

Barto's

Idle Hour

Phone 232-9834 or 232-9813

Established 1951

Closed Sunday & Monday

This is a Set Menu – Extra Charge for Substitutions

APPETIZERS

Livers	\$7.00
Gizzards	\$7.00
1/2 & 1/2 (Livers/Gizzards)	\$7.00
1/2 Order Livers or 1/2 Order Gizzards	\$5.50
Mushrooms	\$4.50
Cauliflower	\$4.50
Jalapeño Cheese Balls	\$5.50
Onion Rings	\$7.25
Combination (Onion Rings, Cauliflower, Mushrooms)	\$12.75

CHICKEN DINNERS

1/4 Mixed (3 pc.) (leg, thigh, wing)	\$8.75	1/2 Mixed (5 pc.) (breast, leg, thigh, wing, back)	\$11.75
Breast, Wing	\$9.00	One White	\$8.50
One Dark	\$7.50	Two Dark	\$8.75
One White, One Dark	\$8.50	Two White, One Dark	\$11.50
Two White	\$10.50	Three Dark	\$10.75
Two Dark, One White	\$11.25	Two White, Two Dark	\$13.50
Three White	\$11.75	Four White	\$13.00
Four Dark	\$12.25	Five White	\$17.00
Five Dark	\$15.00	Four Wings	\$8.25
Five Back	\$5.50	2 Strips w/2 sides	\$10.00
		Chicken Strips	\$3.50 each
Child's Plate (Leg, and choice of side) 12 & under	\$5.50		
Gizzards and/or Livers	\$7.75		
1/2 Gizzards or 1/2 Livers	\$6.25		

Above Dinners Served with Choice of Two: Potato Salad, Slaw, Applesauce, Baked Potato, French Fries, or Cottage Cheese

\$2.00 Extra for Substitution of Onion Rings, Tossed Salad or Loaded Baked Potato

USA FRESH CUT STEAKS & FROM THE GRILL

*Bacon Wrapped Filet, Small (8 oz.)	\$32.75
*Bacon Wrapped Filet, Large (12 oz.)	\$42.25
*Rib Eye	\$33.50
*Hamburger Steak	\$12.25
Mushrooms on Steaks	\$2.00
Loaded Baked Potato	\$2.00
Grilled Chicken Breast	\$10.75
Grilled Lemon-Peppered Cod	\$10.75
Lg Salad with Grilled or Fried Chicken	\$9.75

(Not Responsible for Steaks That Are Ordered Well Done) All Steaks and Grilled Dinners

Served With Tossed Salad and Choice of Potato

SEA FOOD

Large Cod Fish	\$9.00
Breaded Jumbo Shrimp	\$9.50
Served With Sauce, Tossed Salad, Choice of Potato	

We Reserve the Right to Add 20% Gratuity on Parties of 8 or More.

Consuming raw or under-cooked foods may increase risk of food borne illness.

SANDWICHES

*Hamburger	\$4.00	*Double Hamburger	\$6.00
* Cheeseburger	\$4.50	*Double Cheeseburger	\$6.50
*Burger served with mustard, pickle and onion		*Triple Cheeseburger	\$8.50
Fried Fish Sandwich on a Bun	\$5.00		
Grilled Chicken Sandwich	\$6.50		
Grilled Fish Sandwich	\$6.50		
Grilled Cheese	\$3.25		
Add Fries to Sandwich	\$2.00	Add Onion Rings to Sandwich . . .	\$3.00
Add Mushrooms to Sandwich . . .	\$1.25		

SIDE ORDERS

French Fries	\$2.50
Baked Potato	\$2.50
Loaded Baked Potato	\$5.25
Side of any Salad Dressing	\$0.75
Potato Salad	\$2.00
Slaw or Applesauce	\$2.00
Cottage Cheese	\$2.75
Dry Bleu Cheese	\$2.00
Tossed Salad	\$3.00
Shredded Cheese	\$0.75

WISHBONE DINNERS \$0.75 EXTRA EACH WHEN AVAILABLE

11 pc Bucket To Go Only (No Salads or Bread Included) (Tax Included)	\$17.50
16 pc Bucket To Go Only (No Salads or Bread Included) (Tax Included)	\$26.25
22 pc Bucket To Go Only (No Salads or Bread Included) (Tax Included)	\$35.00
Potato Salad or Slaw	Pint \$3.00 Quart \$5.50

BEVERAGES

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Root Beer, Ice Tea, Sweet Tea, Lemonade - \$3.00

Coffee, Hot Tea - \$2.00

Hot Cocoa - \$2.00 • Milk - \$2.50 • Bottled Water - \$2.50

**(no refills)

Domestic Beers – Wine – Well Drinks – Call Drinks – Frozen Drinks

Ask About Our Catering Services

Here's Our Story...

Ray Barto began working at the Idle Hour before he ever owned the dance hall. When the opportunity arose, he purchased the establishment in the summer of 1951. As fate would have it, that decision not only marked the beginning of his journey as a business owner—it also led to the start of a lifelong romance.

A few years later, a beautiful young nursing student named Carolyn Ward made her way to Frontenac from Ft. Scott with friends for a night of dancing at the Idle Hour. Ray, never one to let a good thing slip through his fingers, married Carolyn on June 13, 1959.

Together, they transformed Barto's Idle Hour into what it is today. Ray and Carolyn expanded the business in the mid-1960s by adding a kitchen and restaurant. Fried chicken became the signature offering—simply because that's what Ray liked best. The recipe came to life through good old-fashioned trial and error, with the couple experimenting until they found just the right flavor.

In 1986, they expanded once again by adding a larger room to accommodate the growing number of guests. Today, all four of the Barto children—and several grandchildren—are proud to work in the family business, carrying the wonderful Frontenac tradition of fried chicken at Barto's Idle Hour. From our family to yours, thank you for being part of our story.