

Cobb Salad \$8.95

Our Gourmet Salad Greens, Blue Cheese Crumbles, Tender Turkey, Roma Tomatoes, Green Onions, Bacon and Crumbled Eggs.

Caesar Salad \$8.95

Crisp Romaine, Fresh Parmesan Cheese, Croutons, Fresh Ground Pepper, Red Onion, Black Olives, Anchovies and Croutons tossed with our homemade Caesar Dressing. Add Chicken or Shrimp \$2.00

Chef Salad \$8.95

Our Gourmet Salad Greens, Black Forest Ham, Roast Turkey, Aged Cheddar, Swiss Cheese, Roma Tomatoes, Cucumbers, Olives, Alfalfa Sprouts and Hard Boiled Eggs.

Spinach Salad \$8.95

Fresh Spinach, Hard Boiled Eggs, Bacon, Roma Tomatoes, Red Onions, Sliced Oranges and Slivered Almonds.

Avocado Duet \$9.95

Vine ripe Avacados filled with homemade Chicken & Tuna Salad. Garnished with Field Greens, Cucumbers & Hard Boiled Eggs.

Italian Chef Salad \$9.95

Field Greens, Salami Cornets, Basil Cream Cheese Ham Rolls, Pastrami, Swiss Cheese, Cheddar Cheese, Roasted Peppers, Peppercini Peppers, Olives, Feta Cheese, Roma Tomatoes, Hard Boiled Eggs & English Cucumbers.

Greek Salad \$9.95

Field Greens, Feta Cheese, Roasted Peppers, Lamb, English Cucumbers, Roma Tomatoes, Calamanta Olives & Red Onions.

House Salad Lg. \$7.95 Sm. \$5.95

Our Gourmet Salad Greens, Roma Tomatoes, Olives, Cucumbers, Hard Boiled Eggs and Alfalfa Sprouts.

Chacuterie Salads Ind. \$2.50

Pt. \$5.75 Qt. \$9.95
Cilantro Potato, Asian Cole Slaw or Greek Pasta

DESSERTS

Ice Cream Novelties **Varies**
Fresh Baked Brownies **\$1.95**
Variety of Cookies (2) **\$2.25**

COPPER KETTLE

Our soups are the best in Anchorage! We use homemade stocks, fresh cream, real butter and only freshest ingredients. All soups served with bread sticks.

Bowl 12oz. \$4.50 Large Bowl 16oz. \$5.50

Monday – Cream of Broccoli; *Chicken stock, fresh cream, florets of tender broccoli.*

Tuesday – Tomato Basil; *Fresh Basil, Roma Tomatoes, Vegetable Stock, finished with lemon and parmesan cheese*

Wednesday – Homemade Chicken Noodle; *Fresh Pasta, Chicken, Julienne of; Celery, Carrots and Onions.*

Thursday – Gumbo; *Chicken, Sausage, Shrimp, Bell Peppers, Celery, Onions prepared in the traditional New Orleans Style!*

Friday – New England Clam Chowder; *Tender Clams, Celery, Onions, Tender Potatoes, Fresh Cream, and Butter.*

BEVERAGES

Pepsi, Diet Pepsi, Mt. Dew, Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Mug Rootbeer, Lipton Tea, Sweetened or Unsweetened and Sunkist.

12 oz. \$1.25 20 oz. \$1.75

Sobe \$2.25
Green Tea, Cherry Citrus, Mango Melon, Cranberry, & Grapefruit

Fruit Smoothies 12oz. \$4.25 16oz. \$4.75
Whole Fruits, Non-fat Yogurt and Honey

Midnight Sun – Orange, Banana and Strawberry

Morning Glory – Orange, Banana, Strawberry and Ginger

Passion – Pineapple, Banana, Coconut and Apple

SNACKS

Whole Fresh Fruit \$1.00
Red and Green Apples, Oranges or Bananas



WE DELIVER!

\$25.00 Minimum Delivery
\$1.00 Delivery Charge Applies
We would appreciate orders with delivery deadlines to be placed prior to 10:00 A.M.
We suggest for parties of 10 or more to place your order 24 hours in advance.

Ph: 562-3332

Fax: 562- SISS (7477)

5445 Old Seward Hwy.
Certified Executive Chef Joe Davidson

WE ARE OPEN

Mon. – Fri.
7:00 A.M. – 9:30 A.M.
(Gourmet Coffees & Breakfast)
10:30 A.M. – 4:00 P.M.
(Lunch Service)
Saturdays - Seasonal Hours Offered

Office Functions, Weddings & Special Events

Ask about our Catering Menu

Gourmet Coffee & Espresso Bar

My goal in operating Sis's is to fulfill my passion for creating great food. Our menu offerings are prepared from scratch. This preparation is rare in the restaurant industry because so many items are prepared for convenience. We know our customers appreciate the difference.

*Very Truly,
Joe & Jan Davidson*

Welcome to Sis's Café

Our Chef pride himself on quality food offering and outstanding service. We only use the freshest ingredients and all of our offerings are prepared using fresh baked breads.

SANDWICHES

All sandwiches are served with your choice of Cilantro Potato Salad, Greek Pasta, Asian Coleslaw and Gourmet Chips.

Sis's Grinder \$11.95

Tender Roast Beef, Grilled Onions and Peppers, Basil Cream Cheese & Jalapeño Jack Cheese served on French Bread.

Traditional Reuben \$11.95

Slow Roasted Corned Beef with Sauerkraut, Homemade Thousand Island Dressing and Gruyere Cheese served on Marble Rye.

Sis's French Dip \$11.95

Toasted French Bread ½ lb. of tender Roast Beef, Grilled Onions served on Toasted French Bread with Aujus.

Lamb Gyro \$10.95

Served on Greek Pita Fold with Lettuce, Onions, Tomatoes, Green Olives, Feta Cheese and Tsatsiki Sauce.

Fish Tacos \$12.95

Flaked Halibut Seasoned with Chipolte Peppers, Cumin, Cilantro, Fresh Garlic, Lettuce, Tomatoes, and Pepper Jack Cheese served with Flour Tortillas.

Tuna Melt \$10.95

Tuna, Grilled Onions, Aged Cheddar Cheese served on Marble Rye.

Grilled Chicken \$10.95

Grilled Chicken, Carmalized Onions, Jarlsburg Swiss, Field Greens, Roma Tomatoes and Basil Aioli.

Bacon Avocado Burger \$10.95

8 oz. Extra Lean Ground Sirloin, Field Greens, Roma Tomatoes, Bermuda Onion, Basil Aioli

BUTCHER BOARD

Sandwiches are prepared with Herb Aioli (homemade mayonnaise with fresh herbs).

Daily Combo - Soup / Sandwich / Salad \$9.95

Select any two, Cup of our Homemade Soup, ½ of our Daily Special Sandwich, Gourmet Spreads or House Salad.

Italian Panini \$9.95

Crusty Baguette, Laced with Sun Dried Tomato Basil Aioli, Salami, Pastrami, Provolone Cheese, Field Greens, Tomatoes, Peppercini Peppers and Red Onions.

Butcher's Treat \$9.95

Bakers Wheat, Ham, Turkey, Roast Beef, Cheddar Cheese, Provolone Cheese, Field Greens, Tomatoes and Red Onions.

Sis's Club \$9.95

French Bread, Ham Turkey, Bacon Cheddar & Swiss Cheese, Field Greens, Red Onion and Tomatoes.

Gourmet Spreads Tuna \$9.95

Tuna \$9.95 Chicken \$9.95 Egg \$8.95
Select from Tuna, Egg or Chicken Salad with Field greens Tomatoes and Herb Aioli served on Bakers Wheat.

Smoke House \$9.95

Fresh Baked Croissant Sun dried Tomato Cream Cheese, Swiss cheese, Shaved Smoked Turkey, Field Greens, Tomatoes and Fresh Avocado.

Gourmet Wrap \$9.95

Romaine, Roma Tomatoes, Herb Aioli Select Grilled Chicken, Smoked Salmon or Pepper Bacon, and Fresh Avocados.

Garden Specialties

Veggie Delight \$9.95

Basil Cream Cheese, Cucumbers, Alfalfa Sprouts, Tomatoes, Avocados, Red Onion, Field Greens and Parmesan Cheese.

Tuscany \$9.95

Sun dried Tomato Aioli, Fresh Spinach, Feta Cheese, Roasted Peppers, Marinated Mushrooms, Calamata olives, fresh Parmesean and Oregano, Red Onions on Baguette.

South of The Border \$9.95

Artichoke Jalapeño Spread (generous amount), Avocados, Alfalfa Sprouts, Tomatoes, Lettuce, Red Onions, Black Olives and cheddar on Wheat Bread.

Avocado Lover \$9.95

Avocados Red Onion, Cheddar Cheese, Swiss cheese, Fresh Herb Aioli, Tomatoes on toasted Baker's Wheat.
Add Grilled Chicken or Turkey \$2.50

FROM OUR GARDEN

We pride ourselves of the finest quality salads; our salads our blended with Romaine, Iceberg, Field Greens and Spinach. Salads served with Fresh Bread Sticks. Dressing Selections; Blue Cheese, Basil Balsamic, Oriental Dressing, Ranch, Thousand Island, Honey Mustard, and Raspberry Vinigrette.

Oriental Chicken Salad \$9.95

Romaine, Roma Tomatoes, Julienne of Carrots, Green Onions, Bean Sprouts, Water Chestnuts, Grilled Chicken, Chow Mein Noodles, Mushrooms, Tofu, Peanuts and our traditional Oriental Dressing.