

SKIP'S

RESTAURANT & CATERING

Established 1974

NEW BUFFALO, MI

269-469-3341

APPETIZERS

SHRIMP COCKTAIL

Five shrimp, cooked-to-order, then chilled & served with house-made cocktail sauce & fresh lemon 12

CALAMARI

*Deep-fried squid rings & tentacles
Served with house-made cocktail sauce & fresh lemon 12 +*

SPINACH & ARTICHOKE DIP

*Deliciously creamy & made in house
Served with fried pita wedges 11+*

PARMESAN GARLIC TOAST

Six slices of grilled garlic toast, sprinkled with parmesan 6+

CHEESY POTATO SLICES

Thick potato slices, deep-fried and topped with Swiss, American & chopped bacon 9+

MOZZARELLA STICKS

Four large sticks, panko breaded in house & served with marinara 9+

CHICKEN LIVERS

*Fresh sautéed chicken livers & sautéed onions 13+
Please allow 15-20 minutes for preparation

WHOLE BUTTON MUSHROOMS

White cap mushrooms served either Wine & Garlic or Scampi style+ 9

+denotes not gluten friendly

SOUP & SALAD

SOUP OF THE DAY

Cup 3.5 Bowl 5

FRENCH ONION SOUP

Made in house, topped with a parmesan-dusted crouton & mozzarella 7+

CAESAR SALAD

Side 5 Entree 10

Add Chicken 5 Add Shrimp 1.5 each Add Filet Mignon 9

BLACK & BLEU SALAD

Tender, blackened filet mignon bites, fresh greens, tomatoes, cucumbers, bleu cheese crumbles & house-made bleu cheese dressing 18

SOUTHWEST CHICKEN SALAD

Choice of grilled or fried chicken breast, fresh greens, black beans, corn, tomato, onion, cheddar & crispy tortilla strips with house-made spicy ranch 16+

SIDES

The following choices are available a la carte for 2 each, or as the side choice of any meal that includes a side at no additional charge:

BAKED POTATO
FRENCH FRIES
HOUSE FRIES
GARLIC MASHED POTATOES
RICE FLORENTINE
SPAGHETTI (MEAT OR MARINARA)+
VEGETABLE OF THE DAY

DOUBLE BAKED POTATO CASSEROLE

A la carte 5.75 Upgrade entree side 3.75

LOADED BAKED POTATO

A la carte 3.75 Upgrade entree side 1.75

BREAD DUMPLINGS & GRAVY

A la carte 4 Upgrade entree side 2+

Salad dressing choices include: house-made Ranch, house-made Thousand Island, French, Italian, Caesar, or Balsamic or Red Wine vinegar & oil. Add house-made Bleu Cheese dressing, Spicy Ranch, or Bleu Cheese crumbles for 50 cents. Upgrade to a side Caesar salad with entree- 2

+denotes not gluten free

**All entrees are cooked to order. According to the Michigan Department of Agriculture, consuming raw or undercooked foods may increase the risk of food-borne illness.

LAKE & SEA

LAKE PERCH

Sautéed in butter or lightly dusted & fried

6 ounces **20** 8 ounces **26+**

WALLEYE

Tender, flaky filets sautéed in butter or lightly dusted & fried

One filet **17** Two filets **25 +** [Approx. 5 ounces each]

SALMON

A 6 ounce filet of Atlantic salmon, grilled & served with citrus-dill butter **25**

SEA SCALLOPS

Six large scallops, sautéed in butter or lightly dusted & deep fried+ **38**

SNOW CRAB LEGS

A full pound of sweet snow crab legs **29**

COLD-WATER LOBSTER TAIL

An 8-10 ounce cold-water tail **62**

COMBINATIONS

MARINER'S PLATE

Shrimp, scallops, & walleye sautéed in butter or fried **37+**

SURF & TURF

Prime rib, filet mignon, or New York strip, served with an 8-10 ounce cold-water lobster tail **75** *King Surf & Turf [larger cut of beef]* **85**

LAND & SEA

Prime rib, filet mignon, or New York strip, paired with one of the following: shrimp, walleye, perch, or scallops **37+**

HOOF & CLAW

Prime rib, filet mignon, or New York strip, along side half a pound of snow crab legs **39**

Above entrees are served with your choice of house made soup or salad, and your choice of one side dish: **Baked Potato, French Fries, House Fries, Garlic Mashed Potatoes, Rice Florentine, Spaghetti, or Vegetable of the day.** **Upgraded sides available at additional cost.**

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PRIME RIB

Our house specialty since 1974

MODEST CUT

10-12 ounces

28

BARB'S CUT

14-16 ounces

37

HOUSE CUT

24-26 ounces

51

SKIP'S CUT

40-42 ounces

68

STEAKS & MORE

RIBEYE

16 ounces **37**

FILET MIGNON

6 ounces **28**

10 ounces **38**

NEW YORK STRIP

10 ounces **25**

18 ounces **38**

BABY BACK RIBS

Half Slab **15**

Full slab **25**

BABY BEEF LIVER

Topped with sautéed onions and bacon strips **18+**

PANKO CRUSTED CHICKEN BREAST

Hand breaded **17+**

Extras: Side of Sautéed Onions or Mushrooms, or order your steak Cajun seasoned or Blackened 2 each Bleu Cheese 1

House temperatures: Rare: Cool, red center. Medium Rare: Warm, red center. Medium: Warm, pink center. Medium Well: Minimal pink in center. Well: No pink

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SANDWICHES

Sandwiches are served with french fries and coleslaw. Up to three of the following toppings included: lettuce, tomato, raw or sautéed onion, American, Cheddar, Swiss, or Mozzarella cheese, pickles, bacon, mushroom. Additional items \$1 each.

STEAKBURGER

*8 ounces of freshly ground filet, NY strip, and ribeye on a house-made bun **13+***

GOURMET STEAKBURGER

*16 ounces of freshly ground filet, NY strip, and ribeye on a house-made bun. **18+***

PRIME RIB SLIDERS

*Our famous prime rib, hand carved on two house-baked rolls **17+***

CHICKEN SANDWICH

*Choice of grilled or fried chicken breast on a house-made bun **12+***

PASTA

BRET'S SURPRISE

*Grilled breast of chicken on a bed of rice florentine, topped with mushrooms, creamy house-made Alfredo sauce, and mozzarella cheese **23***

CHICKEN PARMESAN

*Panko crusted chicken on a bed of pasta, finished with your choice of meat or marinara sauce & topped with mozzarella & parmesan **23+***

FETTUCCHINE ALFREDO

*House-made Alfredo sauce **19+***

*Add Chicken **5** Add Shrimp **1.5 each** Add Filet Mignon **9***

BLACK & BLEU PASTA

*Tender, blackened filet mignon bites, sautéed sweet peppers, blistered tomatoes, mushrooms, & bleu cheese on a bed of pasta, drizzled with garlic butter **25+***

SHRIMP ITALIANO

*Butterflied shrimp topped with Italian seasoning and sautéed in garlic butter. Served on a bed of pasta **24+***

SPAGHETTI

*Choose from marinara or house-made meat sauce **18+***

Pasta entrees are served with your choice of house-made soup or salad.

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WINE

RED	GLASS	BOTTLE
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<u>19 Crimes Red Blend</u> California	7.5	30
<u>Dona Paula Los Carlos Malbec</u> Mendoza, Argentina	7.5	30
<u>Louis Martini Cabernet Sauvignon</u> Sonoma Valley, California	9	36
<u>Robert Mondavi Cabernet Sauvignon</u> California	8	32
<u>Robert Mondavi Pinot Noir</u> California	8	32
<u>Tabor Hill Demi Red</u> Harbor Country, Michigan	7	21
<u>Belle Glos Las Alturas Pinot Noir</u> Santa Lucias Highlands, California		56
<u>Coppola Claret Cabernet Sauvignon</u> Petit Verdot, California		52
<u>Simi Landslide Cabernet Sauvignon</u> Alexander Valley, California		64

WHITE	GLASS	BOTTLE
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<u>Paul Hobbs Crossbarn Chardonnay</u> Sonoma Coast, California	14	55
<u>Neyer's 304 Uncorked Chardonnay</u> Sonoma County, California	15	60
<u>Santa Margherita Pinot Grigio</u> Alto Adige, Italy	14	55
<u>Seven Daughters Moscato</u> Italy	8	32
<u>White Haven Sauvignon Blanc</u> Marlborough, New Zealand	10	40
<u>St Julian Pinot Grigio</u> Harbor Country, Michigan	7.5	30
<u>St Julian Riesling</u> Harbor Country, Michigan	7.5	30
<u>Chapoutier Belleruche Rose</u> Rhone, France	7.5	30
<u>Korbel Brut</u> California		35
<u>La Marca Prosecco Split</u> Italy		10

THE HISTORY OF SKIP'S

For more than five decades, Skip's has been serving the finest prime rib, hand-carved steaks, seafood, and more. Garnering numerous awards throughout the years, Skip's is renowned for its quality food, service, and attention to detail. The history of Skip's began in 1964 when Skip Sobecki, then 26, and his wife, Barb, bought Duffy's corner bar and grocery store in Heston, Indiana. It was a leap of faith for the couple. They had three young children and a fourth on the way. Skip was financially secure with a full-time job at Clark Equipment, but it had always been a dream of his to own a bar. Therefore, with the help of Barb's parents, they purchased the out-of-the-way tavern next to a corn field and began an unforgettable journey, creating a reputation that would span more than five decades.

The Sobecki's renamed their new business "The Heston Bar." It was a tough business, they soon realized. Even though they had a loyal customer base, they struggled financially for years. In an effort to create more than just a beer and wine business, the couple created a bar menu and started serving food. Those first Friday night fish fries were cooked from a home-sized deep fryer and the barbecued ribs were simmered in a roasting pan, Barb fondly remembers. Skip recalls selling a ribeye steak dinner with a salad and french fries for \$195! "We bought a dozen plates and a dozen steak knives," he laughed, also noting that the ribeye was cooked on a used tabletop gas grill that he purchased for \$25.

But it was the prime rib special Skip served one evening that created an unforgettable dining experience for customers. It would take him to his next venture and dub Skip, "The Prime Rib Specialist." What made his prime rib so special? It was all about the seasoning, Skip said. With just the right blend of seasoning, Skip created the custom-blended seasoning salt that would be used on every savory dish produced from his kitchen from that moment on. Although the seasoning salt is used as a rub for the prime rib, the name "Prime Seasoning" should not limit it to only prime rib. It can be sprinkled on just about everything, and is available to purchase in the restaurant to this day.

With Heston Bar hugely successful, an opportunity arose in 1974 to purchase an old restaurant on Red Arrow Highway in New Buffalo called the Czech Hospoda. Skip, who also had magnificent carpentry skills, immersed himself in renovating the turn-of-the-century building. With the majority of his time spent in New Buffalo, Heston customers regularly inquired after Skip's whereabouts. The answer was always the same; "He's at the other place." When it came time to name the new restaurant, only one name seemed appropriate. "Skip's Other Place" officially opened on Skip's birthday, June 23, 1974.

After nearly a decade, Skip & Barb realized that operating two restaurants in two states was too daunting a task. With the passing of Barb's father in 1980, the couple made the decision to sell Heston Bar. It was officially sold in 1982, and "Skip's Other Place," became their only place.

Skip and Barb's oldest son, Bret, had begun working at Heston Bar at the age of five, returning soda bottles to wooden crates. Bret grew up in the business, becoming the head cook in his teens, and eventually a restaurant partner with his parents. In 1981, Bret met his wife, Rhonda, who worked at Skip's. They married in 1982 and had two children, April and Matt. Bret and Rhonda purchased the restaurant from Skip and Barb in 2005. Although they dropped the "Other Place," from the name, calling it simply, "Skip's Restaurant & Catering," they continued the tradition of quality food and service set forth by Bret's parents.

Bret and Rhonda utilized a portion of their property in 2009 and created Skip's Open-Air European Farmer's Market, which features fresh produce, cheeses, pastries, breads, jams, sauces, sausages, seasonings, jewelry, clothing, pottery, glassware, photography, food, beverages, and more. The market, which is on a waiting-list-only for vendors, is open 9 a.m. - 3 p.m. every Saturday & Sunday, mid-May to mid-October.

Bret meets delivery drivers, performs maintenance, and starts the prime rib's slow roasting process most days. Rhonda manages the books, the Market, and coordinates events & catering. She also prepares the majority of our delicious desserts and works front-of-the-house, too! Skip's employs nearly 40 people, and employees have a habit of becoming family here. Bret and Rhonda's daughter, April, is a therapist, but still works in the restaurant occasionally.

After years of working various positions in the restaurant, their son, Matt, became a third-generation owner with his parents in 2013. Lucky for us, he inherited his family's skills in the kitchen, and remains as active an owner as his parents & grandparents before him, running the kitchen and cooking nearly every night. Matt's level-headed nature makes him a natural at navigating the high-pressure task of running a restaurant with so many decades of high expectation to uphold.