The Answer to All Your Cravings

2019 local dining guide
Family Meals Without Breaking Your Budget

Large family, small budget? By carefully choosing your restaurant, you can enjoy a pleasant family outing without digging a hole in your wallet. Many restaurants offer rebates on kid’s meals, in different ways. Some offer children’s meals at half price one night a week. Others offer reduced prices for each child accompanied by an adult, anytime. Still others push the offer a bit further by offering a free meal from the children’s menu with every full-priced adult meal.

Most restaurants offer economical meals on their weekday lunch menus. While such offers are primarily intended for workers, why not take advantage of it as a family? As well, most restaurants charge different prices for their noon and evening meals during weekends. Prices vary significantly, for adults as well as for children, in buffet-style restaurants. For teenagers whose appetites are bottomless, as well as adults with hearty appetites, buffets are an excellent choice. You can also select the daily special, which is more economical.

Whether your budget is more or less tight, breakfast still offers the best quality-to-price ratio for a restaurant meal. While it doesn’t necessarily reserve any great culinary surprises, eating breakfast at the restaurant is a pleasant way to start the day. Hearty and delicious, including free coffee refills, breakfast can cost as little as $5.00 and can satisfy you until late afternoon, especially if you eat at brunch time.
Pizza

Our 10" hand-tossed pizzas are cooked in a brick oven with high heat to create an amazing flavor. Our pizzas are thin with a flavorful, charred crust. Make any pizza into a calzone for only 99¢

The Margherita: extra virgin olive oil, fresh mozzarella slices, fresh tomato slices, fresh basil and minced garlic 7.99
The White Out: Alfredo sauce, ricotta, provolone, shredded mozzarella, aged parmesan and garlic 7.99
The Greek: fresh basil pesto, feta cheese crumbles, grilled chicken, spinach, sun-dried tomatoes and black olives 8.99
The Carnivore: traditional marinara, shredded mozzarella, pepperoni, Italian sausage, ground beef, bacon and sliced ham 8.99
Hog Heaven: sweet and spicy BBQ sauce, shredded mozzarella and cheddar, pulled BBQ pork and red onions 8.99
Taste of Thai: sweet and spicy Thai sauce, melted cheddar, grilled chicken, sweet corn, carrots, red onions and cilantro 8.99
With A Kick: hot sauce - tossed grilled chicken, shredded mozzarella, fresh jalapeno rings and red onions, served with ranch or bleu cheese dressing 8.49
All The Way: traditional marinara, shredded mozzarella, pepperoni, Italian sausage, green bell peppers, black olives, red onions and mushrooms 8.99

Sandwiches

When in Rome: capicola, salami, pepperoni, mozzarella, spinach, onions, tomato w/our signature house balsamic dressing 8.49
Gyro: our popular seasoned lamb and beef off the rotisserie, lettuce, tomato, red onions, homemade cucumber infused yogurt tzatziki sauce, served on delicious pita bread 8.49
Mucho Meatball: fresh handmade meatballs, smothered in our traditional marinara sauce w/melted mozzarella 8.49
Turkey Pesto: piled-up turkey, mozzarella, tomato, spinach and basil pesto 8.49
Turkey Club: stacked oven roasted turkey, American cheese, crispy bacon, lettuce, tomato, mayo 8.49
Kicked Up Chicken: chicken, mozzarella, fresh jalapeno rings, hot sauce, served w/bleu cheese or ranch dressing 7.99
French "Dipped": tender, shredded roast beef piled high on a sub roll w/your choice of cheese, served dry w/a side of au jus or “dipped” for a juicier, more flavorful experience 8.49
Classic Chicken Salad: a light and fresh chicken salad w/crunchy roasted pecans, fresh sliced grapes, lettuce, tomato, served on a croissant 7.99
Italian Chicken: oven baked chicken breast w/house seasoning, ranch dressing and a hint of basil and bacon, served on homemade focaccia bread 7.99
Build Your Own Sandwich: choose any bread, cheese, sauce and/or veggies 6.49; Add meat topping 99¢

Salads

Our unique salads are served in a bread bowl and may be accompanied by any of our dressings

Caprese Salad: spinach or romaine lettuce, fresh mozzarella, sliced tomatoes and fresh basil drizzled with our signature house dressing 6.99; Make it a side salad 3.49
Fireside Salad: romaine and spinach paired with bleu cheese, dried cranberries, chopped bacon and pecans drizzled with raspberry vinaigrette 7.49; Make it a side salad 3.99
Chef Salad: iceberg lettuce, sliced ham, fresh mozzarella, boiled egg, bacon, cucumbers and roma tomatoes drizzled with your choice of dressing 7.49; Make it a side salad 3.99
Caesar Salad: romaine lettuce, parmesan and seasoned croutons splashed with Caesar dressing 6.99; Add chicken 99¢; Make it a side salad 3.49
Build Your Own Salad: choose any lettuce, any cheese and select any of our fresh veggie options 6.99; Add a Meat 99¢; Make it a side salad 3.49

Mon-Fri 10:30am-9pm

114 Peterson Ave North Suite 200
Inside the Atrium Building
Downtown Douglas
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www.firesidepizzashop.com
The History Of Table Settings And Dining Etiquette

Dining etiquette stretches back centuries. To many people, formal table settings are an art form, and table manners are not to be taken lightly.

The earliest Western dining traditions were documented by the Ancient Greeks. Table-setting scenes are found in the Old Testament and in the writings of Homer. European table manners and other examples of chivalry date back as far as the eleventh century.

Today, many of the behaviors that take place at the dinner table are deeply rooted in history. Here’s a look at some of the traditions and their origins.

Standing to greet a guest: Men once stood to show respect when a woman, elderly person or dignitary entered the room or approached the dining table. This was a gesture of humility. Standing shows a person is attentive and caring. It’s also long been customary to remain standing until a guest has taken a seat. An excerpt from 1860’s “The Gentleman’s Book of Etiquette, and Manual of Politeness” indicates, “… and at the table wait until she is seated, indeed wait until every lady is seated, before taking your own place.”

Fine china: Fine china and dinnerware are two different types of accoutrements individuals can use when setting a table. China is typically used for special occasions. That’s because fine china is rare and the cost to replace items if they are broken is considerable. Fine china is made of porcelain and is named for the country where it originated. Through the years, Europeans followed suit and created their own derivatives of Chinese porcelain. China production once incorporated artisan expertise, and collecting and using china became popular. Tea service sets are some of the more coveted pieces of china to own and collect.

Seating arrangements: Hosts and hostesses may set the table and seat guests in certain arrangements. Etiquette may dictate where guests will sit. For example, husbands and wives will sit near or next to their spouse. But hosts may also sit guests with comfort and ease of mobility in mind. For example, elderly guests might be best seated in a place where it is easy for them to get up and leave the table. Being seated next to the party host is often a place of honor. Before formal place settings and table services were established, the saltcellar was used to designate the importance of guests around the dining table. A saltcellar is a small container that held salt for seasoning the meal. Seats “above the salt” were considered places of honor.

Origins of cutlery: Cutlery refers to the forks, spoons and knives of a typical table setting. Archaeological evidence suggests that spoons with handles were used for ancient Egyptian religious purposes as early as 1,000 B.C.

Knives have long been used as both weapons and utensils. Many people injured themselves by puncturing their mouths while using knives to eat their food, as knives were not dulled and domesticated for table use until the 16th century in France. Around the same time, forks grew in popularity thanks to global trendsetter Catherine de Medici. By the 18th century, curved forks with tines were increasingly used.
Join The Carters For Lunch Or Dinner!

$5 Specials
2 pc. Chicken
3 pc. Tenders
Livers/Gizzards

4 pc. Wings
BBQ Sandwich

Includes One Side & Med Drink

Dinners
Includes Two Sides
2 pc. Chicken.....$5.95
3 pc. Chicken.....$6.95
4 pc. Tenders.....$5.95
Livers/Gizzards...$5.95
Catfish Dinner.....$6.95

Sandwiches
Combo with 1 side
Steak..................$3.95
$5.60
Breast..................$3.95
$5.60
Thigh..................$3.20
$4.85
Hamburger..............$3.95
$5.60
Cheeseburger...........$3.95
$5.60
Double..................$4.95
$6.60

All combos include drinks

Chicken Boxes
No Sides 2 Sides
8 pc..................$9.99
$16.50
12 pc..................$14.99
$19.99
No Sides 3 Sides
16 pc..................$19.99
$24.99

Sides
Mashed Potatoes & Gravy • Green Beans • Baked Beans
Coleslaw • French Fries • Sweet Potato Patties
Mac-N-Cheese • Cabbage • Cornbread

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Your Guide To Tipping

Tableside service is one of the benefits to dining out. Dining out can be a welcome change from preparing meals at home, and diners love that, once the meal is finished, someone else is there to clean everything up.

Leaving gratuities for exemplary restaurant service may not be mandatory. However, in many areas of the world, proper dining etiquette suggests diners should tip their servers when paying for the meal. Many restaurant employees count on tips to supplement their salaries, and servers may even be paid below-average wages because tips are factored into their earnings.

Diners routinely struggle when leaving a gratuity. Tipping, because of the money involved, also can cause heated debates. Various experts have weighed in to help customers determine the right way to proceed with tipping. This tipping guide helps clarify when and how to tip.

Etiquette experts at the Emily Post Institute concur that 15 to 20 percent is the standard rule of thumb when tipping at a sit-down dining establishment. If the restaurant is buffet-style, a 10 percent tip may be adequate. Many people leave a 20 percent tip when dining out. That has become the norm for good service. Poor service may not be worthy of such a substantial tip.

When alcoholic beverages are part of the meal, some diners prefer to tip separately. That’s because restaurants may implement a heavy markup on wine or cocktail prices. Tipping based on the bill pre-tax can be expensive. The safe recommendation is 10 to 15 percent. Those who sit at the bar before retiring to a table should offer 15 to 20 percent of the tab to the bartender; or, $1 for beer or wine, $2 for mixed drinks. iTipping.com suggests paying your bar tab before leaving for your table.

Although it can be tempting to refrain from tipping when service is poor, this isn’t always the wisest idea. That’s because some restaurants employ a shift system in which all of given shift’s gratuities enter a pool and are divided by a point system. Otherwise, each individual server is responsible for tipping his or her support staff, which includes a busser, a runner, a back waiter, and/or a bartender. Rather than punish the whole lot, reduce the tip and then discuss your misgivings with the restaurant manager.

Diners should know that gratuities are typically included in the bill for larger parties. Restaurants generally add an 18 percent gratuity to the bill. Restaurants put this in place to safeguard their staff. This gratuity should be mentioned on the bill or on the menu. If the service was excellent, diners may want to tip on top of the included gratuity.

Diners who have gone over budget should not compensate by reducing the tip. Diners who cannot afford to tip should not dine out.

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Restaurant Hours: Mon 6am-2pm • Tue-Fri 5:30am-2pm

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COWBOY 'TIZERS
PO TATO SKINS Roasted skins with Cheddar & Monterey Jack cheeses and bacon. Served with Ranch $6.29
HAND-BREADED ONION RINGS Sweet onions fried golden brown. Served with our homemade Ranch $6.19
BUTTON MUSHROOMS Hand-breaded and served with Ranch. $7.29
JADE'S FRIED PICKLES Battered and fried to a golden brown. Served with Ranch. $6.79
FRIED SQUASH Hand breaded and golden fried. Served with Ranch. $6.79
CHEESE STIX Golden fried and served with marinara sauce sprinkled with Parmesan. $7.69
LOADED NACHOS Tortilla chips with BBQ pork, melted Cheddar and jalapenos, and tomatoes. $12.29
12 FLYIN' WINGS Try them naked, dipped in BBQ, Buffalo or Woody's Spicy Hot Sauce. Served with Ranch $11.89
PRETZELS Three Bavarian pretzels served with a warm, creamy, cheese sauce. $7.29
PORK SKINS Made to order. Deep fried and served with our homemade Chipotle Ranch. $5.49
AHU TUNA Seared and served on a bed of greens, topped with sesame seeds and a sesame soy dressing. $9.59

FLYIN' GARDEN SALADS & SOUPS
All soups are seasonal
GRILLED OR CRISPY CHICKEN SALAD Caesar or Fresh Garden Salad topped with Grilled or Crispy Chicken. $9.89
ORIENTAL GRILLED CHICKEN SALAD Grilled chicken, mandarin oranges, pecans, and toasted Asian noodles, mixed greens with sesame seeds and Asian dressing. $9.89
BLT SALAD Smoked Bacon and lettuce over a bed of lettuce. $9.99
TURKEY CLUB SALAD Smoked Turkey breast on crisp fresh green salad mix. $9.99
GRILLED OR CRISPY SHRIMP SALAD Caesar or Fresh Garden Salad topped with Grilled or Fried Shrimp. $10.99
GRILLED SALMON CAESAR OR GARDEN SALAD Caesar or Fresh Garden Salad topped with Grilled Salmon. $12.99
GRILLED STEAK CAESAR OR GARDEN SALAD Caesar or Fresh Garden Salad topped with Chargrilled Steak. $11.59
AHU TUNA GARDEN SALAD Fresh Garden Salad topped with Ahu Tuna. $13.99
ENTREE GARDEN SALAD $5.49
SOUP OF THE DAY Cup $3.29 Bowl $5.19
HALF BLT & CUP OF SOUP $8.29
HALF GRILLED CHEESE & CUP OF SOUP $6.99
HALF TURKEY CLUB & CUP OF SOUP $8.29

FLYIN' FISH CORRAL
Each platter served with two sides. Add a Side Salad for only $3.29. Substitute one side for Side Salad only $9.29
FRIED CATFISH Hand-breaded catfish fingers. 5 oz. $10.29 10 oz. $13.29
SLAMMIN' SALMON Char-grilled to perfection. Reg $13.99 Lg. $18.99
MAHI MAHI A mild and tender fish, topped with Parmesan cheese. 4 oz. $12.49 8 oz. $16.99
GRILLED SHRIMP SKEWERS Reg. $12.99 Large $15.99
FISH TACOS Fried catfish with homemade remoulade sauce and salsa. 2 ea. $9.99 3 ea. $11.99
SHRIMP TACOS Fried Shrimp and slaw. 2 ea. $11.49 3 ea. $14.49
ADD A SHRIMP SKEWER TO ANY MEAL $4.99

DESSERTS
MILK SHAKES Home made to order with your favorite flavor. Small $2.59 Large $4.49

THIRST QUENCHERS
Coke, Mello Yello, Sprite, Mr. Pibb, Diet Coke Orange, Cherry Coke Reg. $2.39 Large $2.79
SWEET AND SUGAR TEA Reg. $2.39 Large $2.79
COFFEE Decaf and Regular $1.39
BOTTLED BEVERAGES Sorry No Refills! 20 oz. Coke Zero, Bang’s Root Beer, Bottled Water $1.99

FIRST CLASS FROM THE GRILL
Each platter served with two sides. Add a Side Salad for only $3.29. Substitute one side for Side Salad only $9.29
LAMINDED "STRIP" STEAK Chargrilled classic 10 oz. sirloin. $15.19
SHORT FIELD TAKE OFF Sirloin Chargrilled petite 8 oz. sirloin. $13.29
SURF AND TURF Two grilled shrimp skewers and a petite sirloin. $18.29
STEAK KABOBS Steak tips grilled with bell pepper and onions. Reg $12.29 Large $17.99 Add a Kabob $8.49
POLE LION Hand cut grilled pole loin. 6 oz. $9.99 12 oz. $12.49
SADDLE UP RIBEYE 5 oz. $15.29 12 oz. $22.29
PRIME RIB Roast slow for tenderness. Typically served medium rare. Available on Friday and Saturday night, while it lasts. $26.99
BLUE SKY FILET Moist tender cut of a unique flavor. $22.99
BBQ SPARE RIBS Hand rubbed and smoked for hours, drenched with Cowboy BBQ sauce. $13.19
MEATLOAF Made from scratch meatloaf char-grilled, slathered in Cowboy BBQ sauce and caramelized. $11.49
"COWBOY CUT" STEAK 16 oz. Graded USDA Beef Ribeye. $29.29
Steak Topper: Sauteed mushrooms & onions $1.99

TRAIL BOSS SANDWICHES
Served with one side. Add a Side Salad for only $3.29. Substitute side for Side Salad only $9.29 All BBQ sandwiches are topped with our homemade BBQ sauce.
PULLED PORK SANDWICH Slow-smoked and finished with our Cowboy BBQ sauce. $8.89
2 PORK SLIDERS Mini pork sandwiches. $8.49
FRENCH DIP ROAST BEEF SANDWICH (When Available) Slow roasted beef sliced with melted Jack cheese on fresh hoagie bun. $12.49
2 BURGER SLIDERS $7.99
2 CHEESEBURGER SLIDERS $8.49
"A BETTER" BACON CHEESEBURGER Cheddar Cheese, bacon, lettuce and tomato - atop a tasty char-grilled burger. Sgl. $9.49 Dbl. $13.49
COLOSSAL CHEESEBURGER Sgl. $12.99 Dbl. $15.99
CHAR-GRILLED HAMBURGER Classic served with lettuce and tomato. Sgl. $8.39 Dbl. $11.89 With Cheese Sgl. $9.99
PULLED BARBECUE CHICKEN SANDWICH Pulled BBQ Chicken with grilled Monterey Jack cheese. $8.29
BRISKET SANDWICH Slow smoked with sauce on top. $10.29
THE "B-B-Q" SANDWICH Fried chicken tender sandwich dipped in BBQ & BBQ Sauce together. Served with Ranch. $7.89
CABOSSA SIDA Pulled BBQ chicken breast and dressing on a Brioche bun. $9.59
M.S. JUICE ON TEXAS TOAST Traditional bacon, lettuce & tomato on Texas Toast. $7.99
LOADED QUESADILLA with BBQ PORK Grilled pork, cheese, lettuce, tomato and onions with bbq sauce on the side. Served with one side. $9.79

LEGENDARY PLATTERS & MORE
Each platter served with two sides (except pasta). Add a Side Salad for only $3.29. Substitute one side for Side Salad only $9.29
CHICKEN TENDERS Tenders fried or grilled. Try them dipped in BBQ, Buffalo, Woody’s Spicy Hot Sauce, or Naked. Reg. $9.49 Large $13.19
PULLED PORK Slow smoked and covered with our BBQ sauce. Reg. $7.99 Large. $11.19
SMOKE TURKEY Smoked white meat turkey breast with BBQ sauce stop. Reg. $10.19 Large $13.49
FLYIN' CHICKEN WINGS Try them naked, dipped in BBQ, Buffalo or our Woody’s Spicy Hot Sauce. Reg. $11.19 Large $13.19
BEEF BISCUIT Slow smoked with BBQ sauce on top. Reg. $10.79 Large $15.19
SMOKED CHICKEN Ribs or pulled (Smoking process causes chicken to have a pink cast) Reg. $7.99 Large $11.49
ONE STAR CHICKEN Grilled chicken breast topped with sautéed mushrooms, onions and melted pepper-jack cheese. Reg. $10.39 Large $15.29
MANHANDLER POTATO Baked potato loaded with cheese, butter, sour cream, pulled pork and BBQ sauce. No Side $9.99 One Side $11.49 Two Sides $12.99
ONE STAR BEEF Chargrilled Beef Patty topped with sautéed mushrooms, onions and melted pepper-jack cheese. Reg. $10.99 Large $15.29
CHICKEN & BROCCOLI ALFREDO Penne pasta, chicken, broccoli with creamy sauce. $12.99
ALFREDO Penne pasta, shrimp, red peppers with zesty flavor. $13.99
ADD A SHRIMP SKEWER $4.99
ADD A KABOB $8.49

TASTE TEMPTING SIDES $2.29
Garlic Mashed Potatoes, Bbq Baked Beans, Cole Slaw, Just Potato Salad, House Fries, Skinny Fries, Sweet Potato Crunch, Cheesy Macaroni, Baked Sweet Potato, Twice Baked Potato, Green Beans, Steamed Vegetables, Steamed Broccoli
Substitute A Side For One Of Our Hand-breaded Veggies: Mushrooms, Squash, Pickles Or Onion Rings $ 1.00
PREMIUM SIDES: SIDE SALAD Garden Or Caesar $3.29; BAKED POTATO: Butter & Sour Cream $2.79; LOADED BAKED POTATO: Butter, Sour Cream, Bacon & Cheese $3.29; CHEESE FRIED $2.79

**Daily Specials**

3 Pc Tenders or 2 Pc Dark or White Chicken w/1 Side, Drink..........................$5
Hamburger Combo w/1 Side, Drink...........$6

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Bar-B-Que Plate 5.99
Hamburger Steak Plate 5.99

**Salads**

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**Seafood**

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**Sandwiches**

- Battered Steak 2.99
- Bar-B-Que 2.50
- Fish 2.25
- Breast or Thigh 2.75
- Chicken Salad 2.49
- Hot Dog 1.25
- Slow Dog 1.50
- Chili Dog 1.50
- Sausage Dog 2.25
- Corn dog 1.25

**Side Orders**

- Green Beans 1.59
- French Fries 1.59
- Mashed Potatoes 1.59
- Slaw 1.39
- Potato Patty 50c
- Onion Rings 1.50
- Biscuit 50c
- Apple Tart 95c
- Battered Fries lg 3.00 sm 1.76
- Mac-n-Cheese 1.59
- Okra 1.59
- Banana Peppers 2.99

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**Steaks**
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**Seafood**
Catfish, Shrimp, Oysters, Frog Legs, Gator Tail, Stuffed Crab, Flounder, Pangasius Fillet, Mahi Mahi, Salmon, Mullet, Crabs Legs, Scallops, Fish Fillets

**Other Favorites**
Salads, Chicken Tenders, Pork Chops

**Desserts**
Cakes: Chocolate, Caramel, Coconut, Pineapple, Walnut

Thursday: 5 p.m.-9:30 p.m. • Friday & Saturday: 4 p.m.-9:30 p.m.
How college students can save when dining out

Dining halls may be the eatery of choice for college students, but that does not mean students don’t enjoy dining out. Tight budgets may make it difficult for some to dine out very often, but there are various ways for students to make dining out more affordable.

Take advantage of your student status. Many restaurants in the vicinity of college campuses offer student discounts to patrons who present their college identification cards to their servers or cashiers. Students who patronize such restaurants can save substantial amounts of money.

Look for discount nights. Just like many college-area restaurants offer discounts to customers who present their student ID cards, others may host discount nights when certain items on their menus are offered at substantially discounted prices. Such discounts are traditionally offered on nights that would otherwise be slow nights for restaurants. Mondays, Tuesdays and Wednesdays tend to be slow nights for many establishments, and students might be able to find great meal deals on these nights.

Abstain from alcohol. College students who are of legal drinking age can save money on date nights by abstaining from alcohol. A bottle of wine tends to be considerably more expensive in a restaurant than it would be if customers were to purchase the same bottle at a nearby liquor store. College students who still want to enjoy a drink during their next dinner out can save money by visiting BYOB restaurants.

Embrace food sharing. Some restaurants offer food sharing or “family style” options to parties that exceed certain sizes. This can be a great way for college students to dine out and save money, as the cost per person might be less when sharing plates than it would be when each person is paying for his or her own entrée.

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Pizza continues to remain a popular comfort food and go-to staple for quick, family-friendly meals. Statistics Brain reports that 93 percent of Americans eat at least one piece of pizza per month. Five billion pizzas are sold worldwide each year, and the United States accounts for three billion of those pizzas. The average person will eat 46 slices of pizza each year. The world can thank Raffaele Esposito for creating the first pizza that resembled the pizza the world knows today. Esposito created the pizza for Italy’s Queen Margherita when she visited Naples in 1889. The crust was garnished with tomatoes, mozzarella and basil to represent the national colors of Italy: red, white and green.

Social media has had a profound impact on various industries, and the restaurant business is no exception. According to the 2018 Dining Trends Survey from Zagat, 53 percent of the nearly 13,000 diners surveyed indicated they browse food photos on social media. Perhaps more interesting to restaurant owners is that 75 percent of those who admitted to browsing food photos on social media indicated they have chosen restaurants based on such photos. Customers who take photos of the foods they order and then share those photos via social media are essentially providing restaurants with free advertising. In fact, Zagat notes that many new restaurants feature interior designs that include photo-friendly lighting, reflecting that restaurant owners recognize the benefits of their customers stopping to snap a photo before diving into their meals.

Tipping men and women who work in the food service industry is commonplace in the United States and Canada, where citizens typically tip between 15 and 20 percent when dining out at restaurants. But American and Canadian travelers about to depart for overseas destinations may want to familiarize themselves with the practices regarding gratuities before their planes touch down. Some countries automatically add gratuities onto customers’ bills. For example, the government in Dubai mandates that a 10 percent service charge be added to all hotel, restaurant and bar bills. This service charge is then divided by the staff at the establishment, making the charge the equivalent of a tip. Diners in Morocco, where the gratuity is sometimes included in the bill, might be surprised to learn that a 10 percent tip in that country is considered generous. Tips are included in the bill in Costa Rica, where travelers need not feel obligated to leave any additional gratuities. Service is often included in the bill within the United Kingdom as well, though travelers should inspect the bill before assuming gratuity was included. Visitors to Spain should not feel obligated to leave a gratuity larger than 13 percent, and even a tip in the range of 7 percent is considered acceptable.
For all your eats...

$5 Combo Special Each Day

Bobby’s Breakfast
Breakfast #1.................................. $5.29
Breakfast #2.................................. $4.59
Breakfast #3.................................. $5.39
Breakfast in a Cup.......................... $4.09
Egg Beater Breakfast....................... $3.99
BLT on Toast................................ $3.79
Grilled Cheese on Toast.................. $2.79
Sausage Sandwich.......................... $3.29
Sausage & Egg on Toast................... $3.09
Bacon & Egg on Toast..................... $3.29
Ham & Egg on Toast....................... $3.29
Sausage Dog.................................. $3.59
Steak & Egg on Toast..................... $3.39

Homemade Biscuits
Sunrise Biscuit Link, Sausage & Egg..... $3.39
Country Boy Steak, Egg & Cheese........ $3.79
Sausage Biscuit............................. $2.39
Ham Biscuit.................................. $2.49
Steak Biscuit................................ $2.89
Jelly Biscuit.................................. $1.69
Egg Biscuit/Sandwich....................... $2.49
Chicken Biscuit............................. $2.89
Bacon Biscuit................................ $2.69
Sausage Gravy & Biscuit.................. $3.09
Bagel w/Cream Cheese..................... $3.09
Cinnamon Biscuit......................... $2.79

Breakfast Sides
Grits............................................ $1.99
Order of Toast.............................. $1.69
Ham............................................ $2.25
Bacon........................................ $2.35
Sausage Patty............................... $2.25
Sausage Link............................... $3.09
Hash Browns (Sm/Lg)...................... $2.09/$2.49
Blueberry Muffin......................... $2.19
Additional Pancake....................... $1.79
Single Order Pancake & Syrup......... $3.99

Combo Meals
#1 Two pc Dark Chicken.............. $5.09
#2 Nugget Plate......................... $7.29
#3 Ham & Cheese Sandwich........... $6.09
#4 Steak Sandwich....................... $6.09
#5 Slaw Dog............................... $6.09
#6 Chicken Salad Sandwich......... $6.09
#7 Single Hamburger..................... $7.09
#8 Gourmet Burger....................... $7.99
#9 Tilapia Fish Plate............... $7.99

Family Combo Meals
#1 Chicken Nugget...................... $18.09
#2 Family Chicken 8 pcs.............. $18.69

Sandwiches & Burgers
Single Hamburger....................... $3.89
Double Cheeseburger................... $5.49
Gourmet Burger......................... $4.99
Double Hamburger....................... $4.69
Bacon Cheeseburger.................... $4.59
Bacon Double Cheeseburger.......... $6.09
Low Carb Bacon Double Cheeseburger $6.09
Junior Hamburger....................... $2.99
Baby Burger (1 or 3)................. $1.59/$3.59
Steak Sandwich......................... $3.89
Breast Fillet: Fried or Grilled......... $4.69
Turkey Club............................... $5.09
Chicken Club............................. $5.09
Ham Sandwich............................ $3.89
Chicken or Tuna Salad on Toast.... $3.89
Tilapia Fish Sandwich............... $3.89

Fried Chicken
2 Piece (White/Dark).................... $5.79/$4.39
Breast Box (1pc/2pc/3pc)............. $4.69/$6.49/$8.19
Add Breast............................... $2.60
4 Pieces Mixed.......................... $7.69
Wing Box (4 Wings)..................... $5.79
Chicken Nugget Plate............... $6.89
Grilled Nugget Plate............... $7.19
Liver & Gizzard Plates
8 pc (Barrel/Meal)...................... $12.39/$18.69
12 pc (Barrel/Meal)................. $16.99/$22.69
16 pc (Barrel/Meal)............... $22.09/$26.69

Homemade Sides
Onion Rings $3.49
Potato Logs $3.49
French Fries (Sm, Lg) $2.39/$2.69
Waffle Fries $2.69
Crinkle Fries (Sm, Lg) $2.39/$2.69
Smiley Fries $2.69
Cheese Sticks $4.39
Cole Slaw (Sm/Lg) $2.29/$3.69
Baked Beans (Sm/Lg) $2.29/$3.69
Mashed Potatoes (Sm/Lg) $2.29/$3.69
Green Beans (Sm/Lg) $2.29/$3.69

Fresh Garden Salads
Grilled or Fried Chicken, Caesar Salad, Chef Salad, Mini Chef Salad, Chicken Salad on Lettuce, Tuna Salad, Camel Rider: Veggie, Chicken, Ham, Turkey or Bacon, Taco Salad

Homemade Desserts
Italian Ice, Ice Cream,
Big Chocolate Chip Cookie, Apple Tarts, Fudge Brownies, Rice Krispie, Peanut Butter Rice Krispie, Strawberry Cake, Blueberry Muffin

MORE
Hot Dog................................. $2.29
Corn Dog, Slaw Dog, Chili Dog........ $2.59
Chili (Sm/Lg)......................... $3.09/$3.49
Chili Special........................ $5.19
Chili, Grilled Cheese, Sm. Drink
Homemade Stew (Sm/Lg)........... $3.29/$3.69
Homemade Stew Special........... $5.39
Sm Stew, Grilled Cheese, Drink
Child’s Meal......................... $4.39
w/Fries, Baby Drink, Toy

*Gluten Free Bread Available Upon Request.

Bobby’s
201 W. Ward St., Douglas
912-384-3660 • 912-383-6179

Mon-Fri 6:30am-4pm
Sat 6:30am-2pm
Dining out is a great way to celebrate life’s milestones or simply reconnect with friends and loved ones. Research firm NPD Group found that, by the end of 2015, restaurant visits by consumers increased by 700 million compared to just five years prior.

While chain restaurants invest heavily in advertising, independently owned restaurants do not have those same resources. Multi-unit chains also have more pull with suppliers and might be able to negotiate better deals, or can spread operational costs across various locations. Too often diners are not aware of the vast array of tasty, well-priced and artisanal foods awaiting them just down the street. But dining out at local eateries can be beneficial in various ways.

- **High-quality food**: Many local establishments have complete control over their suppliers and menus. As a result, they can be picky with regard to the vendors they use and the produce, meats, dairy, and other ingredients that they select. Many small, independently owned restaurants team up with local organic farmers and distributors to supply a farm-to-table experience that many diners now enjoy.
- **Freedom of experimentation**: Although chain restaurants may have to meet approval from administrative boards and marketing departments before they can introduce new fare, independently owned restaurants can let their diners decide which foods remain on the menu and even adapt to community trends. Local restaurants may take pride in serving cultural or regional foods.
- **Ability to customize**: Independently owned restaurants may be more amenable to adapting recipes or making substitutions to meet diners’ requests. Skilled local chefs can think on the fly and modify recipes, which may not always be possible in chain establishments.
- **Crowd control**: Local restaurants tend to be smaller and more intimate than many chain restaurants. This can translate into a calm dining experience. When crowds are small, the noise level inside the restaurant may be muted and service may be fast because there aren’t as many tables to serve. Furthermore, local establishments, although concerned about making a profit, may be less worried about table turnover rate, preferring to let diners linger if it means repeat business.
- **Familiar faces**: Some diners enjoy being a “regular” at their favorite local restaurants. Local dining spots also become gathering locations for residents in the know, instead of passing-through tourists or commuters.

Much can be said about the advantages of patronizing local eateries. Men and women who want unique dining experiences can give local, independently owned establishments a try.

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**Covered Wagon**

**Down Home Southern Cooking**

**MONDAY**

Fried/Baked Chicken, Fried/BBQ Ribs, Meat Loaf, Hamburger Steak

**TUESDAY**

Fried/Baked Chicken, Ham, Turkey, Fried Pork Chops, Chicken & Dumplings

**WEDNESDAY**

Fried/Baked Chicken, Salmon Patties, Meat Loaf

**THURSDAY**

Fried/Baked Chicken, Hamburger Steak, Hot Wings, Fried Pork Chops

**FRIDAY**

Fried/Baked Chicken, Fish, Shrimp, Sausage

**SUNDAY**

Fried/Baked Chicken, Roast Beef, Meat Loaf, Fried Pork Chops, Turkey, Chicken & Dumplings

**Sidess**: Macaroni And Cheese, Green Baby Limas, Cabbage, Green Beans, Mashed Potatoes, Peas With Snaps, Turnips, Broccoli And Cheese, Lima Beans, Rice, Chicken And Rice, Gravy, Dressing, Cream Corn, Sweet Potato Souffle, Cut Sweet Carrots, Squash

**FRIDAY EXTRA SIDES**: Twice Baked Potato, Slaw, Grits, Baked Beans, Hush Puppies

**Salad Bar And Soup**

**Country Buffet & Catering**

*Covered Wagon* (Opposite)

*Dining in downtown Douglas* (Overleaf)
Dining out is big business. A 2016 Consumer Reports survey of more than 68,000 subscribers projected that Americans would spend $720 billion at restaurants in 2016 alone. That equates to nearly half of every food dollar spent in the United States.

Dining out is a great way to try new things, experience new cultures without traveling overseas and spend time with friends and family. But men and women who are dieting or trying to gain greater control over the foods they eat may be nervous about dining out. Many restaurants feature nutritious foods that won’t compromise dieters’ goals of eating healthy. Dieters concerned about veering off course when they dine out can take the following steps to stay on course.

- Research menus before choosing a restaurant. Apps such as Grubhub and Seamless make it easier than ever for diners to explore menus before booking reservations. Diners can utilize such apps or their corresponding websites to peruse menus so they can rest easy knowing they will ultimately patronize restaurants that won’t compromise their commitments to eating healthy.
- Order an appetizer instead of an entrée. Controlling portion sizes can help dieters lose weight and keep the weight off. But many restaurants understandably serve large portions in an effort to ensure their customers get enough to eat and don’t feel cheated when the bill is presented. Dieters worried about entrée portions and their ability to avoid the temptation to eat large portions can order exclusively from the appetizers menu. Appetizers are meant to be shared, so they should be filling when eaten by just one person. And many restaurants’ appetizers menus are just as varied as their entrée offerings.
- Skip or split dessert. Few people have the time or ability to prepare restaurant-style desserts at home. That makes desserts even more special when dining out. However, dieters may want to skip dessert if the dessert offerings are limited to high-calorie, sugar-laden offerings. Dieters who simply must indulge in dessert can split desserts with fellow diners or opt for low-calorie fare such as fruit.
- Dine out infrequently. Dieters can indulge in favorite foods or less healthy fare every now and then without feeling guilty. In fact, many dieting experts suggest the occasional indulgence as a motivator or reward for hard work. Diners who dine out infrequently can use their special nights out as their opportunities to indulge. Avoid overindulging, which can be both unhealthy and uncomfortable.

Dining out is incredibly popular, and diets don’t have to avoid their favorite restaurants.
El 1800 Mexican Restaurant

Appetizers • Nachos • Salads • Fajitas • Quesadillas • Desserts
Lunch Specials • Kids Plates
Combinations • A La Carte • Side Orders
Chicken / Vegetarian / Steak / Seafood

Our friendly staff is waiting to serve you!

1600 Peterson Ave S, Douglas / 912.260.0090 / Fax: 912.260.1046