



MANHATTAN ST. ESCARGOT <small>NEW!</small>	\$7 ²⁹
DEEP-FRIED FROG LEGS	\$7 ⁴⁹
BRUSCHETTA	\$8 ²⁹
ROASTED RED PEPPER HUMMUS <small>NEW!</small>	\$7 ²⁹
FARM-RAISED DEEP-FRIED ALLIGATOR	\$8 ⁴⁹
LAMB CHOP SAMPLER <small>NEW!</small>	\$10 ⁹⁹
MINI CRAB CAKES <small>NEW!</small>	\$7 ⁷⁹
STEAMED MUSSELS IN FENNEL PERNOD BROTH <small>NEW!</small>	\$8 ²⁹
SAUTÉED PORTABELLA MUSHROOMS	\$7 ⁶⁹
FRESH ROASTED GARLIC	\$7 ⁹⁹
SEARED TUNA <small>NEW!</small>	\$9 ²⁹
HAWAIIAN COCONUT SHRIMP	\$7 ⁶⁹

PASTAS

MARGARITA RAVIOLI <small>NEW!</small> WITH CHIPOTLÉ CHICKEN SAUSAGE	\$16 ⁴⁹
SMOKED MOZZARELLA RAVIOLI	\$15 ⁴⁹
FARMER'S CHICKEN	\$10 ⁹⁹
SCALLOP & MUSSELS PASTA	\$18 ⁶⁹



GRILLED IMPORTED LAMB CHOPS	MARKET PRICE
PORK NORMANDY	\$18 ⁶⁹
BBQ RIBS IN RASPBERRY SWEET BABY RAY'S <small>NEW!</small>	\$15 ⁹⁹
PORK SALTIMBOCCA	\$19 ²⁹
PORK TENDERLOIN	\$18 ⁶⁹
ROAST LAMB BOURGUIGNON <small>NEW!</small>	\$21 ⁹⁹

CHICKEN & DUCK

CHICKEN COQ AU VIN	\$10 ⁹⁹
MEDITERRANEAN CHICKEN	\$15 ²⁹
CHICKEN FORESTIERE	\$14 ²⁹
CHICKEN MARSALA <small>NEW!</small>	\$13 ⁹⁹
CONFIT OF DUCKLING	\$20 ⁴⁹



FILET AU FROMAGE <small>NEW!</small>	\$19 ⁹⁹
STEAK 'JACQUES' DANIEL, 8 OZ OR 12 OZ	MARKET PRICE
NEW YORK STRIP, 8 OZ OR 12 OZ	MARKET PRICE
LAND AND SEA WITH FROG LEGS OR SHRIMP	MARKET PRICE

SEAFOOD

FROG LEG INN CRAB CAKES	\$17 ⁴⁹
CANADIAN LAKE ERIE WALLEYE	\$18 ²⁹
FRENCH RUSTIC FROG LEGS <small>NEW!</small>	\$15 ²⁹
DEEP-FRIED FROG LEGS	\$15 ²⁹
COASTAL SHRIMP	\$16 ²⁹
FISHERMAN'S PLATTER	\$18 ²⁹
DEEP-FRIED PERCH	\$16 ⁴⁹
PAN-SEARED PERCH WITH SAGE SAUCE <small>NEW!</small>	\$16 ⁹⁹
DEEP-FRIED SCALLOPS	\$18 ⁶⁹



BEEF WELLINGTONS (APPETIZER) \$6⁹⁹

BLACKENED BEEF TIPS (APPETIZER) \$9⁹⁹

SHITTAKE SCALLOPS IN DASHI SAUCE \$18⁹⁹

HARVEST SALMON \$16⁹⁹

COOKING CLASSES

WE ARE TEACHING TWO COOKING CLASSES THIS FALL AT MONROE COUNTY COMMUNITY COLLEGE. DESCRIPTION AND DATES ARE BELOW. THESE ARE SURE TO BE GREAT FUN AND VERY INSTRUCTIVE.

CULINARY BASICS

IN A RELAXED ENVIRONMENT, YOU WILL LEARN BASIC COOKING TERMINOLOGY AND TECHNIQUES FROM CHEF TAD, CATHERINE AND CHEF JEREMIAH. NOT ONLY ARE TAD & CATHERINE THE OWNERS OF FROG LEG INN, THEY ARE ALSO THE COLLEGE'S FOOD AND CATERING SERVICE PROVIDER. CHEF TAD HAS AN EXTREME PASSION FOR FRENCH CLASSICAL AND ETHNIC CUISINE. CHEF JEREMIAH, OUR NEW CHEF, COMES TO THE TABLE WITH A STYLE OF COOKING YOU MUST SEE AND TASTE TO BELIEVE. USING FRESH LOCAL INGREDIENTS, HE STRIVES TO CAPTURE THE TRUE ESSENCE OF EVERY ETHNIC DISH HE CREATES. A TRUE MASTER OF THE CRAFT! CATHERINE RUNS THE FOOD SERVICE AT THE COLLEGE AND WILL SHARE HER KNOWLEDGE OF QUANTITY FOOD PREP TECHNIQUES. SHE ALSO IS QUITE THE ENTERTAINER! TOGETHER, THESE CAST OF ACCOMPLISHED CULINARIANS WILL SHARE IDEAS YOU CAN USE FOR HOLIDAY, ROMANTIC, OR EVERY DAY ENTERTAINING. RECIPES FOR MANY OF THE DISHES ARE PROVIDED.

CULINARY HANDS-ON SERIES

IN THIS SERIES, WE WILL BE EXPLORING MANY TOPICS OF INTEREST TO ALL. YOU WILL LEARN TO PREPARE SOUPS, SAUCES, ENTREES AND BREADS, MEAT PREPARATION WILL BE DEMONSTRATED. WINES WILL BE DISCUSSED, POSSIBLY SAMPLED. THE USE OF WINES IN COOKING WILL ALSO BE TOUCHED ON. THIS IS A SATURDAY MORNING SERIES, SO YOU CAN RELAX AND UNWIND WITHOUT THINKING ABOUT WORK OR KIDS! EXPLORE AND PLAY WITHOUT FEAR IN A VERY RELAXED ENVIRONMENT, OUR KITCHEN. CHEF TAD AND JEREMIAH WILL BE HOSTING THIS EXCITING CLASS.

WWW.FROGLEGINN.COM



**PURCHASE ONE ENTRÉE,
GET ONE FREE!**



MAXIMUM VALUE UP TO \$12.00 PER COUPON.
MAXIMUM THREE COUPONS PER TABLE.

NOT VALID ON HOLIDAYS
OR DURING SPECIAL EVENTS.

THIS COUPON EXPIRES DECEMBER 31, 2008.

WWW.FROGLEGINN.COM



Mini Menu

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