SUE'S SPECIALTIES

DESSERTS

DESSERTS		
	SLICE /	WHOLE
ITALIAN CRÈME CAKE	\$4.00	\$35.00
CHOCOLATE CHIP CAKE	\$4.00	\$35.00
CARROT CAKE	\$4.00	\$35.00
STRAWBERRY CAKE	\$4.00	\$35.00
RED VELVET CAKE	\$4.00	\$35.00
PEANUT BUTTER PIE	\$4.00	\$22.00
KARO PECAN PIE	\$4.00	\$22.00
KEY LIME PIE	\$4.00	\$22.00
GOOEY BUTTER CAKE	\$2.00	\$20.00
BEST EVER BROWNIE	\$2.50	\$25.00
COBBLESTONE	\$3.00	\$30.00
LEMON BAR	\$2.00	\$20.00
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GOURMET TO GO		
HOMEMADE ROLLS (1 DOZEN)		\$8.00
HOMEMADE CINNAMON ROLLS	\$14.00	\$24.00
(1/2 DOZEN OR DOZEN)	÷1.100	
SUE'S CHICKEN SALAD (1QT)		\$18.00
CHICKEN SPAGHETTI (2LB OR 4LB)	\$15.00	\$28.00
QUICHE (WHOLE)	\$10100	\$20.00
MEATLOAF (6 PORTIONS)		\$27.00
JUMBO SWEDISH MEATBALLS		\$24.00
ITALIAN MEATBALLS IN MARINARA (16)		\$24.00
LASAGNA (4LB OR 7LB)	\$28.00	\$45.00
CHICKEN AND DRESSING (4LB)	\$20.00	\$28.00
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APPETIZERS		
CHEESE STRAWS		\$18.00
BACON CHEDDAR STUFFED MUSHROOMS (24)		\$30.00
SAUSAGE BALLS (50)		\$35.00
CHEESE OLIVES (50)		\$45.00
DEVILED EGGS (48 HALVES)		\$36.00
PORK TENDERLOIN PLATTER		\$75.00
(3 TENDERLOINS SLICED W/ 36 MINI ROLLS)		\$10.00
SPINACH ARTICHOKE DIP (1QT)		\$18.00
CHICKEN ENCHILADA DIP (1QT)		\$18.00
SWEET TRAY		\$70.00
(96 BITE-SIZED PIECES OF ASSORTED BARS)		φ10.00
(30 DITE-SIZED TIEVES OF MSSOUTED DMI(S)		



1708 South Caraway Road (870) 972-6000 Monday - Saturday for

Breakfast & Lunch 6:30 am – 2:00 pm Gourmet Shop Open until 5:30 pm www.sueskitchenexpress.net

BREAKFAST served until 10:30

SOUTHERN PRIDE BOWL* Scrambled eggs, fried potatoes, sausage gravy and cheddar cheese	\$8.00	
HUEVOS RANCHEROS BOWL* Scrambled eggs, fried potatoes, salsa, sausage, guacamole and cheddar cheese	\$8.00	
VEGETABLE BOWL* Scrambled eggs, peppers, onions, spinach, mushrooms, tomatoes and cheddar chee	\$8.00 se	
AVOCADO TOAST* Served with 2 eggs and choice of bacon, ham or sausage	\$9.00	
SUE'S BREAKFAST SPECIAL* Two eggs any style, home fires, choice of meat and biscuit with sausage gravy	\$8.50	
OMELETTE* Three eggs filled with choice of meat (1), vegetables (up to 3), and cheddar cheese. Served with home fries and toast or biscuit	\$9.50	
SAUSAGE, EGG AND CHEESE BISCUIT* Scrambled egg, sausage, American cheese	\$4.50	
CROISSANT SANDWICH* Scrambled egg, ham, cheddar cheese, gaucamole and salsa	\$5.75	
PANCAKES Served with your choice of bacon or sausage	\$8.50	
BISCUITS AND GRAVY 2 fresh baked biscuits covered with our sausage gravy	\$5.50	
HOMEMADE CINNAMON ROLL Made daily	\$2.75	
FRESH BAKED JUMBO MUFFIN Made daily	\$2.75	
FRESH FRUIT BOWL Fresh fruit in season-may have berries, melons, grapes, apples, pineapple, etc	\$3.50	
BEVERAGES		
MILK OR ORANGE JUICE (16 OUNCE)	\$2.75	
COFFEE-REGULAR OR DECAFFEINATED	\$2.00	
TEA-SWEET OR UNSWEETENED	\$2.25	
SODAS	\$2.25	
Coke • Diet Coke • Dr. Pepper • Diet Dr. Pepper • Sprite • Fanta Orange		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

LUNCH served until 2:00

DAILY SPECIAL Served with your choice of any 3 sides:		\$9.50		
CHICKEN SPAGHETTI Served with one side and a side salad		\$10.00		
HAM PALACINTA CREPES Ham and Swiss cheese filled crepes, lightly fried with sweet must Served with fresh fruit with poppyseed dressing	ard sauce.	\$10.00		
QUICHE OF THE DAY Chef's choice, served with fresh fruit with poppyseed dressing an choice of a side	d	\$10.00		
GREEN CHILE CHICKEN ENCHILADAS Spanish rice and choice of a side.		\$10.00		
SIDES				
Lemon Slaw • Fresh Fruit • Glazed Carrots • Fresh Mashed Potatoes Cream Cheese Corn • Broccoli • French Fries • Black Eyed Peas • Herb Roasted Brussels Sprouts • Spanish Rice				
Herb Roasted Brussels Sprouts • Sp	anish Rice			
Herb Roasted Brussels Sprouts • Sp SOUPS				
	anish Rice CUP	BOWL		
	CUP \$3.50			
SOUPS CHICKEN MACARONI	CUP \$3.50	\$5.00		
SOUPS CHICKEN MACARONI Fresh chicken breast, vegetables and macaroni in a creamy chicken VEGETABLE BEEF Ground beef, carrots, green beans, corn and potatoes in a rich	CUP \$3.50 n broth	\$5.00 \$5.00		
SOUPS CHICKEN MACARONI Fresh chicken breast, vegetables and macaroni in a creamy chicken VEGETABLE BEEF Ground beef, carrots, green beans, corn and potatoes in a rich beef and tomato broth SOUP DU JOUR Chef's choice SOUP AND SANDWICH Cup of soup and a 1/2 chicken salad or pimento cheese sandwich with fresh fruit with poppyseed dressing \$8.50	CUP \$3.50 n broth \$3.50	\$5.00 \$5.00 \$5.00		
SOUPS CHICKEN MACARONI Fresh chicken breast, vegetables and macaroni in a creamy chicken VEGETABLE BEEF Ground beef, carrots, green beans, corn and potatoes in a rich beef and tomato broth SOUP DU JOUR Chef's choice SOUP AND SANDWICH Cup of soup and a 1/2 chicken salad or pimento cheese sandwich with fresh fruit with poppyseed dressing	CUP \$3.50 broth \$3.50 \$3.50 OUP AND SALA Cup of soup with a house salad or small spinach salad \$8.50	\$5.00 \$5.00 \$5.00		

House • Ranch • Cilantro Lime • Balsamic Vinaigrette • Poppyseed 1000 Island • Caesar • Sweet Mustard

SALADS AND SANDWICHES

All sandwiches served with choice of a side

FRENCH DIP House roasted beef, caramelized onions, provolone cheese and slow cooked au jus.	\$12.00
MEATLOAF SANDWICH House made meatloaf with bacon onion jam and fried onion petals on texas toast.	\$10.00
JALAPENO PIMENTO CHEESE Homemade pimento cheese, bacon and tomatoes, grilled on marble rye bread	\$8.00
SUE'S KITCHEN BURGER* 6 ounces fresh beef, Swiss and American cheeses, grilled onions and mushrooms on a toasted English muffin	\$10.00
ALL AMERICAN BURGER* 6 ounces fresh beef with American cheese on a Kaiser bun.	\$8.50
CHICKEN MONTEREY CLUB* Grilled chicken breast with Swiss cheese, bacon, guacamole and salsa on ciabatta bro	\$10.00
CHICKEN SALAD SANDWICH Traditional chicken salad with lettuce and tomato on wheat bread	\$7.50
GRILLED CAJUN CHICKEN CAESAR* Cajun grilled chicken with fresh romaine tossed in homemade Caesar dressing. Topped with homemade croutons and fresh parmesan cheese.	\$10.00
SOUTHWESTERN CHICKEN SALAD* Grilled chicken breast, fresh greens, heirloom tomatoes, grilled corn, avocado, cheddar cheese and crispy tortilla strips with cilantro lime dressing	\$10.00
3 WAY SALAD Our house special - creamy chunky chicken salad made with grapes, almonds, pineapple and celery in a whipped cream dressing. Served with a spinach salad and fresh fruit with poppyseed dressing.	\$11.00
THE CHEF SALAD Fresh greens, heirloom tomatoes, boiled egg, ham, turkey, mozzarella and cheddar cheeses	\$10.00
HOUSE SALAD Fresh greens, heirloom tomatoes, cheddar cheese and cucumbers	\$7.50
FRESH SPINACH SALAD	\$10.00

Fresh spinach with sliced mushrooms, heirloom tomatoes, bacon, boiled eggs and red onion.