

Menz Restaurant & Bar

The Menz Times

The Menz Family Tradition Continues

Written by **DERRI SCARLETT**

Back in 1926, William Hennis had something on his mind. His 19-year-old grandson, Franklin Menz, was in the hospital for an extended period, and had lost a leg to cancer.

Fearing that Franklin had little to look forward to, and knowing that – in those days – finding a job would be difficult, Granddad Hennis decided to give Franklin a piece of ground he owned on Route 47 in Millville. His hope was that Franklin could make himself a little business and have something to do with his time.

Eighty years and several moves later, Franklin's little business is still going.

Franklin put that original property to good use, selling produce to passers-by.

By 1930, he expanded his operation to a roadside stand, where he sold hot dogs and hamburgers and pumped gas at 12 gallons per dollar.

In 1933, he bought a beer license (the forerunner of a liquor license) and began serving a "full" menu, which included 25- and 35-cent dinners.

Franklin's early waitress staff included a young Millville woman named Marie Quinn. Preliminary arguments showed they might be onto something, and in 1937 she took on the additional job of being Mrs. Menz.

She brought several recipes to the family business, and more evolved through the years. Even now, her deviled crabs, cole slaw and banana whipped cream pie are favorite staples of their menu.

When Route 55 came through the Millville area, their restaurant was a casualty of progress, and soon after, Franklin and Marie brought their family to Rio Grande, where they bought Fort Apache, a recreated Old West town, and turned it into a campground.

During and after this venture, they operated several businesses, but none were as satisfying as their original.

In 1976, his children, now grown, were bitten by the restaurateurial bug and Franklin and Marie found themselves back in the business, this time accompanied by Denise, Trudy and Jay Menz.

They opened Menz's Seafood Take Out on July fourth of that year and added a dining room the following January.

Like the buildings, the furnishings, antiques, bric-a-brac and oddities have been collected through the years. The restaurant is now a staple for "locals" and visitors alike.

The restaurant's latest acquisition was the purchase of a liquor license in June of 2000. By July, the new enclosed front porch bar was in full swing, including Happy Hour every Friday night complete with the hors d'oeuvres and specialty drinks.

The Menz family is continuing the tradition born many years ago, not too far away; to give people a good meal at a fair price and make them want to come back.

The seafood we use is the freshest and locally caught. We offer mako, swordfish, shad, flounder and scallops when in season, from our local fishermen. We use only jumbo lump crabmeat.

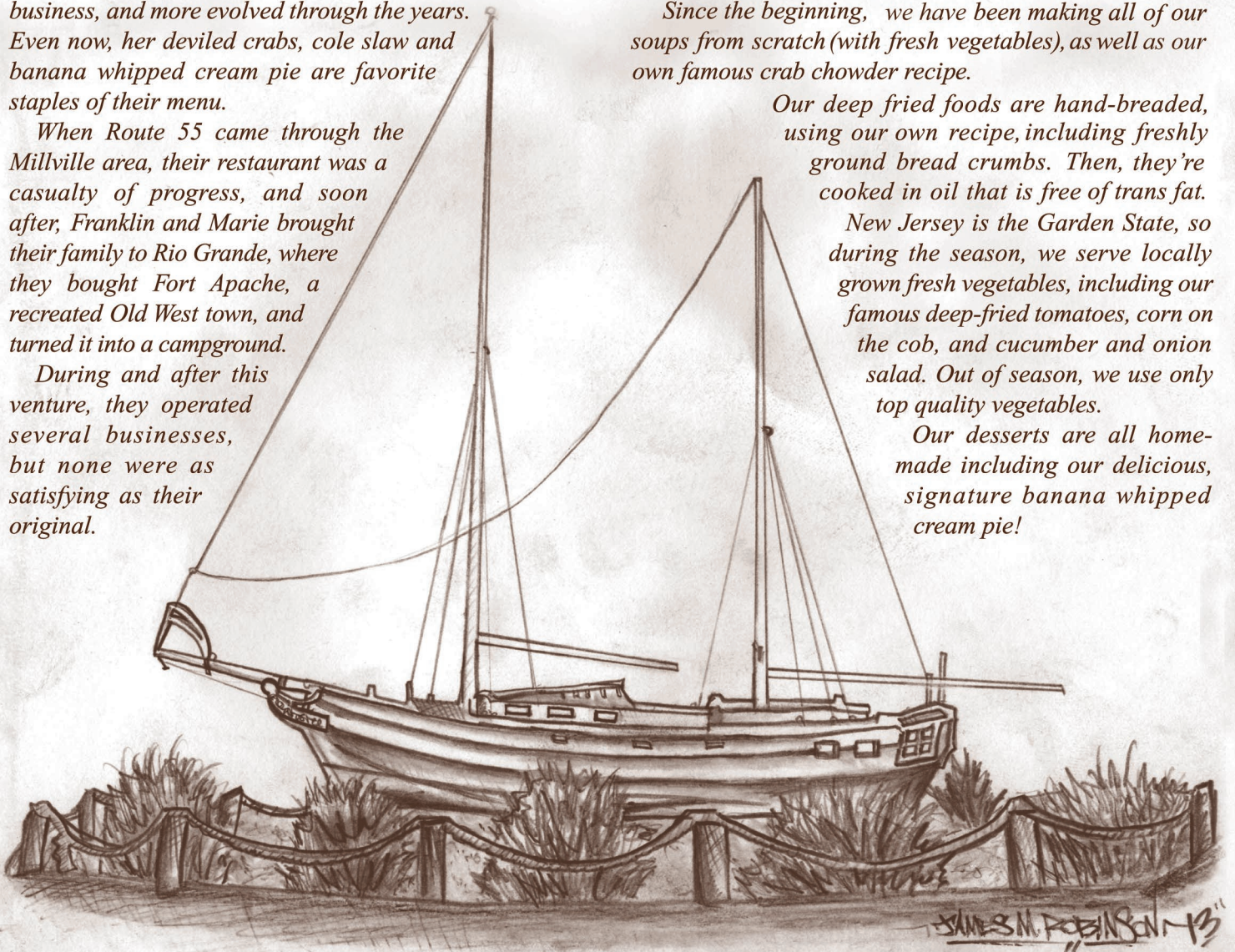
Our prime rib is certified Black Angus and our steaks are USDA choice center cuts. Jay Menz hand slices our select veal tops and preps our fish on the premises.

Since the beginning, we have been making all of our soups from scratch (with fresh vegetables), as well as our own famous crab chowder recipe.

Our deep fried foods are hand-breaded, using our own recipe, including freshly ground bread crumbs. Then, they're cooked in oil that is free of trans fat.

New Jersey is the Garden State, so during the season, we serve locally grown fresh vegetables, including our famous deep-fried tomatoes, corn on the cob, and cucumber and onion salad. Out of season, we use only top quality vegetables.

Our desserts are all home-made including our delicious, signature banana whipped cream pie!



SOUPS

All Soups made in Our Kitchen!

CUP BOWL

Our Famous Crab Chowder	
<i>Slightly tangy with a tomato base, loaded with crabmeat & fresh vegetables</i>	
Cream of Asparagus	
New England Clam Chowder	
Baked French Onion	
<i>Fresh Bermuda onion in a delicately seasoned broth with a toasted garlic butter crouton, topped with provolone cheese, swiss cheese and grated parmesan.</i>	

SALADS

Peppercorn Steak Salad

Filet seasoned w/peppercorn spices, sliced over a bed of romaine lettuce, tomato, w/roasted reds, top w/shaved parmigiano reggiano cheese, onion, straws, w/house steak dressing

Wedge Salad

Iceberg lettuce, diced tomatoes, red onion, crumbled blue cheese and bacon, drizzled with blue cheese dressing

Caesar Salad	
Add Grilled Chicken	Add Grilled shrimp (5).....
Add Grilled Salmon	Add Maryland Crab Cake
Aunt Madge’s Fresh Garden Salad	
<i>Springmix & Romaine Lettice, cucumbers, tomatoes, carrots and croutons with your choice of dressing</i>	

APPETIZERS

Sassy Shrimp

Flash fried shrimp tossed in a sweet chili sauce served over a crisp bed of iceberg lettuce.

Our Homemade Mozzarella Sticks	Dozen of Steamers.....
<i>Served with homemade marinara sauce</i>	<i>Prepared in an irresistible garlic white wine sauce</i>
Shrimp Cocktail.....	Coconut Shrimp
Clams Casino (6)	<i>Our own recipe of coconut breading, deep fried to a golden brown, served with our delectable plum sauce</i>
Clams on the Half Shell (6).....	

VEGETABLES

Vegetable of the Day • Homemade Mashed Potatoes • Baked Potato • French Fries • Macaroni & Cheese Stewed Tomatoes • Homemade Cole Slaw • Apple Sauce • House Salad	
Vegetable Platter (choice of 4).....	Side Order of One Vegetable.....
Spaghetti May Be Substituted for Two Vegetables	Side Order of French Fries

Gluten Free is available

ENTREES

Served with 2 Vegetables, Rolls & Butter, Homemade Muffins

All Entrees are prepared to order ~ Please be patient

Maryland Style Crab Cakes

Made with our own special blend of lump crabmeat, butter, spices, sweet red pepper & onion

SEAFOOD

FRIED

Fried items are dipped in fresh egg and whole milk, hand breaded with fresh ground bread crumbs, and fried in pure **trans fat free oil**.

Fried Seafood Combo

Filet of Fish, Scallops, Shrimp & Maryland Style Crab Cake

Lobster Tails

Three-4 ounce, top quality, cold water, South American tails

Homemade Deviled Crab Cakes (2).....

Mrs. Menz's original recipe of jumbo lump crabmeat in a lightly seasoned creamy butter rue

Flounder

Shrimp

Stuffed Shrimp with 100% Crabmeat Stuffing (4).....

Scallops

Coconut Shrimp Dinner Homemade

Served with a delectable plumsauce

SEAFOOD

BROILED

Crab Au Gratin

100% crabmeat smothered with cheese sauce Topped with parmigiana cheese

Crab Imperial

Made with pure lump crabmeat ~ our special blend of spices with red peppers and onion

Our Homemade Baked Deviled Crab

Our original recipe of jumbo lump crabmeat in a lightly seasoned creamy butter rue and baked to perfection!

Lobster Tail

Three-4 ounce, top quality, cold water, South American tails

Stuffed Shrimp with Crab Imperial.....

Flounder

Flounder Stuffed with Crab Imperial

Scallops

Salmon Stuffed with Crab Imperial

Petite Stuffed Salmon

Special Salmon

Salmon lightly blackened with Teriyaki glaze

Broiled Seafood Combo

Salmon, Scallops, Stuffed Shrimp & Lobster Tail.

Gluten Free is available

All Deep Fried Foods Are Cooked In Trans Fat Free Oil!

MEAT & POULTRY

We Serve USDA Choice Beef and Select Veal Tops Only

Chicken Cutlet Parmigiana

A tender, boneless breast of chicken hand breaded in our own seasoned fresh bread crumbs, topped with homemade marinara sauce & Provolone cheese

Pork Chops

Two 8 ounce center cut, pan seared Montreal style

Eggplant Parmigiana.....

Fresh eggplant, sliced & hand breaded in our own seasoned breadcrumbs, deep fried to a golden brown, topped with provolone cheese & homemade marinara sauce.

Blackened Chicken.....

A whole, tender chicken breast, coated with our special blend of spices and pan seared

Fresh Veal Cutlet Parmigiana.....

Hand sliced on Premises served with homemade marinara sauce and Provolone cheese

Fresh Veal Cutlet.....

Served with red or brown gravy

Filet Mignon 8oz.....

Choice center cut filet served with compound butter (mid well & well done are served butterflied)

Surf and Turf.....

Two-4 oz. tails and 8oz. center cut filet served with compound butter.

Top quality, cold water South American tails.

Chicken Cutlet

A tender chicken breast hand breaded in our seasoned fresh bread crumbs

Chicken Tenders Dinner

Spaghetti & Meatballs

SEE SPECIAL BEVERAGE MENU & HOMEMADE DESSERT MENU

BEVERAGES

Coffee/Decaf.....

Hot Tea-Regular/Decaf

Ice Tea Fresh Brewed

Milk or Chocolate Milk

Soda 16 oz. (One refill)

Pepsi, Diet Pepsi, Sierra Mist

Root Beer, Fruit Punch, Lemonade

Ask to see our Exciting Children's Menu

CALL 609-886-9500

FREE WIFI

Gluten Free is available



All Dining Rooms Are Smoke Free

MARIE MENZ ~ 1916-2002

Marie Menz, aka “The Duchess,” was the hand that rocked the cradle and made the rules in the Menz family until her death in 2002.

Wife of the late, great J. Franklin Menz, she was the acknowledged matriarch of the family, “the iron fist in the velvet glove.”

The Duchess had a large circle of friends, mainly because she was at home with everyone. During her life, there were lean times and times of plenty, but she never changed. She was equally at ease with her well-to-do friends and her workers.

A dignified and discreet gentlewoman, she was the unofficial Miss Manners for all who knew her: quiet and calm but unyielding, especially when pressing her case for doing the right thing.

She was also known to channel Mae West from time to time. One of her trademark lines, a la Mae West was, “It’s better to be looked over than to be overlooked.” And – her big hats, big earrings and red, red lipstick – she never was. (She kept her hair red too, which she claimed was hers by her Irish birthright!)

She was a devout pinochle player, hosting raucous games that lasted until the sun came up.

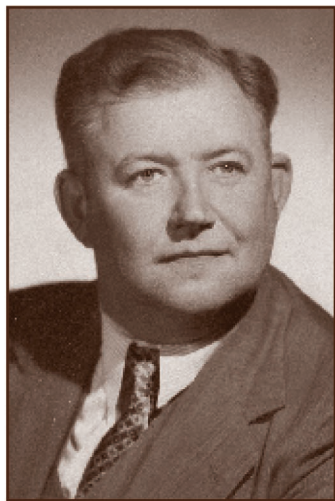
In the various restaurants she opened and operated with her husband, and later her children, she preferred to work behind the scenes. Despite advancing years, she put in many long hours in the restaurant, until illness kept her away. There she was known for her efficiency and calmness, cutting through the sometimes frantic desperation around her with a quiet, “What do you need right now?”

The Duchess lives on in the hearts of her family and friends,

and in the restaurant’s dedication to quality and good times.



J. FRANKLIN MENZ ~ 1907-1992



Frequent visitors to our restaurant may notice something missing. The decor hasn’t changed, nor has the menu.

In November 1992, the patriarch of our clan, Franklin Menz (“Pop Menzie” to our younger visitors) ended a long life dedicated to good food and good works.

For the benefit of those who

never knew him, Pop held court near our cash register for the last several years. From a large recliner chair, he greeted old friends and welcomed new ones, explaining his left-handed handshake as “closer to the heart.”

Children especially took to him, particularly when he promised them lollipops if they “cleaned their plates.”

When children were bold enough to ask him how he’d lost his leg, he would regale them with a horrific – and completely untruthful – story of wandering into the street as a young boy when his parents told him not to. (When he really lost his leg to cancer more than 60 years ago.) In his cautionary tale, he described that he has lost his leg due to an errant truck. He’d end his story by looking the child right in the eye and saying, “You’d never go out in the street without looking, would you?”

Pop was a large and friendly man whose ready smile and

boisterous spirit survived his 60-year battle with cancer and fueled his rise as a restaurateur from his early start with a hot dog stand in Millville, New Jersey. One of the few things that troubled him was a child in need.

He earned a reputation early on as someone who shared whatever good fortune he had with those who needed it. If he learned of a child without shoes for school, or milk for breakfast, he reached into his pocket and the necessary item appeared.

To draw attention to a group of children forced to make a dangerous walk to school, he escorted them in his wheelchair. Shortly thereafter, the school district provided a bus.

Forceful and gruff, Pop was not what today would be termed “politically correct,” but he was ahead of his time in respecting anyone who earned it – regardless of race or sex. And, he demanded the same for himself.

Anyone who underestimated him because of his wheelchair soon learned differently. He built businesses and bounced ruffians, and he was, in general, a learning experience to those who thought a wheelchair was a “handicap.”

His lifetime dedication to service did not go unnoticed, and he received many awards and honors over the years. The last came shortly before he died, when Governor Jim Florio presented him with the state’s “Humanitarian of the Year” award. Representative William Hughes, Senator Frank Lautenberg, and Middle Township Mayor Michael Voll were in attendance. But perhaps he would have been most pleased by the tribute he received posthumously at the end of the year, when he was named Honorary Grand Marshal of the Middle Township Christmas Parade. It was an event filled with laughing children and good will towards men, two of his favorite things.