

MAKE IT FABULOUS

January

Time to Celebrate Another Day Closer to Spring!

Dinner's To-Go

Serving Monday through Wednesday

4:00 pm - 7:00 pm

Dinners are priced per person

Each dinner comes with your choice of:

1 Entrée

1 Vegetable

1 Starch

Roll and Butter

1 Salad or Cup of Soup (Chili additional \$0.75)

Additional Sides: \$4.00

If you have a *special dietary request*, please give us a call!

How to Order

Call us at 814-456-4323

Email us at makeitfabulous@icloud.com

Pick Up

Our main location

1164 West 6th Street

Erie, PA 16507

What we are Cooking this Week

Alacarte Options

SOUP
Cup: \$4.50
Pint: \$6.50
Quart \$14.00

CHILI
Cup: \$6.50
Pint:8.50
Quart: \$17.00

SALAD
Small: \$5.00
Large: \$8.00

Café Salad

Cherry Tomatoes, Candied Walnuts, Blue Cheese Crumbles, Craisins Raspberry Walnut Vinaigrette OTS (GF)

On Special

Spinach & Arugula Greens with Feta Cheese, Oranges, Slivered Red Onion, Toasted Almonds and Pomegranate Seeds with Balsamic Vinaigrette OTS (GF)

Jack’s Chili

Jack’s Famous Texas Red Chili
No Beans (GF) Topped with Cheddar Cheese

Soups

Chicken Artichoke – Light Cream Soup
Potato Leek Topped with Shredded Mozzarella

Entrees

VEGETARIAN

Roasted Eggplant Parmesan

Layers of Roasted Eggplant Planks with Ricotta Cheese Baked in a Rich Marinara until Golden Brown

\$19.50

Spanakopita Dinner

2 Spinach with Feta Wrapped in Phyllo Triangles with your Selection of Vegetable and Starch
Ala Carte Spanakopita/\$7.00 each

\$18.50

FISH

Beer Battered Walleye

Our own Seasoned Hand-Battered Walleye, Accompanied with House Tartar Sauce and Hand-Cut Steak Fries (Counts as 1 Side Selection)

\$23.50

Prosciutto Wrapped Swordfish

8-ounce Swordfish Fillet Wrapped with Prosciutto & Grilled Finished Over an Orange Balsamic Pure

\$28.50

GF

MEATS

Shepherd’s Pie

Seasoned Lamb and Beef Mixed with Vegetables (peas, carrots, and potatoes) in a thick rich stock topped with Whipped Mashed Potatoes Baked Golden Brown (Counts as 1 Side Selection)

\$23.50

GF

Roasted Short Rib

Slow Roasted, Short Rib, Hand Pulled, and Blended in a Rich Mushroom Demi Sauce, Served Over Creamy Polenta

\$26.50

Mediterranean Chicken

Mediterranean Seasoned Chicken Breast, Grilled and Sliced on a Bed of Creamy Orzo with Spinach and Feta, Finished with Kalamata Olives (Counts as 1 Side Selection)

\$19.50

Vegetable Options

Yellow and Green Squash Mélange with Heirloom Cherry Tomatoes and Red Onion

Braised Red Cabbage in Beef Tallow with Cous Cous
Ginger Orange Carrots

Starches Options

Hand-Cut Steak Fries
Rosemary Thyme Whipped Potatoes

Greek Orzo Pasta with Feta and Dill
Dauphinoise Potato

Kids

\$10.00

Chicken Fingers and Tater Tots

Spaghetti with 4 Mini Meatballs (your choice of plain or red sauce)

Sweet Treats

\$8.00

Texas Rustic Citrus Cake

Queen Mother’s Torte (GF)

Grown-Up Ice Cream Sandwich with Coffee Ice Cream between 2 Chocolate Chip Cookies