



# 9<sup>TH</sup> ANNUAL SOUTHERN MONTH

## Louisiana Breakfast Skillet

Red skin potatoes, andouille sausage, peppers and onions, two farm fresh scrambled eggs, topped with pepper jack cheese, dusted with New Orleans seasonings, served with toast and jam or pancakes. 10

*Pairs well with our Cajun Bloody Mary*



**Cajun Bloody Mary!**  
Try our house made jalapeno infused vodka, garnished with Creole seasoned shrimp and Andouille sausage



## SANDWICHES FROM THE SOUTH

Served with French Fries and Coleslaw

### Shrimp Po Boy

A generous portion of seasoned gulf shrimp, tossed with nine herbs & spices, deep fried, layered atop a grilled French roll with lettuce, tomato and boom boom sauce. 15

*Pairs well with Pinot Grigio or Bells, 2 Hearted*



### Steak Po Boy

Shaved ribeye, smothered with peppers & onions, Louisiana pepper sauce, stuffed between a grilled French roll, with pepper jack cheese, served with Cajun ajus. 15

*Pairs well with Cabernet Sauvignon or Short's Brewing Company, Locals Light*



### Catfish Po Boy

Cornmeal crusted cat fish filet, (or blackened), topped with shredded lettuce, tomato slices and creole mayo, stacked on a grilled French roll. 15

*Pairs well with Chateau GT Late Harvest Riesling or Ludington Brewery, James St. Brown*

## SOUTHERN DINNERS

Dinners are served with your choice of coleslaw, dinner salad or homemade soup, one side dish and homemade cornbread.

Luncheon Entrees are served with 1 side and homemade cornbread. Available 11 am until 4 pm

### Southern Style Catfish

Farm raised 8 oz catfish filet, cornmeal crusted or blackened.

Dinner \$16 Lunch \$13

*Pairs well with Good Harbor, Fishtown White or Ludington Brewery, James St. Brown*

### Jambalaya

A hardy Louisiana stew of shrimp, Andouille sausage and chicken, simmered with onions, peppers, and herbs, served atop a bed of dirty rice. Dinner \$18 Lunch \$14

*Pairs well with Good Harbor Red or Keweenaw, Widow Maker*



### Shrimp & Sausage Alfredo Cajun Style

Creamy Alfredo sauce laced with Cajun spice, sautéed gulf shrimp and Andouille sausage, served over a bed of fettuccini pasta. Dinner \$18 Lunch \$15

*Pairs well with Chardonnay or Short's Brewing Company, Locals Light*



## DESSERT

Homemade  
Georgia Peach Cobbler  
6 Layer Chocolate Cake



## SIDES

Homemade Grilled Mac & Cheese • Dirty Rice  
Sautéed Kale With Bacon & Onions.

Join us in February for our 13th annual Greek Month.

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.



# Join us for our upcoming Events at Rico's Café

Each of our ethnic menus are all homemade, from scratch & very popular!



14<sup>th</sup> annual GREEK MONTH, February

14<sup>th</sup> annual POLISH MONTH, March

15<sup>th</sup> annual BURGER BASH, September

20 different and unique burgers &  
20 winners will win free burgers for one year!

20<sup>th</sup> annual OKTOBERFEST (October)

Homemade German entrees, sides, desserts & beer

21<sup>th</sup> annual VETERANS APPRECIATION DAY Nov. 11th, 2022

Complimentary buffet for all Veterans 8 am—8 pm

9<sup>th</sup> annual ITALIAN MONTH, December

10<sup>th</sup> annual SOUTHERN COOKIN', January

*Join us on Facebook & our web site for more information!*

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## Carryout Pizza Specials

11am until close

**(231) 276-7070**

Monday, Tuesday, Wednesday

Medium pan pizza with 3 topping,  
receive FREE breadsticks

Thursday

Large Specialty Pizza, receive  
FREE garlic cheese bread

Friday

Large pan pizza with 3 toppings,  
receive FREE garlic cheese bread

Saturday

Free Boneless Wings  
with purchase of a large 3 item pizza.

Sunday

\$5.00 off large deluxe pan pizza

Offers subject to change without notice

