



WOLFIE'S LUNCH & DINNER MENU

APPETIZERS

RASCAL HOUSE WORLD FAMOUS
POTATO PANCAKES (LATKES)

Our 50-year-old recipe made in-house, fried to a golden brown.
Served with **Epicure Market's** homemade apple sauce
and sour cream.

\$12

ASSORTED PICKLE TRAY.....\$5
An array of our famous pickles and pickled tomatoes

RASCAL HOUSE CHOPPED LIVER.....\$12
Served with rye bread

KNISH.....\$6
Meat, Potato, Spinach, or Gabila (potato)

STUFFED CABBAGE.....\$10

SMOKED WHITEFISH DIP.....\$12
Served with our own homemade bagel chips

CHICKEN WINGS.....6pcs \$10 | 12pcs \$18
*Non-breaded and served with our homemade ranch dressing,
buffalo sauce, and sweet & sour sauce*

JERRY'S FAMOUS DELI FRENCH POUTINE

*A bowl of our fabulous fries smothered in brown gravy
and covered in melted mozzarella*

\$12



SOUPS

*Served with a Rascal House roll
(Sharing charge \$5)*

**JERRY'S FAMOUS DELI
MATZO BALL OR KREPLACH SOUP**
*A traditional recipe like your bubbe used to make.
Chicken broth, noodles, sliced carrots
(and pulled chicken in Matzo Ball Soup only)*
\$14

	CUP	BOWL
JERRY'S FAMOUS DELI CHICKEN NOODLE SOUP	\$8	\$12
RASCAL HOUSE SWEET & SOUR CABBAGE SOUP (V)	\$8	\$12
MUSHROOM BARLEY SOUP (V)	\$8	\$12
COLD BORSCHT WITH SOUR CREAM (V)	\$8	\$12
CHEF RALPH'S COLD BROCCOLI PUREE (V)	\$8	\$12

SOUP "FLIGHT"
(Dine-In Only)
*A tasting of our homemade soups above. Your choice of any 4
(excluding Matzo Ball and Kreplach)*
\$14

SALADS

*Served with a Rascal House roll and your choice of our homemade dressings:
Balsamic Vinaigrette, Bleu Cheese, Italian, Ranch, or Russian*
Add Chicken +\$6.50 Add Egg, Tuna or Chicken Salad +\$5.50
Add Nova Smoked Salmon +\$9.50
(Sharing charge \$5)

HOUSE VEGGIE SALAD.....\$14.95
<i>Iceberg, radicchio, romaine, cucumbers, tomatoes, and green onions</i>
CAESAR SALAD.....\$17.95
<i>Romaine, housemade EPICURE MARKET Caesar dressing, parmesan cheese, and fresh made croutons</i>
ISRAELI SALAD.....\$17.95
<i>Chopped cucumbers, tomatoes, red onions, and parsley</i>
COBB SALAD.....\$22.50
<i>Diced turkey, pastrami bacon, avocado, crumbled bleu cheese, hard-boiled egg, and tomato, served over a bed of lettuce</i>
THREE-SALAD SALAD.....\$25
<i>Scoop of chicken, egg, & tuna salads on a bed of greens, tomatoes, onions, and cucumbers</i>

SALAD "FLIGHT"
(Dine-In Only)
Served with a side of our homemade bagel chips
Pick any 4 of the following:
Marinated Beets | Coleslaw | Chicken | Cucumber
Egg | Potato | Tuna | Whitefish
\$19.50

BRUNCH ALL DAY

(Sharing charge \$5)

The Original
Wolfie's

AVOCADO TOAST.....\$17.50

Fresh grilled sourdough topped with only the freshest Haas mashed avocado, garnished with diced tomatoes, onions, olive oil

Add Nova Smoked Salmon (4oz) +\$9.50

Add an egg +\$3.50

RASCAL HOUSE CHEESE BLINTZES (3).....\$19.50

Sweet farmer's cheese wrapped in homemade crepes, grilled golden brown, served with compote and sour cream

JERRY'S FAMOUS DELI BREAKFAST BURRITO

Wolfie's potato latke, deli hash, jack & cheddar cheese, and scrambled eggs, wrapped in a flour tortilla and grilled.

Served with our homemade salsa

\$22.95

Pumperniks DELI HASH.....\$18.95

Corned beef, pastrami, and brisket mixed up and grilled, served on our homemade **RASCAL HOUSE** potato pancake

Add an egg +\$3.50

EPICURE MARKET FRENCH TOAST

Our thick cut, freshly baked challah, dipped in **EPICURE MARKET's** renowned egg batter, grilled to a golden brown and served with 100% pure maple syrup

Add blueberry or strawberry compote +\$2

\$16.50



EGGS ANY STYLE



We use Grade AA Jumbo Eggs done in any style of your choice
Omelet, scrambled, fried, etc!

Served with your choice of toast:
white, wheat, sour dough, pumpernickel, or challah knot

\$13.95

Add any of the following to your eggs (\$1 per item):

Avocado | **Jalapeños** | **Mushrooms** | **Onions** | **Tomatoes**
American | **Cheddar** | **Mozzarella** | **Swiss** | **Matzo**

Add your choice of protein (\$3 per item):

N.Y. Corned Beef (USDA Choice) | **Pastrami (Navel)**
Hebrew National® Salami | **Fresh Roast Turkey**
Nova Smoked Salmon (\$5)



SMOKED FISH SANDWICH



Served open-face

Choose one of our smoked fish selections and
one of our bagel selections below

Comes with cream cheese, lettuce, tomato, red onion, and capers

OUR SMOKED FISH SELECTIONS

Whitefish Salad | **Nova Smoked Salmon** | **Smoked Whitefish**

OUR BAGEL SELECTIONS

Plain | **Everything** | **Poppyseed** | **Pumpernickel** | **Sesame**

\$21.50

**ALL OF OUR BREADS
ARE BAKED FRESH
DAILY AND PRODUCED
IN OUR OWN BAKERY!**



IMPROVISATIONAL SANDWICHES

SHOWSTOPPING COMBO SANDWICHES

All sandwiches are served on your choice of our homemade bread and comes with a pickle and your choice of potato salad or cole slaw. On any roll +\$1.50 Request lean +\$2.50

(Please note, sharing a Whole will be charged as two Halves)

*Add your choice of cheese +\$1.50:
American, Cheddar, Swiss, or Mozzarella*

	HALF (4oz)	WHOLE (8oz)
N.Y. CORNED BEEF (USDA CHOICE)	\$15	\$22
N.Y. PASTRAMI (NAVEL)	\$16	\$23
BRISKET (USDA CHOICE)	\$14	\$21
<i>Served in Au Jus, bread on the side</i>		
TONGUE	\$16	\$23
ROAST BEEF	\$14	\$21
HEBREW NATIONAL® SALAMI	\$15	\$22
TURKEY (FRESH ROAST)	\$14	\$21

We make all of our salads with only the best ingredients!

RASCAL HOUSE CHOPPED CHICKEN LIVER	\$15	\$22
CHICKEN SALAD	\$14	\$21
EGG SALAD (GRADE AA JUMBO EGGS)	\$15	\$22
TUNA SALAD (WHITE ALBACORE)	\$14	\$21
WHITE FISH SALAD	\$16	\$23

EARLY BIRD SPECIAL

(Dine-In Only from 11am to 2pm)

Half sandwich served with a cup of soup

(Matzo ball or Kreplach Soup +\$4)

(Pastrami or Tongue +\$2. Sharing charge +\$5)

\$21.50

★ SMOKED FISH SANDWICH ★

Served open-face

*Choose one of our smoked fish selections and
one of our bagel selections below*

Comes with cream cheese, lettuce, tomato, red onion, and capers

OUR SMOKED FISH SELECTIONS

Whitefish Salad | Nova Smoked Salmon | Smoked Whitefish

OUR BAGEL SELECTIONS

Plain | Everything | Poppyseed | Pumpernickel | Sesame

\$21.50

(Sharing charge \$5 - includes One Extra Side)

JERRY'S FAMOUS DELI 'THE SKY HIGH'..\$32.50

*(12oz) Corned Beef and Pastrami topped with
cole slaw and Swiss cheese, smothered in our
homemade Russian dressing*

THE DUET (12oz).....\$29.50

Your choice of any 2 meats and any one cheese

(Pastrami or Tongue +\$3 per portion)

MEL BROOKS 'THE MACHER' (16oz).....\$38.50

*Your choice of four meats, any one cheese, and
your choice of cole slaw or sauerkraut.*

It's good to be the Macher!

(Pastrami or Tongue +\$3 per portion)



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

★ TONY AWARD-WINNING ★ SANDWICHES

Served on your choice of our homemade bread, Comes with a pickle and your choice of potato salad or cole slaw. On any roll +\$1.50

*Add cheese to any sandwich +\$1.50
(Sharing charge \$5 – includes One Extra Side)*

CHARLES BOYER (FRENCH DIP).....\$26

Our slowly cooked roast beef served on a French roll with a side of our homemade au jus

NATHAN LANE.....\$27.50

*Fresh roast turkey breast, tongue, and **RASCAL HOUSE** chopped chicken liver, served on our delicious rye bread*

SCARLETT JOHANSSON.....\$19.50

Smothered with homemade Russian dressing, local spring mix, sliced cucumbers, Roma tomatoes, avocado, and thinly sliced red onion

ZERO MOSTEL.....\$24.50

Three-layered “club” sandwich with our grilled crisp pastrami, sliced fresh roast turkey breast, stacked high with lettuce, tomato, and mayonnaise

JERRY ZAKS.....\$24

Chicken schnitzel, cole slaw, and our homemade Russian dressing

IRVING BERLIN.....\$23

*Three mini sandwiches with your choice of sandwich meats or salad spreads, served on our mini rolls
(Pastrami or Tongue +\$3 per portion)*



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HOT OFF THE GRILL

All sandwiches from the grill are served with French fries and a pickle

(Sharing charge \$5 – includes One Extra Side)

PHILLY CHEESESTEAK.....\$23.50

Traditional style chopped up and mixed with grilled onions and melted cheese, served on our freshly baked French roll

JERRY'S FAMOUS DELI REUBEN.....\$24

Corned beef, Swiss cheese, sauerkraut, Russian dressing on rye bread and grilled to perfection (sub Pastrami +\$3)

THE “COMBO REUBEN”.....\$26

Corned beef, pastrami, Swiss cheese, sauerkraut, Russian dressing, served on rye and grilled to perfection

RACHEL.....\$24

Turkey, Swiss cheese, cole slaw, Russian dressing on rye bread and grilled to perfection (sub Pastrami +\$3)

THE **RASCAL HOUSE** BURGER.....\$22.50

8oz Angus beef patty on Kaiser roll with lettuce, sliced tomato, and onion (add pastrami bacon +\$3)

The Original **wolfie's** DELI BURGER.....\$21.50

8oz patty composed of pastrami, corned beef, and brisket, topped with Swiss cheese, sauerkraut, and homemade Russian dressing on a Kaiser roll

GRILLED CHICKEN SANDWICH.....\$21.50

Marinated grilled chicken breast on your choice of bread with lettuce, tomato, and onion (add cheese +\$1.50)

ULTIMATE GRILLED CHEESE SANDWICH...\$14.50

Your choice of any cheese (American, cheddar, mozzarella, or Swiss) on your choice of bread and grilled to a golden brown

The Original **wolfie's** TUNA OR PATTY MELT.....\$22.50

Tuna salad or hamburger patty with your choice of cheese on rye bread and grilled to a golden brown (add grilled onions upon request)

HEBREW NATIONAL® HOT DOG.....\$14.50

Jumbo all-beef 1/4 lb. frank grilled and served on a bun. Upon request, add sauerkraut, diced onions, shredded jack & cheddar, and/or relish!



ENTREES



*Served with a Rascal House roll
and one side of your choice (unless otherwise stated)*

(Sharing charge \$5 – includes One Extra Side)

CHICKEN SCHNITZEL.....\$25

Chicken breast pounded thin, breaded and fried to a golden brown

THE CHICKEN BREAST PLATE.....\$23.50

Chicken breast marinated with fresh herbs, pounded thin and grilled to perfection

CHEF RALPH'S VEGGIE LASAGNA.....\$21.50

*His homemade recipe topped with his own pesto infusion
(No side included)*

RASCAL HOUSE STUFFED CABBAGE (2).....\$19.50

*Savory mixture of ground beef, rice, and fresh herbs,
all rolled in cabbage leaves and cooked in our
sweet and sour sauce. (No side included).*

JERRY'S FAMOUS DELI MEAT LOAF.....\$24

*Our homemade recipe, slow baked and topped with
our homemade meat gravy*

The Original *Wolfie's* SLICED HOT BRISKET.....\$26.50

*Our USDA Choice Brisket, served with a side of our
homemade au jus (sub Fresh Roast Turkey upon request)*



WOLFIE'S MEAT PLATTERS

(Pastrami or Tongue +\$3 per portion)

SARASOTA PLATTER (8oz)

*Your choice of any two of our sliced deli meats
and any one side and choice of bread*

(Sharing Charge \$5)

\$22.50

MANHATTAN PLATTER (12oz)

*Your choice of any three of our slice deli meats
and any two sides and choice of bread*

\$29.50

SIDES

COLE SLAW, POTATO SALAD, OR SAUERKRAUT....\$4

SLICED BEETS OR CUCUMBER SALAD.....\$4

VEGETABLE MEDLEY (Steamed).....\$4

FRENCH FRIES OR ONION RINGS.....\$6

EPIASURE MARKET APPLESAUCE.....\$4

POTATO PANCAKE (1).....\$6

With sour cream and homemade applesauce

WOLFIE'S MERCH

*Our High Quality Branded Items
for purchase!*

T-Shirts ★ Hats ★ Placemats ★ & More!

VISIT OUR LWR LOCATION!

Wolfie's Bakery & Take-Away
5318 Paylor Lane
Lakewood Ranch, FL 34240

*Catering ★ Full Bakery ★ Fresh Sandwiches
Prepared Foods and So Much More for Take-away*

GRAND FINALE



FROM OUR OWN BAKERY

SKY HIGH CAKES

RASCAL HOUSE CHOCOLATE CAKE
COCONUT CAKE
CARROT CAKE

\$14 each

NEW YORK CHEESECAKE.....\$10

Add a flavor: strawberry, blueberry, oreo, or cherry +\$2
Each additional topping +\$2

The Original
Wolfie's BREAD PUDDING.....\$6

*Array of breads and Danishes cooked together in Chef's
homemade custard, garnished with a caramel reduction
and fresh whipped cream*

EPICURE MARKET'S APPLE STRUDEL.....\$6

ASSORTED RUGELACH (4) OR MINI COOKIES.....\$4

Chocolate, Raspberry, Cinnamon, or Apricot

CHOCOLATE OR CINNAMON BABKA.....\$6

HAMENTASH.....\$5

Apricot, Raspberry, Poppyseed, or Prune

BLACK & WHITE COOKIE.....\$5

GELATO OR SORBET.....2 scoops \$5 | 3 scoops \$7

Ask about today's flavors! Imported from Italy

BEVERAGES

DR. BROWN'S SODAS.....\$4

*Black Cherry, Diet Black Cherry, Cel-Ray, Cream Soda,
Diet Cream Soda, Draft-Style Root Beer*

FROM THE FOUNTAIN.....\$3

*Coke, Diet Coke, Sprite, Cherry Coke, Coke Zero,
or Lemonade. Free refills.*

CANNED COCA-COLA PRODUCTS.....\$3

SAN PELLEGRINO.....\$3.50

ACQUA PANNA.....\$3.50

MILK OR ALMOND MILK.....\$3

CHOCOLATE MILK.....\$4

Hot or Cold

TRADITIONAL EGG CREAM.....\$5

U-Bet chocolate syrup, milk, soda

COFFEE OR TEA.....\$4

Hot or Iced

SPECIALTY COFFEES.....\$5

Espresso, Cappuccino, Latte, Macchiato

**FOR BEERS, WINES, AND COCKTAILS,
SEE OUR **RASCAL HOUSE** BAR MENU**

GLOSSARY FOR THE UNINFORMED

- BAGEL** (pronounced: “bay-gull”): A glazed, baked ring-shaped roll with a tough, chewy texture
- BLINTZ** (pronounced: “blin-ts”): A rolled pancake, similar to a crepe, typically filled with cheese and topped with fruit
- BORSCHT** (pronounced: “bor-sht”): A Russian beet-based hot or cold soup, served with sour cream
- BOUREKAS** (pronounced: “bor-ekas”): A baked pastry in Sephardic Jewish cuisine typically made with feta cheese filling in a puff pastry or filo dough
- BRISKET** (pronounced: “brisk-it”): A cut of beef from the breast or lower chest of the animal, full of flavor, tenderized by slow cooking
- BUBBE** (pronounced: “buh-bee”): Grandmother
- CHALLAH** (pronounced: “ha-lah”): A braided loaf of yeast-leavened egg bread, glazed with eggs before baking
- EGG CREAM** (pronounced: “eg-kreem”): A cold drink made with milk, U-Bet chocolate syrup, and soda water
- FLANKEN** (pronounced: “flank-en”): Very similar to short ribs
- GEFILTE** (pronounced: “geh-fill-ta”): A ball- or oval-shaped mixture of finely chopped pieces of fish, crumbs, eggs, and seasonings, cooked in a broth and served cold
- KASHA** (pronounced: “kah-shah”): A type of cereal made of crushed buckwheat or oats, roasted, then soaked and simmered
- KASHA VARNISHKES** (pronounced: “kah-shah varnish-kiss”): Kasha mixed with bow-tie egg noodles
- KIPPERED SALMON** (pronounced: “kip-errd sam-in”): Salted and smoked salmon
- KISHKA** (pronounced: “kish-kah”): A traditional Ashkenazi sausage made from beef, flour, chicken fat, and spices
- KISHKES** (pronounced: “keh-nish”): A baked (sometimes fried) dough filled with cheese, meat, potato or vegetable
- KREPLACH** (pronounced: “krep-lac”): A rounded triangular-shaped shell made of dough and filled with meat, potato or vegetable, much like a Chinese wonton
- KUGEL** (pronounced: “koo-gull”): A baked pudding of noodles or potatoes, eggs, and seasonings
- KVETCH** (pronounced: “kve-tch”): Complain
- LATKE** (pronounced: “laht-ka”): Fried potato pancake
- MACHER** (pronounced: “mach-er”): A powerful person. Of course, at Wolfie’s, everyone’s a Macher, but we’re referring to a powerful sandwich.
- MATZO** (pronounced: “maht-sa”): Brittle, flat unleavened bread; like a cracker
- MATZO BALL** (pronounced: “maht-sa bawl”): Sometimes called “kneydl,” a soup dumpling made from a mixture of matzo meal, eggs, water, and oil or chicken fat
- MATZO BREI** (pronounced: “maht-sa bry”): Broken pieces of matzoh mixed with eggs and pan fried; can be served in the form of scrambled eggs or in the shape of a pancake
- MESHUGENA** (pronounced: “mesh-oog-ena”): Crazy
- NOVA SMOKED SALMON** (pronounced: “no-vah smohkd sam-in”): Brine-cured salmon, thinly sliced and cold
- RUSSIAN DRESSING** (pronounced: “rush-in dress-ing”): Similar to 1000 Island dressing but less sweet and a bit spicier
- SCHNITZEL** (pronounced: “shni-tzel”): Thin slice of meat, breaded and fried
- SCHMEAR** (pronounced: “shmeer”): A spreadable layer of cream cheese
- TREIF** (pronounced: “tray-f”): This term is used only on this page because we don’t offer it...at least as WE define it. Generally, treif encompasses pork products and shellfish. All our meat products are beef, lamb, chicken, and turkey, but are NOT certified as “Kosher.” Also, please note many of our meals mix milchik (dairy) and fleishig (meat) together, which is not kosher either. You might say, we’re “Kosher-style.”
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Follow us on social media!
@originalwolfiesandrascalhouse

FOR CATERING, CALL 941-312-4072

All prices are subject to change without notice
Corkage fee or outside food \$10

