

# **Some New Menu Items**

## **Pulled Pork Sandwiches**

**We enjoy experimenting with new food items, so we turned our attention to the pork shoulder.**

**We season and roast fresh pork shoulder for eight hours. The result is tender and succulent pork that we are using to make some great sandwiches.**

### **BBQ Pulled Pork Philly**

**Shredded pork grilled Philly Style with onions mushrooms, green peppers, and Provolone cheese with a heavy squirt of Famous Rays BBQ Sauce.**

**Pulled Pork with pork au jus and house made Pineapple Slaw.**

### **Porky Parm**

**An old standby reworked using the shredded pork with tomato sauce, and mozzarella; oven baked.**

**All of the subs are priced the same:**

**8" Sub / 7.90 12" Sub / 9.20**

## **Chicken Milanese Salad**

**A thinly pounded and breaded fried chicken breast served on a bed of Arugula, topped with marinated tomato, sliced hot banana peppers, a little red onion, and shaved parmesan cheese with a side of our Italian vinaigrette.**

**\$9.40**