour Udon Noodle Soup with 2 Tempura Shrimp, Fish Cake, Green Onions, Spinach in a broth made with Soy, Sake, Bonito Fish Stock. Comes with Ginger Salad
Add additional Tempura Shrimp 1.99 each

Tempura Soba 10.49
Buckwheat Noodle Soup with 2 Tempura Shrimp, Fish Cake, Green Onions, Spinach in a broth made with Soy, Sake, Bonito Fish Stock. Comes with Ginger Salad.
Add additional Tempura Shrimp 1.99 each

Shrimp Yakisoba 13.99
Stir-Fried Noodles with Shrimp, Cabbage, Onions, Green Onions and Shiitake Mushrooms. Comes with Miso Soup and Ginger Salad

Pad Thai Dinner 13.99
Shrimp, Chicken, Peanuts, Green Onions, Eggs, Rice Noodles tossed in our Sweet & Spicy Pad Thai sauce. Garnished with Cilantro and a side of Chili Powder
Comes with Miso Soup and Ginger Salad

Ten Don Bowl 10.49
Tempura Vegetables and Shrimp dipped in a special Tempura Sauce
Served over a bowl of Steamed Rice
Comes with Miso Soup and Ginger Salad

Orange Chicken 12.99
Chicken, Onions in an Orange Sauce with Orange Slices
Comes with Steamed Rice, Miso Soup and Ginger Salad
Sub Orange Tofu 12.99

Orange Shrimp 16.99
8 Lightly Breaded and Fried Shrimp with Onions in an Orange Sauce with Orange Slices
Comes with Steamed Rice, Miso Soup and Ginger Salad

Pork Yakisoba 13.99
Stir-Fried Noodles with Pork, Cabbage, Onions, Green Onions and Shiitake Mushrooms
Comes with Miso Soup and Ginger Salad

Bulgogi Bowl 11.99
Bulgogi Beef marinade in Pear Sauce, Stir Fried with Onions, Green Onions and Mushrooms

Nigiri Sushi

(2 Pieces over Rice)

Egg	3.99	Yellow Tail	5.49
Eel	5.49	Calamari	4.49
Crab	4.99	Octopus	4.79
Tuna	4.99	Surf Clam	4.79
Scallop	6.49	Sweet Shrimp	6.99
Shrimp	4.49	Salmon Roe	9.99
Salmon	4.99	Mackerel	4.79
Tobiko	5.49		
Sea Urchin	Market Price		
White Fish	Market Price		
Spanish Mackerel	Market Price		
Giant Clam	Market Price		

Sushi Rolls

Sunflower Roll 9.99
Real Lump Crab Meat, Cream Cheese, Avocado, Cucumber, Radish Sprouts, Carrots, & Red Cabbage wrapped in
Soy Bean Paper with Rice and topped with Kiwi Fruit and Sunflower Seeds
*With out Crab Meat 8.49

Shrimp Pad Thai Roll 9.99
Shrimp, Sweet Omelet, Red Bell Pepper, Onion, Cilantro, Red Cabbage, Spicy Pad Thai Sauce, Peanuts, & Lime

Red Dragon Roll 13.29
Spicy Tuna, Unagi, & Avocado inside, Unagi and Tuna outside, topped with Tobiko & Unagi Sauce

Dragon Roll 9.99
Real Lump Crab, Cucumber & Unagi inside, Unagi & Avocado outside

Caterpillar Roll 7.99
Unagi, Lump Crab, & Cucumber, topped with Avocado

Spider Roll 7.49
Soft Shell Crab, Avocado, Radish Sprouts, & Cucumber

McGavock Pk. Roll 7.99
Cream Cheese, Lump Crab, Cucumber, with Salmon on top

Wave Roll 9.99
Salmon, Tuna, Yellow Tail, Lump Crab, Shrimp, Avocado, Tempura, wrapped in Nori and Deep Fried

Tiger Roll 9.99
Real Lump Crab, Avocado, Cucumber, Radish Sprouts, Mixed Greens, & Spicy Sauce, wrapped in Soy Bean Paper with Rice, topped with Shrimp & Stripped with Nori

Firefly Roll 7.49
Shrimp, Cream Cheese, Cucumber, Tempura Crunchies, wrapped in Nori topped with Spicy & Wasabi Mayos

Spicy Tuna Roll 5.49
Spicy Tuna and Cucumber

Green Goddess Roll 6.99
Lump Crab, Avocado, Cucumber, Crunchies & Cilantro topped with Green Onions and Lime

Combination Sushi

(Combination Sushi Comes with Miso Soup and Ginger Salad)
No Substitutions Please
Pine 11.99
1 Piece of Tuna, Salmon, Shrimp and White Fish Nigiri. With your Choice of California or Crunchy Shrimp Roll
Bamboo 14.99
1 Piece of Tuna, Salmon, Shrimp, White Fish,Yellow Tail, Mackerel Nigiri. With your Choice of California or Crunchy Shrimp Roll
Plum 19.99
1 Piece of Tuna, Salmon, Shrimp, White Fish, Tobiko,Yellow Tail, Mackerel, Octopus, Crab Nigiri. With your Choice of California, Crunchy Shrimp, or Spicy Tuna Roll
Chirashi 19.99
Tuna, Salmon, Shrimp, White Fish, Tobiko, Egg, Yellow Tail, Octopus, Crab, Calamari, Surf Clam,Avocado, Radish, Burdock, Shiso Leaf in a Bowl of Sushi Rice

Batter'd & Fried
Boston Seafood House

Off The Grill

Off the Grill Items come with two side items of your choice.

Center Cut Sirloin Steak
Grilled with Classic Montreal Seasonings. Also, try it Pan Seared with Seasoned Flour, Garlic and Asian Sauce made with **Lea & Perrins**.14.99

Seared Tuna Steak
Sushi Grade Tuna Pan Seared to Perfection. 18.99

Salmon Steak
North Atlantic Farm Raised Salmon. Your choice of Blackened, Grilled, Pan Seared or Batter'd and Fried to order. 14.99

Surf & Turf
8 oz. Center Cut Sirloin with 8 Shrimp either Grilled, Fried or Sautéed. 19.99

Pastas

Served with Herbed Lemon Crostini Bread.

Seafood Pasta
Crab Meat, Shrimp, Scallops and Mussels over Linguini with your choice of our homemade Marinara or Creamy Alfredo Sauce. 18.99
Ragin' Cajun or Primavera add 2.00

Chicken Alfredo
Grilled Chicken Breast with a Garlic, Parmesan and Cream Sauce served over Linguini. 12.99

Pasta Primavera
Olive Oil, Lemon, Garlic, Heavy Cream, Parmesan, Thyme and Seasoned Vegetables over Linguini. 10.99

Ragin Cajun
Made to Order Cajun Cream Sauce served over Linguini, topped with a Grilled Chicken Breast, Polish Sausage, Sautéed Red Peppers and Mushrooms. 13.99

Spaghetti with Meatballs
Italian Meatballs tossed with Marinara, served over Linguini and sprinkled with Parmesan Cheese. 12.99
Add Polish Sausage 1.99

Sandwiches & Burgers

Served with Pub Fries or make a side substitution for an additional charge.
All sandwiches are served on a Sour Dough Hoagie with Lettuce and Tomatoes unless otherwise noted.

Fried Oyster Sandwich
Lightly Breaded and Deep Fried. Comes with Chef Norm's Gourmet Cocktail Sauce or Try it with a side of Crazy Calvin's BBQ Sauce. 10.49

Buffalo Grouper Sandwich
Grouper Tenders tossed in our Famous Buffalo Sauce. Served with Ranch Dressing. 9.99
Try it Plain or with BBQ on the side.

Cod Sandwich
Breaded and Fried to order. Served on a Wheat Bun with our Chef's Remoulade Sauce. 8.49
Add Cheese .49 Add Bacon .99

Fried Clam Sandwich
Fried Clam Strips with a side of Tartar Sauce. 7.99

BBQ Chicken Sandwich
Grilled Chicken Breast sliced and tossed in BBQ Sauce, sprinkled with Cheddar Cheese and served on a Wheat Bun . 7.49

Boston Burger
9 oz's of Premium Ground Beef flavored with a special blend of Seasonings. 7.99
Add American Cheese .49 Add Bacon .99

Mushroom & Swiss Burger
9 oz's of Premium Ground Beef flavored with a special blend of Seasonings, Sautéed Mushrooms and Swiss Cheese. 8.99
Add Bacon .99

*Polish Sausage Hoagie
Spicy Polish Sausage, Sautéed Red Peppers and Onions with Swiss Cheese. 8.49

*Meatball Grinder
Flash Fried Meatballs served with Marinara and topped with Mozzarella Cheese. 7.99

*Lettuce and Tomatoes by request.

Batter'd & Fried Boston Seafood House

featuring Fried Seafood, Spirits & Raw Oyster Bar

Appetizers

Oysters on the Half Shell
Served with Chef Norm's Gourmet Cocktail Sauce, Crackers, Horseradish and Lemons. So Good on Tuesday they are 2 for 1. (Not Sold To Go)
Half Doz. 8.99 Doz. 13.99
(Warning: Consuming raw seafood may lead to health risks.)

Shrimp Cocktail Heinz
Tender, Delicious and Farm Raised. Served with Chef Norm's Cocktail Sauce.
Reg. (5) 4.99 Lrg. (9) 7.99 XLrg. (15) 11.99

Sautéed Mussels
Sautéed in White Wine, Butter and Garlic. Served with Lemon Herbed Crostini and Marinara Sauce. 11.99

Ceviché
Lump Crab with Cilantro, Onion, Tomatoes and Peppers. Served with Avocado and Tortilla Chips. 9.99

Tuna Steak
Sesame encrusted Sushi Grade Tuna lightly seared and drizzled with Eel Sauce. 12.99

Crab Cakes
Wild Lump Crab Lightly Seasoned and Pan Seared. Served with Remoulade Sauce. 9.99

Jalapeno Chips
Lightly Breaded, Seasoned to Perfection and Deep Fried. You can't eat just one. Served with a Chipotle Ranch dipping sauce. Reg. 5.49 Lrg. 7.99

Calamari
Lightly Breaded, Deep Fried and seasoned to perfection. Served with Marinara Sauce.
Reg. 7.49 Lrg. 10.99

Hand Cut Onion Rings
White Onions, Hand Cut and lightly breaded then Deep Fried. Served with a Chipotle Ranch dipping sauce.
Reg. 5.49 Lrg. 7.99

Chili Cheese Fries
Our delicious Chicken Chili poured over our famous Pub Fries, Sprinkled with Cheddar Cheese, Jalapenos, chopped onions and Sour Cream. 6.49

Sweet Pickle Chips
Lightly Breaded, Seasoned to Perfection and Deep Fried. Served with your choice of dipping sauce.
Reg. (6oz) 5.49 Lrg. (12) 7.99

Soups & Salads

Dressings: Ranch, Ginger, Bleu Cheese, Caesar, Strawberry Kiwi Vinaigrette, Chipotle Ranch, Balsamic Vinaigrette and Honey Mustard.

Julia Salad
Seared Sushi Grade Tuna, Walnuts, Goat Cheese, Seared Tomatoes, Kalamata Olives and Balsamic Dressing over Mixed Greens. 18.99

Salmon Salad
Farm Raised Salmon. Grilled, Pan Seared or Blackened over Mixed Greens with Cheddar Cheese, Tomatoes and your choice of dressing or as a Caesar Salad. 14.99

Buffalo Chicken Salad
Juicy Chicken Tenders Deep Fried and covered in Buffalo Sauce served over Romaine Lettuce with Cheddar Cheese, Tomatoes, Cucumbers and your choice of dressing. 11.99
Try it plain for 11.49

Fried Grouper Salad
Juicy Tenders served over Romaine with cheddar cheese and Tomatoes. Try it Plain, with BBQ, covered with Buffalo Sauce or as a Caesar Salad. 12.99

Soup and Salad 7.99

Boston Clam Chowder
So Thick and Creamy you can stand your spoon in it! Served with Oyster Crackers. Cup 2.99 Bowl 5.49

Chichen Chili
Sprinkled with Cheddar Cheese.
Cup 2.99 Bowl 5.49

Miso Soup
Seaweed, Green Onions and Tofu.
Cup 2.75 Bowl 4.99

Crab Salad
Wild Lump Crab served over Mixed Greens with Lemon, Olive Oil, Salt and Pepper. 12.99

Batter'd & Fried Entrees

Entrees are served with Pub Fries and Cole Slaw. Side substitutions available for an additional charge.
We use Fry-On Cooking Oil, a mixture of canola and vegetable oil with zero trans fat and cholesterol.

Chef Andy's Fish and Chips
North Atlantic Cod Loins Breaded to Order with Seasoned Flour, Egg and Panko Bread Crumbs dusted with Lawry's Seasonings.
•1 pc. 7.49 •2 pcs. 10.49 •3 pcs 12.99 •4 pcs. 15.49

Haddoch Dinner
12oz. Breaded to Order with Seasoned Flour, Egg and Panko Bread Crumbs. 13.99

Atlantic Whole Belly Clams
We have Them, a New Englander's Favorite. The entire shucked Clam, Lightly Hand Breaded with Cracker Meal and Seasoned. 8 oz 16.99

Salmon & Chips
Unbelievably Unique and Delicious. Lightly Hand Breaded, Flash Fried, Seasoned and served with our Homemade Tartar Sauce. 12.99

Scallop Dinner
Lightly Hand Breaded, Seasoned with Lemon and served with Tartar Sauce. Available at market price.

New England Dinner
Four ounces of Traditional Whole Belly Clams, a Twelve ounce fillet of Haddock, Breaded to Order with Seasoned Flour, Egg and Panko Bread Crumbs, served on a bed of our famous Pub Fries. 19.99

Catch of the Day

Our Fresh Catch is prepared Blackened, Grilled or Pan Seared. Available at market price.

Batter'd and Fried
Lightly Breaded to order with Panko and Deep Fried. Served with Pub Fries, Cole Slaw and Tartar Sauce.

As a Pasta
Choose from one of our Delicious Sauces: Marinara, Alfredo, Primavera or Ragin Cajun. Served on a bed of Linguini with Herbed Crostini.

As a Salad
Served on a bed of Mixed Greens with Cucumbers, Tomatoes and Cheddar Cheese.

As an Entree
With your choice of two sides.

As a Sandwich
Served on a Sour Dough Baguette with Lettuce, Tomato and Remolaude Sauce. Comes with Pub Fries.

Coconut Shrimp Bashet
Hand Breaded with shredded Coconut and bread crumbs. Seasoned with Malt Vinegar and served with Coconut Cream Sauce. 8pc 11.99 12 pc 13.49

Batter'd & Fried Bashet
Cod (1 pc.), Clam Strips (4oz), and Shrimp (4). Served with Tartar and Cocktail Sauces. 14.99
(No Substitutions Please)

Butterfly Shrimp Bashet
Hand Breaded and Dusted with Seasonings. Served with Cocktail Sauce. 8 pc 12.49 12 pc 13.99

Oyster Bashet
Hand Breaded and served with Cocktail Sauce. Try them with Crazy Calvin's Sweet with Heat BBQ Sauce.
Reg. (8oz). 11.99 Lrg. (12oz) 14.99

Fisherman's Family Platter
Cod (2 pc.), Grouper Tenders (4oz), Coconut Shrimp (4), Butterfly Shrimp (4), and Clam Strips (4oz). Hand Batter'd and Seasoned. Served on a bed of our Pub Fries with Tartar, Cocktail and Coconut Sauces. 26.99

Seafood Platter
Cod (1 pc.), Clam Strips (4oz), Scallops (3), Oysters (3), and Butterfly Shrimp (2). Served with Tartar and Cocktail Sauces. 16.99 (No Substitutions Please)

Grouper Tender Bashet
Juicy Tenders seasoned and served with Tartar Sauce. Try them covered in East Nashville's Own Crazy Calvin's BBQ Sauce or our famous Buffalo Sauce.
Reg. (8oz) 10.99 Lrg. (12oz) 14.99

Specialty Rolls

Shrimp Pad Thai Roll
Voted best new extravagant roll by Nashville Scene readers. Shrimp, Sweet Omelet, Red Bell Pepper, Cilantro, Onion, Red Cabbage, Spicy Thai Sauce, Peanuts and Lime. 9.99

Sunflower Roll
Real Lump Crab Meat, Cream Cheese, Avocado, Cucumber, Radish Sprouts, Carrots and Red Cabbage, wrapped in Soy Bean Paper with Rice and topped with Kiwi Fruit and Sunflower Seed Kernels. 9.99

Tiger Roll
Real Lump Crab Meat, Avocado, Cucumber, Radish Sprouts, Mixed Greens, and Spicy Mayo Sauce, wrapped in Soy Bean Paper with Rice. Striped with Nori and topped with Shrimp. 9.99

Crazy Calvin Roll
Fried Soft Shell Crab, Unagi, Avocado, Cucumber and Radish Sprouts. Topped with Crazy Calvin's Sweet with Fire BBQ Sauce and Sesame Seeds. 9.99

Cobra Roll
Real Lump Crab Meat, Kimchi, Avocado, Cucumber and Kiwi Fruit. 7.99

Firefly Roll
Shrimp, Cream Cheese, Cucumber, Tempura Crunchies, wrapped in Nori and topped with Spicy and Wasabi Mayo. 7.49

Dragon Roll
Real Lump Crab Meat, Cucumber and Unagi on the inside. Unagi and Avocado on the outside. 9.99

Red Dragon Roll
Spicy Tuna, Avocado, and Unagi on the inside. Unagi and Tuna on the outside. Topped with Tobiko and Unagi Sauce. 13.29

Woodland Street Roll
Cream Cheese, Real Lump Crab Meat and Cucumber with Salmon on top. 7.99

Philadelphia Roll
Salmon, Cream Cheese and Cucumber. 6.99

Rainbow Roll
Real Lump Crab Meat, Salmon, Tuna, Yellowtail, Avocado and Cucumber. 9.49

Spider Roll
Fried Soft Shell Crab, Avocado, Radish Sprouts and Cucumber. 7.99

Wave Roll
Salmon, Tuna, Yellowtail, Real Lump Crab Meat, Shrimp, Avocado and Tempura Crunchies wrapped in Nori and Deep Fried. 9.99

Wasabi Crunchy Shrimp Roll
Shrimp, Tempura Crunchies and Cucumber with Wasabi Mayo on Top. 5.99

Volcano Roll
Spicy Tuna, Yellow Tail and Cucumber with Wasabi Mayo on Top. 7.49

Green Goddess
Real Lump Crab Meat, Avocado, Cucumber, Tempura Crunchies and Cilantro with Green Onions and Lime on Top. 6.99

Caterpillar Roll
Unagi, Real Lump Crab Meat, Cucumber and topped with Avocado. 7.99

Fried Scallop Roll
Fried Scallop, Avocado, Cucumber, Radish Sprouts, Green Onions, Cilantro and Cirachi with Squeezed Lemon Juice. 7.49

Batter'd & Fried Boston Seafood House
1008 A Woodland St.
Nashville, TN 37206
615-226-9283
www.batteredandfried.com

Traditional Rolls

California Roll
Real Lump Crab Meat, Cucumber and Avocado. 6.49

Crunchy Shrimp Roll
Tempura Crunchies, Shrimp and Cucumber. 5.49

Unagi Roll
Unagi and Cucumber. 5.49

Yellow Tail Roll
Yellow Tail and Green Onions. 5.49

Spicy Tuna Roll
Spicy Tuna and Cucumber. 5.49

Very Spicy Tuna Roll
Tuna, Avocado and Jalapenos. Topped with Spicy Mayo and Hot Chili Sauce. 6.49

Scallop Roll
Scallops, Cucumber and Tobiko. 8.99

Salmon Roll
Salmon, Cucumber and Avocado. 5.49

Tuna Roll
Tuna and Wasabi. 5.49

Vegetarian Rolls

Vegetarian Sunflower Roll
Cream Cheese, Avocado, Cucumber, Radish Sprouts, Carrots and Red Cabbage wrapped in yellow Soy Bean Paper. Topped with Kiwi Fruit and Sunflower Seed Kernels. 8.49

Bonzai Roll
Chinese Fried Tofu, Red Bell Pepper, Carrots, Red Cabbage, and Green Onions. 7.49

Creamy Cucumber Roll
Cream Cheese, Cucumber, Radish Sprouts and Sesame Seed Kernels. 6.49

Garden Snake Roll
Kimchi, Avocado, Cucumber and Kiwi Fruit. 6.49

Vegetable Roll
Radish Sprouts, Mixed Greens, Cucumber, Avocado and Squash. 4.99

Edamame
Salted Soy Beans. 3.99

Miso Soup
Cup 2.75 Bowl 4.99

Stichy Rice
Cup 1.99 Bowl 3.49

Seaweed Salad
3.99

Add Avocado or Cream Cheese to any Roll 1.49

Substitute Soy Paper for Seaweed 1.99

(Note: Each Sushi Dish will be delivered to your table as it is ready and not timed with your meal.
Warning: Consuming Raw Seafood may lead to health risks.)

Desserts

Boston Cream Pie
Two Homemade White Cakes with a layer of Pastry Cream between them, topped with a Rum Flavored Chocolate Glaze and Whipped Cream. 5.99

Fried Dessert Pastries
Dusted with Powdered Sugar and served with a Raspberry Dipping Sauce.
8 Fried Chocolate Brownie Bites. 5.49
8 Banana's Foster Pastry Bites. 4.99
6 Breaded Cheese Cake Bites. 5.49

Fried Dessert Sampler Bashet
3 Cheese Cakes, 4 Chocolate Brownies and 4 Banana's Foster bites dusted with Powdered Sugar and served with a Raspberry Dipping Sauce. 6.99

Brownie Decadence
A Warm Fudge Brownie topped with Vanilla Bean Ice Cream, Whipped Cream, drizzled with Chocolate Syrup and sprinkled with Walnuts. 4.99

PIRANHA'S
BAR and GRILL
113 2nd Avenue North • Nashville, TN

248-4375

Think Big

Piranha's BIG Burgers

Fresh Ground 100% Pure USA Beef
Served on a Kaiser Bun (Add Fries .75)

1/2 LB Cheese Burger 7.25
1/2 LB Sloppy Burger (Chili, Cheddar Cheese, Jalapenos) 8.50
1/2LB Piranha Burger (Fries and Slaw) 8.50

Piranha's BIG Dogs

All beef dogs served on an italian bun (Add Fries .75)

Hot Dog 4.00
Chili Cheese Dog 4.75
Sloppy Dog (Chili, Cheddar, Jalapenos) 5.00
Slaw Dog 5.00

-Relish and onions added upon request

For The Kiddies!!

Kids Burger 5.00
Grilled Cheese 4.00
Chicken Fingers 4.00

All kids choices come with fries and drink

Extras

	Cup	Bowl
Chili	2.95	4.00
Homemade sweet & Sour Coleslaw	2.95	4.00
BIG Kosher Pickle		1.50

Desserts

Dessert of the day 3.00
Fried Twinkie 2.50

Beverages

1.75

Soft Drinks

Coke, Diet Coke, Sprite, Dr. Pepper, O.J.
Sweet and Unsweet Iced Tea, Coffee

Bottled Beer

Bud
Bud Lt.
Miller Lt.
Coors Lt.
Michelob Ultra
Michelob Lite
Michelob Ultra Amber
Corona Extra
Killians Irish Red
Amstel Lt (Imported)
Newcastle Brown Ale
Red Stripe (Brewed In Jamaica)
Rolling Rock
Heineken Beer
Heineken Lt.
Smirnoff Ice
Kaliber (non-alcoholic)
Pabst Blue Ribbon (PBR)
Miller High Life
Milwaukee's Best
Busch
Natural Light

Draft Beer

Bud
Bud Lt.
Miller Lt.
Shiner Bock
Blue Moon
*We also carry a seasonal beer

Delivery for Downtown

5 Sandwich or $30.00 Minimum

SNACKS

Chile Con Queso ..... $ 4.89

Queso Compuesto ..... $ 6.49
Chile con Queso with fajita beef, guacamole & fresh pico

Guacamole Salad ..... $ 5.29
Served with mango pineapple salsa

Texas Nachos ..... $ 6.29
Crisp corn tortillas topped with refried beans, a blend of cheeses, lettuce, pico & jalapeños
- add Grilled Chicken or Fajita Beef ..... $ 7.79
- add Thai B.B.Q. Grilled Chicken or Fajita Beef ..... $ 7.99
- add guacamole and sour cream ..... $ 1.50

Palm Tree Hugger Nachos ..... $ 6.99
Crisp corn tortillas topped with black beans, carrots, spinach, zucchini, red bell peppers & mushrooms, topped with Monterey Jack cheese & jalapeños
- add Grilled Chicken ..... $ 7.99
- add guacamole and sour cream ..... $ 1.50

Chicken Quesadillas ..... $ 6.99
Homemade flour tortillas filled with chicken, Monterey Jack cheese, green chiles, onions & cilantro, served with shredded lettuce, guacamole, sour cream & pico de gallo

Mango-Poblano Chile Quesadillas ..... $ 6.99
Fresh mango, poblano chiles & cream cheese

Shrimp Quesadillas ..... $ 8.59
Our homemade flour tortillas filled with shrimp, Monterey Jack cheese, green chiles, onions, cilantro, red bell peppers & corn, served with mango pineapple salsa

Chicken Flautas ..... $ 5.79
Six crispy corn tortillas rolled with spicy chicken & served with jalapeño ranch sauce

Coconut Shrimp ..... $ 8.99
Four coconut crusted shrimp served with spicy orange sauce

Mexonesian Shrimp Flautas ..... $ 8.99
Fried wontons stuffed with shrimp, bacon, jalapeños, cheese & served with a tangy plum sauce

B.B.Q. Baby Back Ribs ..... $ 8.99
Half a rack of smoked, tender ribs, grilled & basted with our distinctive Hula Hut Barbeque Sauce

SALADS

South Bay Seasar ..... $ 6.79
Fresh mixed lettuce tossed with roasted corn, poblano chiles, parmesan, crispy tortilla strips & tossed with our spicy Seasar dressing
- add Grilled Chicken ..... $ 8.79
- add Grilled Shrimp ..... $ 9.29

Hula Hut Chopped Salad ..... $ 6.99
Fresh mixed lettuce, roasted corn, sprouts, carrots, roasted pistachios, poblano chiles, celery, red bell peppers and parmesan tossed with balsamic vinaigrette dressing
- add Grilled Chicken ..... $ 8.79
- add Grilled Shrimp ..... $ 9.49

Diamond Head Noodle Salad ..... $ 7.49
Angel hair pasta marinated in our Hawaiian vinaigrette dressing mixed with carrots, poblano chiles, red bell peppers, zucchini and green onions. Served on a bed of fresh mixed lettuce with peanut sauce on the side
- add Grilled Chicken ..... $ 8.99
- add Grilled Shrimp ..... $ 9.99

Salad Combos ..... $ 8.59
A small version of our Seasar or Chopped Salad served with your choice of chicken flautas, chicken quesadillas, mango quesadillas or cup of soup

Homemade Chicken Tortilla Soup ..... Cup $ 3.99, Bowl $ 6.29
With avocado, Monterey Jack cheese, cilantro, Poblanos, corn & tortilla strips

BIG ISLAND BURGERS & SANDWICHES
served with french fries

Hula Hut Burger ..... $ 7.49
Char-grilled ground chuck served on a toasted focaccia bun with lettuce, tomato, pickles and sliced red onion
- add Monterey Jack Cheese ..... $ 7.99
- add Monterey Jack Cheese & Bacon ..... $ 8.49

Hawaiian Style ..... $ 8.79
with fresh grilled poblano chile, slices of grilled pineapple, crispy strips of bacon and Monterey Jack cheese

Veggie Burger ..... $ 7.49
A low-fat garden burger, grilled and served on a toasted focaccia bun with sprouts, tomato, pickles and sliced red onion

Grilled Chicken Sandwich ..... $ 7.59
A char-grilled breast of chicken served on a toasted focaccia bun with lettuce, tomato, pickles and sliced red onion
- add Monterey Jack Cheese ..... $ 7.89
- add Monterey Jack Cheese & Bacon ..... $ 8.59

Hawaiian Style ..... $ 8.79
with fresh grilled poblano chile, slices of grilled pineapple, crispy strips of bacon and jack cheese

Fajita Chicken Sandwich ..... $ 7.59
Sautéed onions and bell peppers tossed with fajita chicken strips & melted cheese and served on a toasted wheat hoagie

Wikiwiki Shrimp PoBoy ..... $ 8.49
Green chile fried shrimp served with red cabbage, cilantro, tomato, red onion, pickles and jalapeño ranch dressing on a toasted wheat hoagie with a fried pineapple ring

FIVE-O-FAJITAS
add rice & refried beans for $1.50

Shiner Bock Grilled Fajitas
Marinated, charbroiled & tossed with grilled onions & bell peppers

Choice of Beef, Chicken or a Combination
FULL ..... $ 21.49 HALF ..... $ 11.49

Thai B.B.Q. Fajitas
Charbroiled beef or chicken, Thai peppers and grilled onions glazed with our Thai B.B.Q. sauce & accompanied by our Polynesian Plum Sauce, escabeche carrots & Thai Peanut Sauce
FULL ..... $ 21.99 HALF ..... $ 11.99
or with Grilled Shrimp
FULL ..... $ 22.99 HALF ..... $ 12.99

North Shore Veggie Fajitas
Grilled zucchini, red bell peppers & mushrooms with a side of our Polynesian Plum Sauce
FULL ..... $ 18.99 HALF ..... $ 10.99

Hawaiian Fajitas
Charbroiled beef or chicken glazed in our Polynesian Plum Sauce with red bell peppers, green onions & Hawaiian pineapple
FULL ..... $ 21.99 HALF ..... $ 11.99
or with Grilled Shrimp
FULL ..... $ 22.99 HALF ..... $ 12.99

SOFT TACOS
served with rice & refried beans

B.B.Q. Chicken Tacos ..... $ 7.99
Grilled breast of chicken glazed with barbeque sauce, shredded lettuce, pico & cheese served in homemade flour tortillas

Grilled Fresh Fish Tacos ..... $ 8.99
Grilled fresh fish, shredded red cabbage, fresh cilantro & jalapeño-lime sauce served in homemade flour tortillas

Montego Bay Shrimp Tacos ..... $ 8.99
Crispy fried shrimp in flour tortillas with shredded red cabbage, fresh cilantro & jalapeño-lime sauce

Chile-Rubbed Salmon Tacos ..... $ 8.99
Charbroiled fresh salmon rubbed with chile spices & served with shredded red cabbage, fresh cilantro & jalapeño-lime sauce in homemade flour tortillas

PIPELINE ENCHILADAS

Shrimp Pipeline Enchilada ..... $ 10.49
Sautéed shrimp, pico de gallo & Monterey Jack cheese in fresh corn tortillas topped with queso blanco sauce, served with rice & black beans

Roasted Chicken Pipeline Enchilada ..... $ 9.99
Roasted chicken breast and Monterey Jack cheese rolled in fresh corn tortillas & topped with queso blanco sauce, served with rice & refried beans

Fajita Beef Pipeline Enchilada ..... $ 9.99
Grilled fajita steak rolled in fresh corn tortillas with Monterey Jack and cheddar cheese and baked in a guajillo sauce, served with rice & refried beans

Grilled Veggie Pipeline Enchilada $ 8.99
Lightly grilled zucchini, carrots, mushrooms & red bell peppers with Monterey Jack cheese, rolled in fresh corn tortillas and baked in tomatillo sauce, served with rice & black beans
- add Chicken ..... $ 9.99
- add Shrimp ..... $ 10.99

TUBULAR TACOS
served with rice & refried beans

Shrimp & Spinach Tubular Taco ..... $ 10.49
Sautéed shrimp, fresh spinach, Monterey Jack & herbed cheese baked in a homemade flour tortilla with tomatillo sauce

Steak Tubular Taco ..... $ 10.49
Grilled beef fajita steak, mushrooms, roasted corn, Monterey Jack & herbed cheese baked in a homemade flour tortilla with Hatch Green Chile Sauce

Chicken & Guacamole Tubular Taco ..... $ 10.49
Roasted breast of chicken, guacamole, Monterey Jack & herbed cheese baked in a homemade flour tortilla with sour cream tomatillo sauce

Grilled Veggie Tubular Taco ..... $ 8.99
Lightly grilled zucchini, carrots, mushrooms & red bell peppers with fresh spinach, Monterey Jack and herbed cheese baked in a homemade flour tortilla with tomatillo sauce, served with black beans
- add Chicken ..... $ 9.99
- add Shrimp ..... $ 10.99

LUAU DINNERS

B.B.Q. Baby Back Ribs ..... $ 18.99
A full rack of hickory-smoked baby back ribs basted with our Hula Hut B.B.Q. sauce and served with papas asadas & chopped salad

Grilled Fresh Salmon ..... $ 14.99
A filet of fresh salmon grilled & topped with our own Polynesian Plum Sauce & pico de gallo and served with rice & chopped salad

Macadamia-Crusted Mahi Mahi ..... one filet $ 11.99
Macadamia Crusted Mahi Mahi ..... two filets $ 14.99
Fresh Mahi Mahi crusted with macadamia nuts & panko on a bed of grilled spinach, garnished with mango pineapple salsa and served with chopped salad

Grilled Hawaiian Chicken ..... $ 10.99
Charcoal grilled breast of chicken with fresh poblano, hickory smoked bacon, grilled pineapple & Monterey Jack cheese topped with pico de gallo & Polynesian Plum Sauce and served with rice and chopped salad

Chicken Chile Rellenos ..... $ 9.29
Two fresh Anaheim Peppers stuffed with grilled chicken, Monterey Jack cheese, grilled onion & cilantro breaded & lightly fried on a bed of queso blanco sauce with rice & refried beans

PU PU PLATTERS

Huli Huli Luau Platter ..... $ 22.99
A half rack of B.B.Q. baby back ribs, four grilled chicken nachos, two B.B.Q. chicken tacos, four crisp chicken flautas, Hula Hut chopped salad, papas asadas & chile con queso with chips

Polynesian Pescado Platter ..... $ 24.99
Two coconut crusted shrimp, two Mexonesian shrimp flautas, two grilled fish tacos, grilled fresh salmon, Hula Hut chopped salad and papas asadas

NASHVILLE WINE & SPIRITS

Enjoyed the wine you were served last night?
Our knowledgeable staff can help you
recreate the experience.

New owner Bill Bryant and manager Jim Byrd look forward to helping you enhance your enjoyment of fine wines and spirits.

Come by and experience our commitment to service, selection, and value.

Mon-Thurs 8:30 am-9 pm
Fri-Sat 8:30 am-10 pm
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