

Janko's
Little Zagreb

APPETIZERS

SPICY Meatballs Bucharest — $22 or $36
Half Order (8) or Full Order (16)

Jumbo Shrimp Cocktail — $22
5 Jumbo Shrimp served with our homemade cocktail sauce

King Crab Legs — Market Price
Half or Full Pound of King Crab Legs
+ Served with drawn butter on the side +

Grilled Shrimp — $24
8 Skewered shrimp seasoned and grilled
+ Served with drawn butter on top +

Cheese Plate — $23
A rotating assortment of gourmet cheeses
+ Served with crackers, walnuts and cranberries +

Spicy BBQ Ribs
Pork Spare Ribs Topped with a Smoky, Spicy, Homemade BBQ Sauce
+ For One - $38 For Two - $48 +

House Made Soups
A cup ($6) or Bowl ($8) of Cream of Mushroom Soup
+ Ask your server about our soup special +

SALAD DRESSINGS

Bleu Cheese — $2
Ranch
French
Balsamic Vinaigrette
Thousand Island
Honey Mustard

All dressings with the exception of Balsamic Vinaigrette are made in house

ADD ONS

Bleu Cheese Crumbles — $3
Extra House Salad — $5
Extra Baked Potato — $5
Extra Plate — $10
+ Includes Baked Potato and Salad

Extra Dressing — $2

A GRATUITY OF 20% MAY BE APPLIED TO PARTIES OF 8 OR MORE, OR A TABLE WITH 5 OR MORE SEPARATE CHECKS. ONE CHECK FOR PARTIES OF 9 OR MORE.

Steaks

All Steaks are USDA Choice or Better

FILET

Petite Filet — 49
7oz
Super Filet — 62
11oz

RIBEYE - 59

18oz

NEW YORK STRIP - 62

18oz

PORTERHOUSE - 77

24oz

BONELESS SIRLOIN

For One - 16oz — 45
For Two - 32oz — 79

STEAK KABOB - 34

Filet, Green Peppers, Tomatoes and Onions.
+ Served Flaming (Optional)

All Entrées are served with rolls from Scholar's Inn Bakehouse, a house salad and baked potato
Substitute Soup for Salad Add $2

TEMPERATURES

Rare
Cool Red Center

Medium Rare
Warm Red Center

Medium
Warm Pink Center

Medium Well
Minimal Pink Center

Well Done
No Pink, Cooked Through

Pittsburgh — 4

Add a 6oz Lobster Tail to any Entrée

26

Add Grilled Shrimp to any Entrée (4 Shrimp) — 13

PREMIUM SIDES

Sautéed Mushrooms — 5
Asparagus — 5
Cranberry Wild Rice — 4
Green Beans — 4
Steamed Broccoli — 4
Sautéed Onions — 2

THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY OR FISH MAY BE HARMFUL TO YOUR HEALTH.

Entrées

ALL ENTRÉES ARE SERVED WITH ROLLS FROM SCHOLAR'S INN BAKEHOUSE, A HOUSE SALAD AND BAKED POTATO
Substitute Soup for Salad Add $2

PORTERHOUSE LAMB CHOPS — **$49**
16oz Domestic, Bone-In Lamb Chops
+ Side of Mint Jelly - $1 +

LITTLE ZAGREB STEAKHOUSE BURGER — **$32**
16oz, Ground Daily In-House
+ Add American, Cheddar or Provolone Cheese - $1 +

SPICY BBQ RIBS
Pork Spare Ribs Topped with a Smoky, Spicy, Homemade BBQ Sauce
+ For One - $39 For Two - $49 +

BONE-IN PORK CHOP — **$40**
16oz Grilled Chop Served with Apple Sauce

GRILLED CHICKEN BREASTS — **$31**
Bone In - 1lb

PUNJENE PAPRIKE STUFFED PEPPER — **$28**
Green Pepper Stuffed with Fresh Ground Beef, Rice and Onions. Served with a Tomato Sauce.

SPICY MEATBALLS BUCHAREST — **$36**
14 Meatballs Served in a Spicy Tomato Sauce

Seafood

SALMON FILET — **$32**
Grilled 8oz

TUNA FILET — **$32**
8oz Grilled Tuna Filet

KING CRAB LEGS — **MARKET PRICE**
1lb King Crab Legs
+ Served with a Side of Butter +

GRILLED SHRIMP — **$22**
6 Grilled Shrimp Skewered and Grilled
+ Served over Butter +

Vegetarian

VEGAN BLACK BEAN BURGER — **$18**
10oz, Grilled. Made with Black Beans, Rice and Walnuts
+ Optional: Cheddar, American or Provolone Cheese +

SALAD MEAL — **$15**
Peppers, Tomatoes, Mushrooms, Chives and Cheese on top of our House Salad Mix
+ Optional: Add Chicken or Steak Strips - $5 +

25$ DESSERT FEE IS APPLICABLE FOR OUTSIDE DESSERTS

Beverages

RED WINE

	GLASS/BOTTLE
CABERNET SAUVIGNON, J. LOHR *Paso Robles, California*	16/52
CABERNET SAUVIGNON, GOLDSCHMIDT *Alexander Valley, California*	17/62
CAPARZO, ROSSO DI MONTALCINO *Montalcino, Italy*	16/52
MALBEC, 1300 *Mendoza, Argentina*	15/50
MERLOT, J. LOHR *Paso Robles, California*	15/50
PINOT NOIR, ANGELINE RESERVE *Mendocino, California*	15/50
RED BLEND, TREJ *Piedmont, Italy*	15/50
ZINFANDEL, KLINKER BRICK *Lodi, California*	15/50

DOMESTIC BEER

BUDWEISER	$6
BUD LIGHT	$6
COORS LIGHT	$6
MILLER LITE	$6
MICHELOB ULTRA	$6
YEUNGLING LAGER	$7

LOCAL BEER SELECTIONS

UPLAND WHEAT *Upland Brewing Co.*	$7
DRAGONFLY IPA *Upland Brewing Co.*	$7
UPLAND GAMEDAY LAGER *Upland Brewing Co.*	$7
KIRKWOOD CREAM ALE (16OZ) *Bloomington Brewing Co.*	$8

WHITE WINE

	GLASS/BOTTLE
CHARDONNAY, J. LOHR *Paso Robles, California*	15/50
MOSCATO, OLIVER *Bloomington, Indiana*	14/48
PINOT GRIGIO, DIPINTI *Dolomiti, Italy*	14/48
RIESLING, J. LOHR *Monterey, California*	14/48
SAUVIGNON BLANC, BOULDER BANK *(Goldschmidt) Marlborough, New Zealand*	15/50

BUBBLES & MORE

SWEET RED, OLIVER *Bloomington, Indiana*	14/48
PROSECCO, CANTINE MASCHIO *Italy*	14/48
ROSÉ *Rotating, Dry Rosé, hand selected by our owner*	14/48
BRUT, FRANCOIS MONTAND *Jura, France*	14
ZAGREB CRIMSON SPRITZ *Blood Orange Wine Spritz or Lime with a splash of Prosecco*	16

IMPORTS & MICROBREWS

BELL'S TWO HEARTED ALE	$7
STELLA ARTOIS	$7
CORONA	$7
KALAMAZOO STOUT	$7
STELLA ARTOIS (NON-ALCOHOLIC)	$6

FOUNTAIN DRINKS, ETC.

COCA COLA	$3.75
SPRITE	$3.75
MELLO YELLO	$3.75
MR. PIBB	$3.75
LEMONADE	$3.75
SAN PELLEGRINO	$6.25
BOTTLED ROOT BEER	$3.75
UNSWEETENED ICED TEA	$3.75
DIET COKE	$3.75

—▪ ASK YOUR SERVER ABOUT OUR SEASONAL AND NON-ALCOHOLIC BEER SELECTIONS! ▪—