

# frog leg inn



ORIGINALLY NAMED THE MORROS HOUSE, THIS BUILDING WAS BUILT IN 1853, AND IS THE OLDEST BUSINESS STRUCTURE IN ALL OF ERIE. OVER THE DECADES IT HAS BEEN A BAWDY HOUSE, A SPEAK-EASY, A SCHOOL, AND A MEAT MARKET, AND WAS A REGULAR STOPPING POINT FOR PATRONS SUCH AS THE LICAVOLI GANG. IN 1910 IT BECAME THE **FROG LEG INN** AND HAS REMAINED A RESTAURANT FOR 100 YEARS. THE LIFESTYLE AND THE FOOD WERE MUCH SIMPLER THEN.

BOTH LIFESTYLE AND FOOD IS CONSIDERABLY DIFFERENT TODAY. BUT WHAT NEVER CHANGES IS PLEASING THE CUSTOMER. THIS IS OUR RESPONSIBILITY, ONE WE TAKE SERIOUSLY, AND HAPPILY PROMOTE AMONG OURSELVES AND OUR WONDERFUL STAFF. WE HOPE YOU WILL ENJOY 100 YEARS OF TRADITION AT THE FROG LEG INN.

*BON APPETIT!*  
CHEF TAD & CATHERINE  
*"We bring people together."*

FROG LEG INN  
2103 MANHATTAN  
P.O. BOX 847  
ERIE, MICHIGAN 48133  
734.848.8580  
WWW.FROGLEGINN.COM





**MANHATTAN STREET  
ESCARGOT**

**\$8<sup>49</sup>**

*Extra-large helix snails oven-roasted in Casino butter, which is a mixture of unsalted butter, red & green peppers, parsley, anchovy, white wine & garlic.*

**DEEP-FRIED FROG LEGS**

**\$7<sup>99</sup>**

**SEASONAL FLATBREAD**

**\$8<sup>29</sup>**

*Homemade grilled dough that is hand rolled and garnished with seasonal ingredients. Ask your server for details.*

**MINI BEEF WELLINGTONS**

**\$7<sup>99</sup>**

*Mini versions of Beef Wellington served in a savory mushroom demi-glace. A great way to start your evening.*

**BAKED BRIE**

**\$10<sup>29</sup>**

*A small round brie stuffed with cranberry grape compote and wrapped in puff pastry and fired in our oven.*

**FRENCH ONION AU GRATIN**

**\$3<sup>99</sup>**

**STEAMED MUSSELS IN  
FENNEL BROTH**

**\$9<sup>59</sup>**

*Fresh Prince Edward Island mussels steamed in white wine, seafood veloute, garlic, onions and tomatoes.*

**SAUTÉED PORTABELLA  
MUSHROOMS**

**\$8<sup>29</sup>**

*Sliced, sautéed and finished with a tempting red wine cream sauce.*

**FRESH ROASTED GARLIC**

**\$8<sup>49</sup>**

*Roast garlic cloves, garnished with sliced bread and served with a homemade herbed cheese.*

**BLACKENED BEEF TIPS**

**\$9<sup>99</sup>**

*8 ounces of choice New York strip chunks that are sprinkled with special seasonings then blackened and served with a homemade horseradish dipping sauce.*

**LAMB BURGER SLIDERS**

**\$6<sup>99</sup>**

*Ground seasoned lamb patties grilled and served on a gourmet bun with a cherry & sundried tomato relish. Garnished with a chiffonade of mixed greens.*

## PASTAS

ALL PASTA DISHES COME WITH SALAD AND FRESH BREAD  
\*NOTE THAT THERE WILL BE A \$2.50 SPLIT PLATE CHARGE FOR ENTREES.

**WILD MUSHROOM RAVIOLI**

**\$15<sup>49</sup>**

*Ravioli stuffed with a delicate mushroom mixture and finished with crimini and wild mushrooms in a white wine & heavy cream sauce. A Vegetarian delight!*

**FARMER'S CHICKEN**

**\$12<sup>99</sup>**

*Chicken breast slices sautéed with red onion, mushrooms, red and green peppers, finished with a white wine cream sauce. Served over black pepper fettuccini.*

**SCALLOP & MUSSELS PASTA**

**\$18<sup>69</sup>**

*Homemade black pepper fettuccini garnished with premium sea scallops and fresh Prince Edward Island mussels, mushrooms, onions, red and green peppers and garlic. Finished with a seafood veloute.*

## LAMB & PORK

\*ALL ENTREES COME WITH CHOICE OF SALAD OR HOMEMADE COLE SLAW, VEGETABLE, & CHOICE OF BAKED OR MASHED POTATOES AND BREAD. SWEET POTATO FRIES ADD \$1.50.

\*NOTE THAT THERE WILL BE A \$2.50 SPLIT PLATE CHARGE FOR ENTREES.

### **PORK NORMANDY**      **\$18<sup>69</sup>**

*A 12 ounce hand-cut pork rib chop combined with sautéed apples and imported mushrooms. We then flambé it with brandy and finish with heavy cream and butter.*

### **PORK SALTIMBOCCA**      **\$19<sup>29</sup>**

*Center cut 12 ounce pork rib chop wrapped with prosciutto ham & sage leaves and pan seared. Finished in a savory cream sauce with wild mushrooms. Recommended medium-rare unless otherwise instructed.*

### **ROAST LAMB BOURGUIGNON**      **\$21<sup>99</sup>**

*Premium bone-in lamb shank roasted and served with sautéed crimini mushrooms, red onions, red wine and beef demi-glace. A typical French dish.*

### **BRAISED PORK IN BROWN ALE**      **\$15<sup>69</sup>**

*Slow braised pork butt roasted in Guinness ale and served in a heavy cream sauce with mushrooms, onions & Dijon mustard. Reminiscent of that English pub in Liverpool!*

## CHICKEN & DUCK

\*ALL ENTREES COME WITH CHOICE OF SALAD OR HOMEMADE COLE SLAW, VEGETABLE, & CHOICE OF BAKED OR MASHED POTATOES AND BREAD. SWEET POTATO FRIES ADD \$1.50.

\*NOTE THAT THERE WILL BE A \$2.50 SPLIT PLATE CHARGE FOR ENTREES.

### **CHICKEN COQ AU VIN**      **\$12<sup>99</sup>**

*This chicken breast is served in the classical French tradition, with chippolini onions and portabella mushrooms in red wine chicken broth.*

### **CHICKEN FORESTIERE**      **\$14<sup>49</sup>**

*Sautéed chicken breast with bacon, onion, crimini mushrooms, white wine and brandy, and heavy cream. A true French classic.*

### **CONFIT OF DUCKLING**      **\$20<sup>49</sup>**

*Two premium duck legs and thighs infused with brandy, wine & herbs. They're grilled and finished with Michigan dried cherries, brandy, candied spiced walnuts and European butter.*

\*ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## BEEF

\*ALL ENTREES COME WITH CHOICE OF SALAD OR HOMEMADE COLE SLAW, VEGETABLE, & CHOICE OF BAKED OR MASHED POTATOES AND BREAD. SWEET POTATO FRIES ADD \$1.50.

\*NOTE THAT THERE WILL BE A \$2.50 SPLIT PLATE CHARGE FOR ENTREES.

### HAND CUT NEW YORK STRIP

**\$16<sup>99</sup>**

*10 ounces of hand cut U.S.D.A. choice beef. This beef has superior marbling and we closely trim the fat, giving you more meat to enjoy!*

**WITH FROG LEGS**

*Add \$3.00*

**WITH SHRIMP**

*Add \$5.00*

### BLACKENED BEEF TIPS

**\$16<sup>99</sup>**

*10 ounces of choice New York strip chunks that are sprinkled with special seasonings, then blackened and served with a homemade horseradish dipping sauce.*

### STEAK 'JACQUES' DANIEL

**\$18<sup>99</sup>**

*Jack's French cousin Jacques inspires this dish! We coat this fabulous 10 ounce strip steak with mixed cracked peppercorns & coffee and grill it to order. It is then finished with our famous Tennessee Bourbon Cream Sauce.*

## SEAFOOD

\*ALL ENTREES COME WITH CHOICE OF SALAD OR HOMEMADE COLE SLAW, VEGETABLE, & CHOICE OF BAKED OR MASHED POTATOES AND BREAD. SWEET POTATO FRIES ADD \$1.50.

\*NOTE THAT THERE WILL BE A \$2.50 SPLIT PLATE CHARGE FOR ENTREES.

### CANADIAN LAKE ERIE WALLEYE

**\$18<sup>29</sup>**

*Fresh Lake Erie walleye filet prepared either with a light breading & beer batter, grilled or sautéed in brown butter. Served with our homemade tarter sauce.*

### FRENCH RUSTIC FROG LEGS

**\$15<sup>29</sup>**

*Pan-fried with garlic, chives & tarragon. Finished with white wine, brandy, sour cream, Worcestershire sauce & capers.*

### DEEP-FRIED FROG LEGS

**\$15<sup>29</sup>**

*Deep-fried to a golden-brown with our homemade beer batter.*

### GRILLED SHRIMP

**\$17<sup>29</sup>**

*Premium prawn shrimp grilled to perfection with a garlic & oil marinade.*

### DEEP FRIED SHRIMP

**\$17<sup>29</sup>**

*Premium shrimp deep fried to perfection with a light beer batter.*

### FISHERMAN'S PLATTER

**\$18<sup>29</sup>**

*Delicate deep-fried perch, shrimp and frog legs served with our homemade tartar sauce.*

### DEEP-FRIED PERCH

**\$16<sup>49</sup>**

*Beautiful lake perch, lightly breaded and deep-fried to a golden brown. You may just want to leave the fishing to us!*

### PAN-SEARED PERCH WITH SAGE SAUCE

**\$16<sup>99</sup>**

*Lightly dusted with flour and pan seared, these perch are paired with a cold sage cream sauce.*