

EXTREME FAT TUESDAY

FEBRUARY 27, 2001

LET THE GLUTONY BEGIN!

Tonight's soup Is THE infamous SWAMP GUMBO, a delicious GREEN gumbo with chicken , ALLIGATOR SAUSAGE, onions , peppers ,okra, and rice. AND YES IT IS REALLY GATOR SAUSAGE

OUR FAT TUESDAY SALAD consists of a mixture of YUPPIE greens with a PECAN and SESAME HOT SWEET AND SOUR DRESSING. Topped with CREOLE CROUTONS.

WE BEGAN WORKING ON THIS FAT TUESDAY MENU IMMEDIATELY AFTER LAST FAT TUESDAY SO'S TO GIVE US PLENTY OF TIME TO WORK OUT ALL THE GLITCHES. IT WOULD BE GREATLY APPRECIATED IF YOU WOULD NOT VARY FROM THE WAY THE DISHES ARE DESIGNED TO BE SERVED BY ASKING FOR SIDE SAUCES OR DELETIONS OF INGREDIENTS. WITH THAT OUT OF THE WAY, PLEASE CHOOSE ONE OF THE FOLLOWING NONVARYING IN ANY WAY ENTREES.

CREOLE RUBBED NEW YORK STRIP BASTINADO

This IS a charbroiled NOT blackened NEW YORK STRIP STEAK under sauced with horseradish habanero cream and peppercorn sauce. Topped with SEARED ONIONS. You may ask what BASTINADO means? WELL YOU'LL HAVE TO BEAT ME WITH A STICK TO FIND THAT OUT.

SHRIMP AND ANDOUILLE ETOUFE*

Seasoned Gulf Shrimp, Extra spicy Andouille Sausage , sautéed with onions and peppers in a spicy Red Roux seafood sauce. Served with a new nontraditional twist, THE SOON TO BE INFAMOUS CHRISTMAS DUMPLINGS.

SCALLOPS ORGASMO*

Seasoned Scallops sauteed with onions, peppers, portabella mushrooms, and tomatoes in a poblano pepper pesto and garlic cream sauce. Showered with shredded Parmesan cheese and served on Tomato Basil pasta. A double napkin delight!

EXTREME ROAST DUCKLING

This semi boneless duckling is smothered in a RASPBERRY GREEN PEPPERCORN SAUCE and whole blackberries and slowly roasted. Sided with WILD RICE AND OKRA PILAF, and garnished with an edible orchid. WOW. Could this really be happenin in POINT hey?

HICKORY SMOKED RIBS RUBEN JAMES

After A Hard day sharecroppin and stealing, old Ruben would whip these ribs up for his pal Kenny. He'd slowww smoke 'em and mound 'em up with his special APPLE BOURBON CHUTNEY and roast em again. DELISH and not too spicy just the way Kenny like 'em.

BLACKENED TUNA LUCIFER *

ON A SCALE OF 1 to 10 this is a 13.72. MAY CAUSE FEELING OF EUPHORIA AND TOTAL CONFUSION. Blackened Tuna chunks sautéed with LUCIFER sauce (contains habanero and thai peppers, garlic cruhed red pepper, and olive oil). Tossed with artichoke hearts, onions, tomatoes, olives, and rotini pasta. DO NOT TRY THIS IF YOU'RE NOT A PROFESSIONAL.

Entrees served with choice of seasoned SMOKED potato, Roasted Garlic potato salad, Cajun fries, or fresh stir fried veggies, except those marked with a *.

DE PLETHORA OF DESSERTS

All desserts are made on premise
Choice of one

BLACKBERRY PIE ALA MODE

This is a DOUBLE Crusted pie meaning that there is a crust in the middle as well as on the bottom, filled with a lemon spiked blackberry filling and topped with pecan almond streusel. Sided with vanilla bean ice cream. WHEN WAS THE LAST TIME YOU HAD A REALLY GOOD PIECE OF PIE? THINK ABOUT IT.

RASPBERRY SORBET

Nestled in an almond twill with a lacing of Grande Marnier white chocolate sauce. The snootiest of tonight's confections, and its almost healthy.

WHITE CHOCOLATE CAPPUCINNO CHOCOLATE CHIP CHEESECAKE

Served with HOT brandied CHERRY pecan sauce

BLACKBOTTOM BANANA CREAM PIE

Jim's famous banana cream pie with an extra layer of artery clogging chocolate truffle cream on the bottom . Hence the term blackbottom . Pecan graham crusts and topped with Chantilly Cream.

CHOCOLATE PECAN TRUFFLE PIE

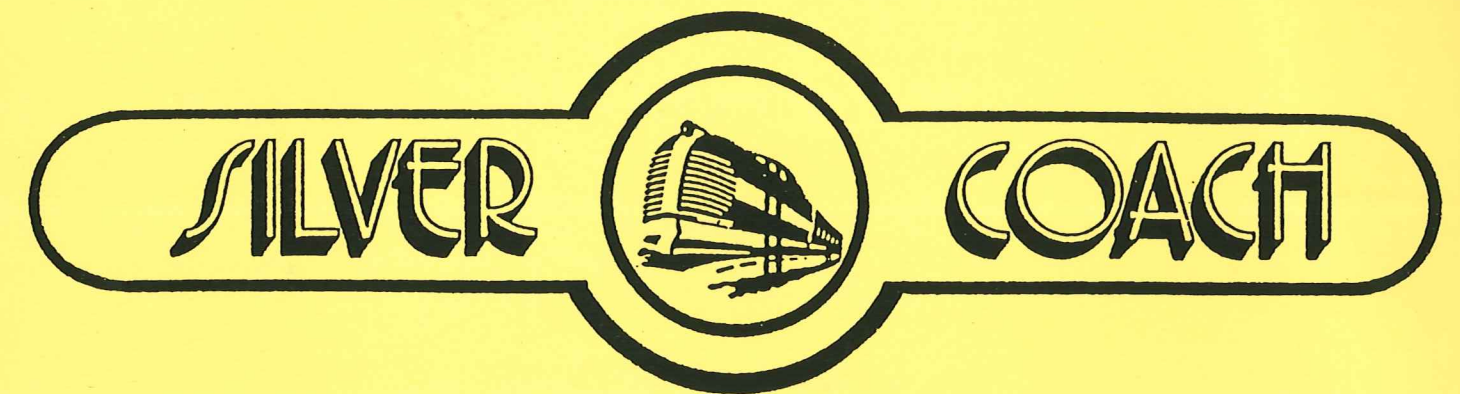
Served with White chocolate Grande Marnier Cream and drizzled with Kahlua Chocolate sauce.

All desserts served with Café Du Mond chickory and coffee blend . Regular or decaf.

FAT TUESDAY SUGGESTIONS

EAT SLOWLY, DRINK PLENTY OF FLUIDS, HAVE A GREAT TIME!
AS GEORGE W. BUSH, OUR GREAT AND DESERVING PRESIDENT WOULD SAY,
"EAT WITH STATEGERY."

COST PER PERSON \$28.49



FRESH FOOD & FINE SPIRITS

R.R.S.



FAT TUESDAY
at the
SILVER COACH
March 7, 2000



SOUP

Swamp gumbo, Jim's Fat Tuesday Gumbo with chicken, alligator sausage and crawfish.

SALAD

Fresh greens with Roasted Garlic Basil Vinaigrette

ENTREES

Choice of one

CHINA SYNDROME PORK TENDERLOIN *

Blackened pork tenderloin medallions tossed with Los Alamos sauce, prepared with Portobello mushrooms and home made gnocchi in Cajun red sauce. {recommended by Jane Fonda}

ROAST DUCKLING PURPLE HAZE

One half semi-boneless duckling smothered in a rich blackberry bourbon sauce. {chew with your eyes closed}

SHRIMP & CRAWFISH ETOUFEE *

Seasoned gulf shrimp and tender crawfish sautéed with onions and peppers in a spicy red roux seafood sauce served on rice {this is true southern fare}

CREOLE RUBBED NEW YORK STRIP

Jim's hand trimmed strip, lovingly rubbed with Creole spices and presented with fresh jalapeno, corn and white bean salsa. [Beware,,,,,, the salsa is healthy]

STUFFED SALMON RONDELLES

Roasted red bell peppers and basil pesto stuffed and baked in fresh salmon fillets with a lemon crawfish cream presentation. {a double napkin entree}

BLACKENED TENDERLOIN

Full flavor cut and blackened tenderloin with a horseradish habanero cream, topped with a generous supply of pan seared onions.

Entrees served with choice of Cajun fries, deep fried potatoes, fresh sautéed vegetables or seasoned baked potato except those entrees marked with *.

All entrees are prepared to be served and plated as described.
No side sauces or deletions of ingredients please.



OUR PLETHORA OF DESSERTS

All desserts are made on premises
Choice of one

CHOCOLATE WHAMMY CAKE

Compressed kahlua and espresso infused chocolate pound and angel food cakes, abundantly glazed with chocolate ganache and served on blackberry sauce with a topping of fresh chantilly cream
{this is comfort food}

RASPBERRY SORBET

Nestled in an almond twill with a lacing of caramel drizzle

JIM'S CHEESECAKE

Cappuccino, white chocolate nut cheesecake with blackberry sauce

TRUFFLE PIE

Triple chocolate, peanut butter truffle pie with coffee rum sauce banding and caramel drizzle

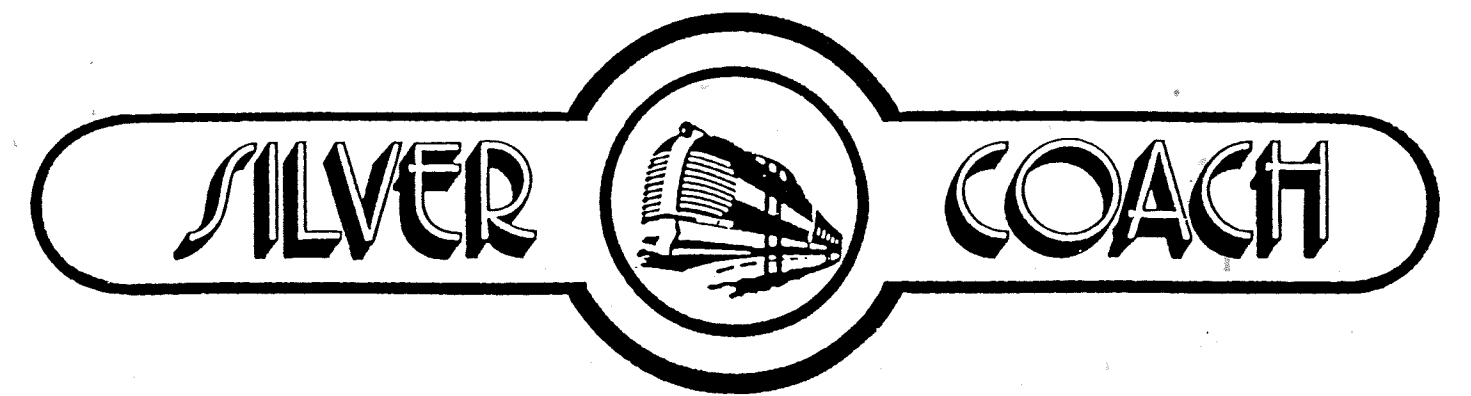
MANGO & BLACKBERRY FOSTER

Fresh slices of rich mangos & plump blackberry's in a sauce of butter, caramelized sugar, citrus juices, and rum presented over New York style ice cream

FAT TUESDAY SUGGESTIONS

Eat slowly, drink plenty of fluids, enjoy your time, be well!

cost per person: \$23.47



FRESH FOOD & FINE SPIRITS

JAMAICAN ME CRAZY NIGHT
APRIL 10, 2001

Two years ago I visited the beautiful isle of Jamaica with the sole purpose of exploring Jamaican cuisine. Do you hear that I. R. S.? I did not lay on the beach, snorkel, jet ski, swim, look at beautiful half naked women, smoke GANGE, visit Y.K. falls, get sunset massages, or any of that fun stuff. This was strictly restaurant business. When I was finally able to figure out what was going on (it must have been something in the air) I found Jamaica to be an eclectic blend of African, Spanish, Indian, and Asian cuisine and eccentric people. Eclectic and eccentric two words never said at this restaurant! The following menu is my interpretation of Jamaica.

SOUP

Fragrant Beef Vegetable Dave Marie

SALAD

Fresh greens with Hot, Sweet and Sour orange sesame dressing and whole-wheat onion croutons.

ENTREES

Coconut and Habanero Crusted Halibut Steak With No Problem Sauce. Halibut rondelle brushed with lemon pepper butter and topped with a blend of shredded coconut, bread crumbs, onions, and habanero zest. Served on creamy lime and crushed red pepper sauce. Not too hot, not too cool, just too good Man. Sided with deep fried Plantains.

Jamaican George Bush Jerked Baby Back Ribs. These jerked and smoked ribs may jerk your taste buds around even more than good old W will for the next three years eight months and twenty seven days. Topped with a line of pineapple chutney. Sided with a seasoned baked Sweet Potato.

Tenderloin Steak Ocho Rios. Marinated with fresh garlic, lemon juice, ginger, olive oil and red pepper flakes. Served with an habanero, orange, rum peppercorn sauce and topped with seared onions and jalapeno peppers. Served with jerked potato salad.

Island Pork Tenderloin Yah Mon. Seasoned Pork tenderloin medallions topped with Los Alamos sauce served on Nasi Kuning (a Timbale of turmeric flavored rice cooked in coconut milk) and surrounded by a pool of black bean sauce and fresh cilantro. Sided with fresh stir fried veggies.

Orange Curried Shrimp. Seasoned Shrimp sautéed with onions, sweet peppers, snap peas, tomatoes, portabella mushrooms in a rich Coconut Orange Curry sauce. Served on lemon linguini and garnished with toasted almonds and coconut.

No side sauces or deletions please Respect.

De Plethora of Desserts
All Desserts Made on Premise

BLACKBOTTOM BANANA CREAM PIE

Banana cream pie with an extra layer of rich chocolate truffle on the bottom, hence the name blackbottom. Coconut pecan crust topped with Rum Whipped Cream and Chocolate Kahlua drizzle. Serious Fat GRAMMAGE

BANANAS FOSTER

Bananas sautéed with pecans and caramelized sugar, butter, citrus juices, and dark rum. Served on Vanilla Ice Cream. Remember that bananas are good for you.

KEY LIME CANNOLLI

Almond twill cannolli shell filled with sweetened cream and marscapone cheese flavored with Fresh lime juice, zest and white chocolate chips. Served on Orange Mango sauce and drizzled with White Chocolate Grande Marnier cream.

MANGO SORBET

Served in a Chocolate Coconut twill undersauced with White Chocolate Spiced Cream. Kind of healthy, kind of not.

CITRUS CHEESECAKE

A rich white chocolate cheesecake flavored with orange, lemon, lime juice and zest. In a pecan crust. Topped with Orange Grande Marnier cream cheese topping. Served on Raspberry sauce. Jimmie's Favorite.

Blue Mountain Coffee

If you're wondering why your food is coming a little slowly tonightdon't worry foods comin'

EAT SLOWLY , DRINK PLENTY OF RED STRIPE, HAVE A GREAT NIGHT.

\$28.49 per person

**THE BIG NIGHT
SPECIAL DRINKS
OCTOBER 23, 2001**

Blue Orchid \$6.00

Absolut citron vodka, blue Curacao garnished with a lemon twist and edible orchid

Blind Melon Martini \$5.00

Midori, Absolut vodka, Cointreau, garnished with melon balls.

Kahlua Martini \$6.00

Kahlua, Absolut vodka, splash of coffee, irish cream, served chilled & up

COSMOPOLITAN \$6.00

Absolut Citron vodka, Cointreau,
Cranberry & lime juice

Garnished with a lemon twist and an orange slice

RED STRIPE BEER \$3.50

Served in a bottle. No Garnish



THE BIG NIGHT

Oct .23, 2001

I NEEDED AN EXCUSE FOR A SPECIAL NIGHT SO I SOLD MY RESTAURANT. DUMB

Welcome all to THE BIG NIGHT. Below is a compilation, or do I mean a culmination of fifteen years of my obsessive affair with this restaurant. There really isn't anything new on this menu because I just could not come up with a new idea if it hit me in the face these days. Instead I've brought back some of your favorite dishes from the not so distant past, mainly because the distant past is a little too distant. As always it would be greatly appreciated if you would not vary from the way the dishes are designed to be served by asking for side sauces or deletions of ingredients. It just messes me up at this age. Desserts for this evening's event are extremely healthy, healthy for the soul that is. All made with the finest, freshest and most wholesome ingredients available here in the great state of Wisconsin. EAT SLOWLY, EAT WITH STRATEGY, DRINK PLENTY OF FLUIDS AND HAVE A BIG TIME.

SWAMP GUMBO

The traditional soup served at on Fat Tuesday at the Coach. A delicious Green gumbo with chicken, crawfish, and andouille sausage. Onions, peppers, okra and rice

LE SALAD

Yuppie greens with a pecan and sesame hot sweet and sour dressing
Garlic Croutons. French sounding isn't it? LE Salad.

ENTREES

BACK BAY BAYOU BABY BACK RIBS

These are our tender homesmoked baby back ribs. OoPS ! I meant to say smoked on premise baby back ribs. Sorry truth in menu people. Smothered in a Louisiana Pecan sauce and baked to a hopefully shiny glaze. These were Ruben James' second mos' favorite ribs. DELISH and not too spicy.

SCALLOPS ORGASMO

I do believe this is the only restaurant in the world that serves SCALLOPS ORGASMO. I did see a similar dish some where else in the world at one time in my life but it wasn't called SCALLOPS ORGASMO. Seasoned Sea scallops sautéed with onions sweet peppers, portabella 'shrooms and plum tomatoes in a poblano pesto and garlic cream blend. Showered with shredded parmesan cheese.
Served on tomato basil linguini. Sex Sells. NO Side.

BLACKENED TUNA LUCIFER

On,On,On a scale of one to ten you will not find this particular dish. Its sort of in a zone of its own The zone they call the TWILIGHT ZONE. MAY CAUSE FEELINGS OF EUPHORIA And TOTAL CONFUSION. How's that truth in menu people? Blackened Tuna chunks sautéed with a Lucifer Sauce (Caution: contains habanero, and thai peppers, crushed red pepper, lots of garlic and olive oil.) Tossed with Artichoke hearts, onions, tomatoes, olives, and rotini pasta. DO NOT TRY THIS IF YOU'RE NOT A PROFESSIONAL. NO Side.

ROAST DUCKLING PURPLE HAZE

This semi boneless duckling is smothered in a blackberry bourbon green peppercorn sauce and whole red raspberries and slowwwly roasted. Served with wild rice pilaf, and garnished with an edible orchid. WOW.

COCONUT AND HABANERO CUSTED HALIBUT RONDELLE WITH NO PROBLEM SAUCE

Brushed with lemon pepper butter and topped with a blend of coconut breadcrumbs, onions, and habanero zest. Served on a creamy lime and red pepper sauce. Not too hot, not too cool just too good mon.

NEW YORK STRIP STEAK YAH MON

Marinated NEW YORK STRIP charbroiled, served with with an habenero, orange rum peppercorn sauce
Topped with seared julienne jalapeno, hungarian hot, fresno peppers and onions. YES MON!!!!

DE PLETHORA OF DE BIG NIGHT DESSERTS ALL Desserts and sauces made right here at the Coach, hey.

NUTTY IRISHMAN CHEESE CAKE

A white chocolate Frangelico cheesecake with pecan crust and Irish cream cream cheese topping.
A guy once gave me \$20.00 for the recipe. Developed way back in 1989.
Sided with useless facts instead of a sauce.

KEY LIME CANNOLLI

Almond twill cannolli shell filled with sweetened cream and marscapone cheese flavored with fresh lime juice, lime zest and white chocolate chips. Served on Raspberry sauce.

BLACKBOTTOM BANANA CREAM PIE

You Know what it is you know what it can do to your arteries. Yet you keep on asking for it. So here it is.
Topped with chantilly cream.
I'm NoT responsible

RASPBERRY SORBET IN AN ALMOND TWILL

Homemade Raspberry sorbet. Yes it says homemade even though I didn't make it at home, which would make it illegal for me to serve it at my restaurant. Damn it, it just sounds better than made on premise.
Nestled in a delicate Almond twill and drizzled with White chocolate Grande Marnier sauce.

CHOCOLATE GRANDE MARNIER TRUFFLE PIE

Triple Chocolate, Grande Marnier and orange zest favored truffle pie. With what else but made on premise
Kaaaahlua chocolate sauce.

All desserts served with Amaretto Coffee

AND FINALLY A HUGE THANK YOU FROM JIM, CATE, JOSH, ZAK, AND SETH GITTER AND
MY BELOVED SILVER COACH STAFF FOR
YOUR SUPPORT OVER THE YEARS. MAY THE SILVER COACH RIDE ON.

Oh and by the way
\$28.49 per person

Cover photo by Fred P. Forseth Esquire