

# VON'S ROASTHOUSE SINCE 1904

1000 SPIRITS MARTINI-MANHATTAN MEMORIAL

## LITTLE PLATES

2 to 3 Little Plates Make a Meal

**NICE LITTLE HOUSE SIGNATURE SALAD** 3.5

**NICE LITTLE CAESAR SALAD** 3.5

**ALL-CLAM CLAM CHOWDER**  
Cup 5 Bowl 7 Rich, No Potatoes.

**TOMATO SOUP**

Cup 4 Bowl 6

**PULL-MEAT BBQ SALAD** 3.5

**PETITE SIRLOIN OPEN-FACED SANDWICH** 4

**BBQ PULL-MEAT SLIDER** 3

**MINI THANKSGIVING** 2.5

**ROASTED MAC & CHEESE** 4

Bacchanalian: 2 Year Aged Sharp Cheddar and Cream for the Heart.

**SPICY PICADILLO TACOS** 5

## ENTREE SALADS

**VON'S SIGNATURE SALAD** 10

Romaine, Balsamic Tarragon Vinaigrette, Carrot Spaghettini, Dried Cranberries, Blue Cheese & Brown Sugar Black Walnuts. With Fresh Carved Smoked Turkey add 3

**CLASSIC CARDINI CAESAR** 13

With Large Tiger Prawns add 5

**TRADITIONAL BROWN DERBY COBB** 14

Brown Derby invented the Cobb in 1934 in Hollywood.

**APPLEWOOD SMOKED**

**BBQ PULL MEAT SALAD** 13

Tumbled Tableside.

**MEXICAN COBB SALAD** 12

Tumbled Tableside.

## NEOCUISINE™ LO/CAL

Typical Plates: 60 calories/oz; NeoCuisine: 20 calories/oz

**LOW FAT BBQ CHICKEN** 13

Fuji Apple Salad and Steamed Broccoli.

460 calories. Only 10% calories from fat.

**CITRUS TABBOULEH WRAPS** 9

Herbed Jasmine Tabbouleh Lettuce Wraps served with Veggie 3-Bean Stew and Steamed Broccoli.

340 calories. Only 3% calories from fat.

**NAKED CHICKEN** 12

No Fat Chicken Jus Lié, Steamed Broccoli, Balsamic Fuji Apples. 420 calories. Only 11% calories from fat.

**CHINESE CHICKEN CUPS** 5.5

Minced Chicken with Pickled Ginger, Red Pepper, Green Onion and Sesame Ginger Dressing on Bibb Lettuce Leaves. With Purple and Orange Salad. 250 calories - 4% from Fat.

**ALMOST FAT-FREE**

**TERIYAKI TURKEY** 13

All Natural Turkey finished with Teriyaki. Steamed

Vegetables. 420 calories. Only 4% calories from fat.

**NO-SIN TURKEY** 12

320 calories. Only 3% calories from fat.

## ROAST PLATES

**CHOOSE ANY TWO SIDES FOR THE ENTREES BELOW**

- Crushed Redskin Potatoes with Sundried Tomato Butter
- Vegetarian 3-Bean Stew\*
  - Carolina Slaw\*
  - Aioli Broccoli
- Fresh Hand-Cut Fresh Today Fries
  - Buttered Jasmine Rice
- Hand-Made Onion Rings with Garlic Dill Aioli
- House Chopped Salad with Balsamic and Blue Cheese Crumbles\*

*For Additional Sides, 3*

\* Low Fat

## SMOKE & FIRE BBQ

Bring on the Heat by adding Our Smoking South of the Border Habanero-Infused 4-Alarm BBQ Sauce.

**10-SPICE RED BBQ 1/2 CHICKEN** 16  
(White meat only 12. Dark meat only 10)

**ST. LOUIS CUT BABY BACK RIBS** 24/17

**PRIME RIB BBQ BIG BONES** 20

Monday Nights Only: While They Last.

**GRAND CITY COMBO** 27

Yakima Fruitwood Smoked St. Louis Cut Baby Back Ribs, 10-Spice BBQ Red Chicken, BBQ Prime Rib of Pork Loin and Pabst-Simmered Uli's Pike Place Andouille Sausage.

## CERTIFIED ANGUS BEEF®

**THE BEEF FIX™ RADIANT ROASTER**

**10-HOUR PRIME RIB** 35 No Bone 1 Pound

(Petite 8 oz. portion available 20)

**SIRLOIN OF ANGUS BEEF®** 18/15

**ROASTED WILD SALMON** 23

The Northwest Classic, Roaster Style. Genuine *WILD* Salmon.

**CABERNET-BRAISED**

**LAMB SHANK** 21

Limited: While They Last.

**SPIT-ROASTED 1/2 CHICKEN** 16

Flav'r Gusto 4-Herb Chicken Roast. (White meat 12. Dark meat 10)

**ROASTED PORK LOIN**

**ROAST FILET OF PORK LOIN** 17/13

**ROASTER TRIO** 20

Smoked Turkey, Pork and Flav'r Gusto 4-Herb Chicken.

**NATURAL FRESH BREAST OF TURKEY**

**FRUITWOOD SMOKER™ BREAST OF TURKEY** 16/12

**TURKEY-CHEDDAR**

**OPEN-FACED SANDWICH** 14

Fresh Turkey Smothered in Melted 24-Month Aged Sharp Cheddar Cheese, House BBQ Sauce, Beef and Chicken Jus Lié.

**HOT TOM TURKEY CLASSIC**

**OPEN-FACED SANDWICH** 12

## HOT ROAST SANDWICHES

*Served with Hand Cut Fresh-Today Fries.*

**KANSAS CITY TRUE PULLED PORK BBQ SANDWICH** 12

Drippy Kansas City Style BBQ Pulled Pork with Carolina Slaw.

**CLASSIC PRIME RIB SANDWICH** 17

Tender Prime Rib, Melted Sharp Cheddar and Scratch Red Wine Au Jus. *Limited: While They Last.*

**VON'S CLASSIC CHEESEBURGER** 12

Offered Bunless and Served on Fresh Bibb Lettuce.

*"This is the best burger I've ever eaten."* Tim Firmstahl, Proprietor.

