

# Sal's

# FREE PRESS

Vol. 1  
Issue 1



## Two Glasses of Wine

When things in your life seem almost too much to handle, when 24 hours in a day are not enough, remember the mayonnaise jar and the 2 glasses of wine theory...

Sal stood before his philosophy class with some items on his desk in front of him. When the class began, wordlessly, he picked up a very large and empty mayonnaise jar and proceeded to fill it with golf balls. Sal then asked the students if the jar was full. They agreed that it was.

Sal then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles rolled into the open areas between the golf balls. He then asked the students again if the jar was full. They agreed it was.

Sal next picked up a box of sand and poured it into the jar. Of course the sand filled up everything else. He asked once more if the jar was full. The students responded with a unanimous "YES."

Sal then produced two glasses of wine from under the table and poured the entire contents into the jar, effectively filling the empty space between the sand. The students laughed.



"Now," said Sal, as the laughter subsided, "I want you to recognize that this jar represents your life. The golf balls are the important things; your family, your children, your health, your friends, and your favorite passions; things that if everything else was lost and only they remained, your life would still be full.

The pebbles are the other things that matter like your

job, your house, and your car. The sand is everything else; the small stuff.

If you put the sand into the jar first," he continued. "there is no room for the pebble or the golf balls. The same goes for life. If you spend all your time and energy on the small stuff, you will never have room for the good things that are important to you.

Pay attention to the things that are critical to your happiness. Play with the children. Take time to get medical checkups. Take your partner out to dinner. Play another 18 holes. Do one more run down the ski slope. There will always be time to clean the house and fix the car. Take care of the golf balls first, the things that really matter. Set your priorities. The rest is just sand."

One of the students raised her hand and inquired what the wine represented. Sal smiled. "I'm glad you asked. It just goes to show you that no matter how full your life may seem, there's always room for a couple of glasses of wine with a friend."

Enjoy your visit at Sal's.

*Salute, Sal.*

## Drinks

### White Wines (by the bottle)

**Pinot Grigio, Bella Sera (Italy)**  
\_ \$16.00

Aromas of honeysuckle, pineapple & apricot. Subtle flavors of apple & pear.

**Chardonnay-Viognier, Le Grand Noir (California)** \_ \$19.00

Oaky chardonnay and exotic peachy, apricoty viognier combine to create a wine with plenty of character.

**Chardonnay, Kendall-Jackson Vintner's Reserve (Calif.)** \_ \$27.00

Fruit forward flavors and aromas of peach, green apple, melon and tropical fruit layered with butterscotch and oak.

**Riesling, St. Gabriel, "Kabinett" (Germany)** \_ \$16.00

Made from ripe grapes with a touch of sweetness in mid-palate.

### Red Wines (by the bottle)

**Chianti, Gionelli (Italy)** \_ \$19.00

Bright cherry and raspberry aromas and taste. Very soft and approachable. An excellent alternative to domestic Merlots. Primarily made with the Sangiovese grape.

**Pinot Noir, Le Grand Noir (California)** \_ \$19.00

This lightly spiced wine pairs well with many dishes.

**Merlot, Robert Mondavi "Private Selection" (California)** \_ \$21.00

Enticing notes of ripe plums & berries weave through the aromas and silky flavors.

**Cabernet Sauvignon, Robert Mondavi "Private Selection" (California)** \_ \$21.00

Appealing layers of ripe cherry, berry & spice. Aging in small oak barrels leaves warm vanilla tones that enhance the long velvety finish.

**Shiraz, Rosemount Estate (Australia)** \_ \$21.00

A delicious aroma of warm, spicy licorice & berry fruit. Ripe blackberry fruit flavors on the palate.

**Pink Champagne** \_ \$15.00 Bottle

### Wines (by the glass)

**Nathanson Creek**

Chardonnay • Sauvignon Blanc • Riesling  
White Zinfandel • Pinot Grigio • Merlot  
Pinot Noir • Cabernet Sauvignon • Shiraz

### Martinis (Served in a 16 oz. shaker)

**Classic Cosmopolitan**

Vodka, Cointreau, cranberry juice

**Sal's Keylime Martini**

Vanilla Vodka, Keylime liqueur, lime juice and cream

**Dirty Martini**

Vodka or gin, olive juice, with an olive

**Appletini**

Vodka, Apple Pucker, Triple Sec and a dash of Sweet & Sour

**Melon Martini**

Absolut Kurant, Midori, lime juice, with a lemon twist

**Turtle Tini**

Vodka, Frangelico, chocolate liqueur

**Caribbean Martini**

Absolut Vanilla, Parrot Bay Rum, Gionelli Blue Curacao, pineapple juice

### Winter Warmers

**Hot Apple Cow Pie**

Tuaca & hot apple cider topped with whipped cream

**Keocow Coffee**

Brandy, Kahlua, Gionelli Green Creme de Menthe & coffee topped with whipped cream

**Peppermint Moo Patty**

Peppermint Schnapps & hot chocolate topped with whipped cream

**Sal's Stopper**

Brandy, Baileys Irish Cream, Kahlua & coffee

**Utter Scotch Cocoa**

Butterscotch Schnapps & hot chocolate topped with whipped cream

### Thirst Quenchers (25 oz)

**Sex in the Pasture**

Vodka, peach schnapps, Parrot Bay Rum, cream, pineapple juice and grenadine

**Summer Plow**

Lime vodka, orange juice, 7-Up

**Long Horn Tea**

Gin, vodka, rum, triple sec, sweet-n-sour and a splash of cola

**Horny Bull**

Vodka, 7-Up, splash of orange juice

**Long Beach Heifer**

Gin, vodka, rum, triple sec, sweet-n-sour and cranberry juice

**Hairy Bull**

Mothers Peach Schnapps, vodka and orange juice

### Beer (bottles)

Bud, Bud Light, Bud Light Lime, Bud Select, Coors Light, Corona, Corona Light, Fat Tire, Fosters, Heinek en, Killian's, Labatts Blue, Leinie Original, Mich Golden Light, Mich Golden, Mich Ultra, Mike's Hard Cranberry, Mike's Hard Lemonade, Miller Lite, Miller High Life, MGD, MGD 64, Pabst Blue Ribbon, Premium, Rolling Rock, Schmidt (can), Smirnoff Ice, Summit Pale Ale.

### Beer (tap)

Stella Artois, Guinness, Newcastle, Blue Moon, Leinie Honeyweiss, Miller Lite, Mich Golden Light, Bud Light, Summit Pale Ale.

**OFF SALE: Don't forget Sal's carries all your favorite beverages to go.**

# Starters

*Tantalizing tempters for your taste buds*

**Sal's Angus Bites \_ \$10.95**  
*Blackened angus tips, served with béarnaise sauce & horseradish cream sauce*

**Walleye Fingers \_ \$9.95**  
*Commeal encrusted, served with cajun-ranch dressing and tartar*

**Sal's Spuds \_ \$7.95**  
*Potato wedges with bacon, cheese & green onions served with seasoned sour cream*

**Pasta Nachos \_ \$7.95**  
*Crisp, flash fried pasta wrap, drizzled with alfredo and topped with caramelized onions & parmesan, served with a side of marinara*

**Cock Bites \_ \$8.95**  
*Blackened chicken breast chunks served with parmesan peppercorn dressing and gorgonzola gravy*

**Onion Stacks \_ \$6.95**  
*Lightly breaded sweet yellow onions; served with cajun-ranch dressing*

**Monster Wings \_ \$8.95**  
*A dozen of the biggest wings you've ever seen - buffalo, cajun, sweet & spicy or plain*

**Pork Wontons \_ \$8.95**  
*Hand made, stuffed with season pork, served with a sweet & spicy sauce*

**Mozzarella Stuffed Bread Sticks \_ \$5.95**  
*Seasoned stuffed breadsticks, with sal's homemade marinara for dunking*

**Pork Drummy \_ \$7.95**  
*Giant smoked drummy seared then topped with your choice of cajun or BBQ glaze. Served on a bed of onion stacks*

**Stuffed Portabella Caps \_ \$8.95**  
*Roasted baby portabellas stuffed with whipped ricotta and homemade italian sausage*

**Buffalo Shrimp \_ \$8.95**  
*Lightly breaded tossed in buffalo sauce, served with jalapeño tarter or blue cheese*

**BBQ Chicken Nachos \_ \$11.95**  
*A huge order of fresh chips, piled high with chicken, smoked cheddar, onions, white beans & black olives, drizzled with BBQ sauce.*

# Soups & Salads

*All soups & salads served with fresh hot bread*

**Soup of the Day**                      **Cup \_ \$3.95**    **Bowl \_ \$5.95**  
*So good, we made it yesterday*

**Sal's Chicken Wild Rice**            **Cup \_ \$3.95**    **Bowl \_ \$5.95**  
*Creamy, rich & full of chicken*

**House Salad \_ \$3.95**  
*Mixed greens & fresh vegetables with choice of dressing*

**Angus Bite Salad \_ \$11.95**  
*Mixed greens tossed in a tangy pepper vinaigrette & topped with sal's famous Angus Bites or Cock Bites.*

**Chopped Chef \_ \$9.95**  
*Fresh greens, turkey, ham, hard boiled eggs, cheddar & fresh vegetables*

**Caesar Salad \_ \$7.95**  
*Fresh romaine tossed in our homemade dressing, herbed croutons & shredded parmesan. Add grilled chicken or sautéed shrimp \_ \$11.95*

**Sal's Salad \_ \$9.95**  
*Manchego cheese wrapped in phyllo dough over fresh greens with roasted tomatoes, kalamata olives and sweet sherry vinaigrette*

# Burgers & Chicken Sandwiches

*We start out with lettuce, tomato, red onion and pickles, and you take it from there. Comes with your choice of fresh fruit, french fries, or american fries \_ \$7.95. Or, for \$1.00 more add sweet potato fries.*

**Additional toppings .50¢**  
**American, Swiss, Pepper Jack, Compound Bleu cheese, Bacon, Ham, Turkey, Fried Egg, Mushrooms, Caramelized Onions, Onion Stacks, Sauerkraut, BBQ, Béarnaise, Buffalo, Marinara, Alfredo, 1000 Island or Mayo**

# Sal's Dinner Specials

**Medallion Monday**  
**Two 4oz Juicy Tenderloin Medallions \_ \$12.95**  
*or*  
**Live to Ride & Eat for Free**  
*(Ask your server for details)*

**Walleye Wednesday**  
**Walleye Dinner \_ 13.95**  
**Or All You Can Eat \_ 17.95**  
*Your choice Beer Battered, Broiled or Pan Fried.*

**Friday & Saturday**  
**Prime Rib**  
**Princess Cut 10oz \_ \$17.95**  
**Queen Cut 14oz \_ \$22.95**  
**King Cut 20oz \_ \$25.95**

**Sirloin Thursday**  
**8oz Sirloin Dinner \_ \$13.95**

**Sunday**  
**Comfort Food Sunday \_ \$9.00**  
*Hot Beef or Hot Turkey with mashed potatoes & gravy and Sal's green beans.*

**Tuesday**  
**Broasted Chicken Dinner \_ \$8.95**  
*1/2 chicken, mashed potatoes & gravy, and Sal's green beans*

# Steaks

*All of Sal's steaks are lightly tenderized and dunked in Sal's steak glaze. Enhance your steak even more with roasted garlic puree or blue cheese butter for \$2.00. Add caramelized onions or sauteed portabellas for \$3.00. All served with Sal's green beans or mixed vegetables, and a choice of loaded baked potato, baby red garlic smashed, rice, French Fries or American Fries.*

**Sal's Angus Sirloin**    **8oz \_ \$18.95**    **16oz \_ \$22.95**  
*Center cut top sirloin grilled to perfection*

**Angus Medallions**    **Two \_ \$16.95**    **Three \_ \$22.95**  
*4oz juicy tenderloin medallions with your choice of garlic puree or blue cheese bacon butter*

**Rib-Eye \_ \$21.95**  
*14oz hand cut, well marbled and chargrilled*

**Temperatures offered:**  
*Well - No pink, Medium Well - Slightly pink center, Medium - Pink through-out, Medium Rare - Warm Red Center, Rare - Cool Red Center*

# Comfort Foods

*All served with mashed potatoes, homemade gravy and Sal's green beans or mixed vegetables.*

**Hot Turkey \_ \$11.95**  
*Tender, juicy, lightly smoked*

**Sal's Meat Loaf \_ \$11.95**  
*Just how Grandma used to make it*

**Hot Beef \_ \$11.95**  
*This one's better than how Grandma used to make it*

**Broasted Chicken \_ \$11.95**  
*1/2 chicken, seasoned and broasted to perfection*

# Desserts

**Ultimate Chocolate Cake \_ \$4.95**  
*5 layers of decadent chocolate drizzled with chocolate sauce*

**Chocolate Covered Baileys Cheesecake \_ \$4.95**  
*Richly flavored cheesecake topped with a milk chocolate shell. Smothered with melted chocolate*

**Vanilla Cheesecake \_ \$4.95**  
*Plain cheesecake topped with your choice of strawberry, chocolate, caramel, or whipped cream*

**Freestyle Sundae \_ \$4.95**  
*A bigger version of the kids Build-Your-Own-Sundae*

**Fudge Brownie \_ \$5.95**  
*Our own homemade brownie served hot and topped with soft serve ice cream and drenched with caramel and chocolate sauces*

**Chocolate Chunk Cookie \_ \$5.95**  
*Tempt your patience and tantalize your taste buds with this homemade delight. Served with soft serve, chocolate and caramel. Please allow 10 minutes for fresh baked goodness*

**Soft Serve Ice Cream Cones \_ \$2.95**

# Pastas

*All pastas served with a fresh hot bread stick*

**Chicken Penne \_ \$14.95**  
*Fresh vegetables and chicken tossed with a rosé sauce*

**Sal's Angus Spaghetti & Meatballs \_ \$12.95**  
*You won't believe your eyes or mouth! Marinara & shaved parmesan*

**Fettucine Alfredo \_ \$11.95**  
*White wine & parmesan cream sauce. Add grilled chicken & broccoli or sautéed shrimp \_ \$15.95*

**Baked Chicken Parmesan \_ \$14.95**  
*Lightly breaded chicken breast topped with marinara & mozzarella over a bed of spaghetti noodles*

**Beef Ravioli \_ \$12.95**  
*Jumbo ravioli stuffed with seasoned beef. Your choice of sauce - marinara, alfredo or rosé*

# Sal's Specialty Sandwiches

*Your choice of French Fries, American Fries or fresh fruit. Or, for \$1.00 more add Sweet Potato fries.*

**Hot Dago \_ \$8.95**  
*Italian sausage (beef & pork blend) smothered in marinara sauce, mozzarella and parmesan chesse*

**Buffalo Chicken \_ \$8.50**  
*Blackened chicken, topped with a spicy hot sauce & bleu cheese*

**Angus or Cock Bite Hoagie \_ \$9.95**  
*Start out with lettuce, tomatoes and onion on a honey wheat hoagie and choose either angus bites with béarnaise sauce or cock bites with gorgonzola gravy.*

**Italian Chicken \_ \$9.95**  
*Hand Breaded, pan fried and topped with mozzarella & marinara on a crusty baguette*

# Entrees

*All entrees served with Sal's green beans or mixed vegetables, choice of loaded baked potato, baby red garlic smashed, rice, French fries or American fries. Or, for \$1.00 more add Sweet Potato fries.*

**BBQ Pork Ribs**                      **1/2 Rack \_ \$17.95**    **Full \_ \$23.95**  
*Fall of the bone tender, basted with our homemade BBQ sauce*

**Bacon Wrapped Pork Tenderloin**    **2 \_ \$13.95**    **3 \_ \$17.95**  
*4oz medallions wrapped with bacon, pan seared, glazed with homemade BBQ sauce*

**Sunfish \_ \$19.95**  
*So fresh you would think they were just caught out of Big Marine. Hand breaded and fried to perfection*

**Walleye \_ \$19.95**  
*Canadian Walleye served cornmeal encrusted or butter herb broiled*

**Jumbo Shrimp \_ \$19.95**  
*Choice of buffalo, broiled or beer battered*

**Salmon \_ \$18.95**  
*Marinated and chargrilled with a sweet chili glaze*

**Stuffed Chicken Breast**            **1 \_ \$13.95**    **2 \_ \$18.95**  
*Stuffed with roasted almonds, bleu cheese and bacon, topped with gorgonzola gravy*

# Sal's Combos

*Served with green beans or mixed vegetables, choice of loaded baked potato, baby red garlic smashed potatoes, rice, French fries or American Fries. Enhance your sirloin even more with Roasted Garlic Puree or Bleu Cheese Butter for \$2.00, add Carmelized Onions or Sautéed Portabellas for \$3.00*

**Steak & Shrimp \_ \$24.95**  
*8oz sirloin with three jumbo shrimp buffalo, broiled or beer battered*

**Steak & Ribs \_ \$26.95**  
*8oz sirloin with half a rack of tender BBQ ribs*

**Steak & Chicken \_ \$24.95**  
*8oz sirloin with a stuffed chicken breast*

**Steak & Pork \_ \$25.95**  
*8oz sirloin with dual bacon wrapped pork medallions*

**Steak & Sunfish \_ \$25.95**  
*8oz sirloin with 6oz of fresh sunfish*

# Lunch Menu

11:00 a.m. - 4:30 p.m. only

## Starters

*Tantalizing tempters for your taste buds*

### Sal's Angus Bites \_ \$10.95

*Blackened angus tips, served with béarnaise sauce & horseradish cream sauce*

### Walleye Fingers \_ \$9.95

*Cornmeal encrusted, served with cajun-ranch dressing and tartar*

### Sal's spuds \_ \$7.95

*Potato wedges with bacon, cheese & green onions served with seasoned sour cream*

### Pasta Nachos \_ \$7.95

*Crisp, flash fried pasta wrap, drizzled with alfredo and topped with caramelized onions & parmesan, served with a side of marinara*

### Cock Bites \_ \$9.95

*Blackened chicken breast chunks served with parmesan peppercorn dressing and gorgonzola gravy*

### Onion Stacks \_ \$6.95

*Lightly breaded sweet yellow onions; served with cajun-ranch dressing*

### Monster Wings \_ \$8.95

*A dozen of the biggest wings you've ever seen - buffalo, cajun, sweet & spicy or plain*

### Pork Wontons \_ \$8.95

*Hand made, stuffed with season pork, served with a sweet & spicy sauce*

### Mozzarella Stuffed Bread Sticks \_ \$5.95

*Seasoned stuffed breadsticks, with sal's homemade marinara for dunking*

### Pork Drummy \_ \$7.95

*Giant smoked drummy seared then topped with your choice of cajun or BBQ glaze. Served on a bed of onion stacks*

### Stuffed Portabella Caps \_ \$8.95

*Roasted baby portabellas stuffed with whipped ricotta and homemade italian sausage*

### Buffalo Shrimp \_ \$8.95

*Lightly breaded, tossed in buffalo sauce, served with jalapeño tarter or blue cheese*

### BBQ Chicken Nachos \_ \$11.95

*A huge order of fresh chips, piled high with chicken, smoked cheddar, onions, white beans & black olives, drizzled with BBQ sauce*

## Soups & Salads

*All soups & salads served with fresh hot bread*

### Soup of the Day Cup \_ \$3.95 Bowl \_ \$5.95

*So good, we made it yesterday*

### Sal's Chicken Wild Rice Cup \_ \$3.95 Bowl \_ \$5.95

*Creamy, rich & full of chicken*

### House Salad \_ \$3.95

*Mixed greens & fresh vegetables with choice of dressing*

### Angus Bite Salad \_ \$11.95

*Mixed greens tossed in a tangy pepper vinaigrette & topped with sal's famous bites*

### Chopped Chef \_ \$9.95

*Fresh greens, turkey, ham, hard boiled eggs, cheddar & fresh vegetables*

### Caesar Salad \_ \$7.95

*Fresh romaine tossed in our homemade dressing, herbed croutons & shredded parmesan. Add grilled chicken or sautéed shrimp \_ \$11.95*

### Sal's Salad \_ \$9.95

*Manchego cheese wrapped in phyllo dough over fresh greens with roasted tomatoes, kalamata olives and sweet sherry vinaigrette*

## Burgers & Chicken Sandwiches

*We start out with lettuce, tomato, red onion and pickles, and you take it from there. Comes with your choice of fresh fruit, french fries, or american fries \_ \$7.95. Or, for \$1.00 more add sweet potato fries.*

*Additional toppings .50¢*

*American, Swiss, Pepper Jack, Compound Bleu cheeses, Bacon, Ham, Turkey, Fried Egg, Mushrooms, Caramelized Onions, Onion Stacks, Sauerkraut, BBQ, Béarnaise, Buffalo, Marinara, Alfredo, 1000 Island or Mayo*

## Sandwiches & Wraps

*All served with french fries, american fries or fresh fruit*

### German Reuben \_ \$8.50

*Shaved Ham, apple smoked bacon, sauerkraut, dijon bistro & swiss on a honey wheat hoagie or garden veggie wrap*

### Angus Bite Hoagie \_ \$9.95

*Start out with lettuce, tomatoes and onion on a honey wheat hoagie or garden veggie wrap, and choose either angus bites with béarnaise sauce or cock bites with gorgonzola gravy.*

### BLT \_ \$7.95

*Loads of hickory smoked bacon, lettuce, tomatoes & mayo on toasted white bread or garden veggie wrap*

### Classic Clubhouse \_ \$8.50

*Ham, turkey, bacon, swiss cheese, lettuce, tomatoes & mayo on toasted white bread or garden veggie wrap*

### Walleye \_ \$8.95

*A lightly breaded minnesota walleye filet on a honey wheat hoagie, served with tartar sauce*

### Hot Dago \_ \$8.95

*Italian sausage (beef & pork blend) smothered in marinara sauce, mozzarella and parmesan cheese*

## Calendar

# KARAOKE – 1ST WEEKEND OF THE MONTH

## AUGUST

12th – WEA Golf Tournament  
14th & 15th – Consumption Days  
23rd – Car Show

## SEPTEMBER

19th – Wiffle Ball

## OCTOBER

BINGO starts

## COMING IN 2010

April 22nd – Sal's Annual Anniversary Party  
July 19th – Sal's 2<sup>nd</sup> Annual Golf Tournament