

# 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 ALMOST 100 YEARS. THE LIFESTYLE AND THE FOOD WERE MUCH SIMPLER THEN.

BOTH LIFESTYLE AND FOOD ARE 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 ALMOST 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](http://WWW.FROGLEGINN.COM)





### MANHATTAN STREET ESCARGOT

\$7<sup>99</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

\$8<sup>49</sup>

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

### LAMB CHOP SAMPLER

\$10<sup>99</sup>

Four single-bone chops finished with a sweet red wine Bordelaise sauce.

### STEAMED MUSSELS IN FENNEL PERNOD BROTH

\$8<sup>59</sup>

Fresh Prince Edward Island mussels steamed in a broth of fennel, onions and tomatoes, finished with Pernod, a French licorice liqueur.

### 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.

### SEARED TUNA

\$9<sup>29</sup>

Sushi-grade saku tuna seared with cracked black pepper & coffee. Chilled & served rare with wasabi cream.

### 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.

### FRENCH ONION AU GRATIN

\$3<sup>99</sup>

## PASTAS

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

### CHIPOTLÉ CHICKEN RAVIOLI

\$16<sup>49</sup>

Ravioli made with jalapeno pasta, stuffed with black bean & cheese and sautéed with corn, red onions, peppers and black beans. Finished in a chipotle cream sauce and topped with sliced chicken breast.

### SMOKED MOZZARELLA RAVIOLI

\$15<sup>49</sup>

Homemade roasted red pepper ravioli stuffed with mozzarella cheese and tossed in a tempting roasted red pepper cream sauce with fresh spinach.

### 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 lemon fettuccini garnished with premium sea scallops and fresh Prince Edward Island mussels, mushrooms, red and green peppers and poached garlic. Finished with a light lemon veloute.

THIS SYMBOL INDICATES A NEW MENU ITEM



## LAMB & PORK

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

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

### GRILLED IMPORTED LAMB CHOPS

A generous portion of hand-cut imported lamb chops grilled to medium-rare and finished with an incredible bordelaise sauce. Served with garlic roasted mashed potatoes.



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

A 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.

### BBQ RIBS IN RASPBERRY SWEET BABY RAY'S \$15<sup>99</sup>

Five-ounce single ribs marinated in Sweet Baby Ray's Original BBQ sauce with raspberry share the spotlight with homemade sweet potato fries and homemade creamy cole slaw.

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

10 ounce Stockyards brand pork rib chop pan seared and wrapped in prosciutto ham with sage leaves and finished in a savory cream sauce with wild mushrooms. Recommended medium-rare unless otherwise instructed.

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



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

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

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

## CHICKEN & DUCK

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

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

### CHICKEN COQ AU VIN \$11<sup>99</sup>

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

### MAGRET DE CANARD \$18<sup>49</sup>



Tender duck breast pan seared and served in port wine demiglace and pan drippings. Garnished with sautéed spinach and parsnip infused mashed potatoes.

### CHICKEN FORESTIERE \$14<sup>99</sup>

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

### DIJON CHICKEN \$13<sup>99</sup>



Herb crusted chicken breast served on a slice of our own 12 grain bread and garnished with thick applewood smoked bacon and topped with smoked gouda cheese. Finished with a Dijon white wine cream sauce.

### 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.

THIS SYMBOL INDICATES A NEW MENU ITEM



NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## BEEF



DUE TO UNSTABLE BEEF AND LAMB MARKETS, WE HAVE CHOSEN TO USE 'MARKET PRICING' TO BETTER CONTROL THE COSTS OF SOME DISHES FOR OUR GUESTS. PRICING WILL BE ADJUSTED TO REFLECT THE MARKET AS IT INCREASES OR DECREASES. WE HAVE ALSO MADE A SWITCH TO PREMIUM BEEF PRODUCTS TO SERVE YOU THE BEST BEEF YOU DESERVE. TASTE THE DIFFERENCE! STOCKYARDS BEEF AND VANDE ROSE PREMIUM HERFORD IS SIMPLY INCREDIBLE.

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

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### FILET AU FROMAGE

~~\$26.99~~



An 8-ounce choice filet grilled to order and served with caramelized red onions, drizzled with imported blue cheese sauce and garnished with balsamic reduction.

### PREMIUM HERFORD NEW YORK STRIP

10 ounces of beef from *Vande Rose Farms*. This beef comes from a cooler climate and feeds on grasses different from southern beef. You'll taste the difference!



### STEAK 'JACQUES' DANIEL

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*.



### WITH FROG LEGS

Add \$3.00

### WITH SHRIMP

Add \$5.00

### BLACKENED BEEF TIPS

~~\$16.99~~

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

## SEAFOOD

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

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### CANADIAN LAKE ERIE WALLEYE

~~\$18.29~~



A 10 ounce Lake Erie walleye filet prepared either with a *light breading & beer batter*, grilled or sautéed in brown butter. Served with our homemade tarter sauce.

### COASTAL SHRIMP

~~\$17.29~~

Premium giant prawns deep-fried or grilled to perfection with a garlic & oil marinade.

### FISHERMAN'S PLATTER

~~\$18.29~~

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

### FRENCH RUSTIC FROG LEGS

~~\$15.29~~

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

### DEEP-FRIED PERCH

~~\$16.49~~

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

### DEEP-FRIED FROG LEGS

~~\$15.29~~

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

### PAN-SEARED PERCH WITH SAGE SAUCE

~~\$16.99~~

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

### SHRIMP ALA GREQUE

~~\$17.29~~



Incredible grilled prawns pair with zucchini, fennel and dill that is sautéed over a roasted garlic polenta cake.

### DEEP FRIED SCALLOPS

~~\$18.69~~

Lightly beer battered and fried to golden perfection.

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# The Wine List

GOOD EVENING WINE LOVERS! BECAUSE EVERYONE'S TASTE IN WINE IS DIFFERENT, CATHERINE AND I HAVE TAKEN TO HEART THE TASK OF CREATING A WINE LIST TO SUIT THE PALETTES OF MANY. ALL OF THEM ARE CHOSEN FOR YOUR PLEASURE. PLEASE UNDERSTAND THAT OUR WINES MAY BE SUBJECT TO CHANGE DUE TO AVAILABILITY. *BONNE SANTE'!*

## WINES BY THE GLASS

KRONENWEIN MICHELBERG PIESPORTER  
 CAVIT PINOT GRIGIO  
 GIESEN SAUVIGNON BLANC  
 SUTTER HOME WHITE ZINFANDEL  
 CARL REH SWEET RED WINE

## WINES BY GLASS OR BOTTLE

ARROGANT FROG CABERNET/MERLOT 6/18  
 ARROGANT FROG CHARDONNAY/VIOGNIER 6/18  
 ARROGANT FROG PINOT NOIR 6/18  
 OAK GROVE CHARDONNAY  
 OAK GROVE MERLOT 6/18  
 OAK GROVE PETIT SYRAH 6/18  
 OAK GROVE RED ZINFANDEL RESERVE 6/18  
 OAK GROVE CABERNET SAUVIGNON 6/18  
 LE GRAND PINOT NOIR 6/18

## SEMI-SWEET WHITE WINES BY THE BOTTLE

ROUND BARN VINEYARD DEMI-SEC  
*AN OUTSTANDING MICHIGAN WINE!* 17  
 REMY PENNIER VOUVRAY, FRANCE 19  
 WURSBURGER STEIN REISLING SPATLASE 25

## DESSERT WINES BY THE BOTTLE OR THE GLASS

CHATEAU GRAND TRAVERSE  
 LATE HARVEST REISLING, MICHIGAN 8/24  
 CUGNEXIO MUSCATO D'ASTI, ITALY 7/21  
 LA SERA RED MALVASIA, ITALY 7/21  
 MONTEVINA ZINFANDEL PORT 8  
 CHATEAU GRAND TRAVERSE CHERRY PORT 8

## WHITE WINES BY THE BOTTLE

6 SMOKING LOON VIOGNIER, NAPA VALLEY 19  
 6 CHATEAU BELLEVUE WHITE BORDEAUX 2007 23  
 6 ESTANCIA PINOT GRIGIO, CALIFORNIA 24  
 6 GIESEN SAUVIGNON BLANC, NEW ZEALAND 21  
 6 STEVEN VINCENT SAUVIGNON BLANC 17  
 LITTLE BLACK DRESS CHARDONNAY 18  
 FIRESTONE CHARDONNAY, SANTA BARBARA 25  
 ESTANCIA CHARDONNAY, MONTEREY 23  
 NEW HEITZ CARDONNAY, NAPA VALLEY 40

## RED WINES BY THE BOTTLE

CAIRANNE COTES DU RHONE, FRANCE 23  
 LES TROIS COURONNES 42  
*CHATEAUNEUF DU PAPE, FRANCE*  
 QUEEN OF HEARTS PINOT NOIR, CANADA 23  
 ESTANCIA PINOT NOIR, CALIFORNIA 23  
 RED BICYCLETTE SYRAH, PAYS D'OC, FRANCE 19  
 MCWILLIAMS SHIRAZ, AUSTRALIA 18  
 SMOKING LOON MERLOT, NAPA VALLEY 18  
 CHATEAU MERAIN RED BORDEAUX, MEDOC 29  
 HAHN MERITAGE, MONTEREY 27  
 LOUIS MARTINI CABERNET SAUVIGNON SELECT 21  
*SONOMA VALLEY*  
 CABERNET SAUVIGNON  
 OAK GROVE RED ZINFANDEL RESERVE 18  
*CALIFORNIA*  
 WILDHURST CABERNET SAUVIGNON 18

## CHEF TAD & CATHERINE'S FAVORITES

OAK GROVE RED ZINFANDEL CATHERINE  
 GEISEN SAUVIGNON BLANC CATHERINE  
 SMOKING LOON VIOGNIER CHEF TAD  
 CHATEAU MERAIN RED BORDEAUX CATHERINE  
 HAHN MERITAGE CATHERINE  
 ALL OAK GROVE WINES CHEF TAD  
 WURSBURGER REISLING SPATLESE CHEF TAD  
 WILDHURST CABERNET SAUVIGNON CATHERINE