



Appetizers

Cheese Fondue	18.00	Hummus	14.00
Grilled Shrimp Remoulade	17.00	Country Pate	14.00
Escargot	18.00	Fried Oysters	21.00
Barbeque Ribs	14.00	American Sturgeon, 30g	72.00
Steak Tartare - raw beef *	17.50	Pu Pu Platter per/person	17.50
Foie Gras Terrine	23.50	Chicken Wings	13.00
Fried Vegetable Basket	15.00	Beef Marrow & Oxtail Marmalade	19.00
Smoked Trout	16.50	Pierogies	12.50
Steamed Clams	19.50	Sauteed Calamari	16.50
Grilled Sardines	16.00	Salt and Pepper Shrimp	19.00

Fruits de Mer



1/2 Dz. Local Raw Oysters*	21.00
New Orleans Shrimp	18.00
1/2 Chilled Lobster	21.00
Hard Shell Crab	16.50
1/2 Dz. Raw Clams*	16.50
1/2 Dz. Raw Scallops*	21.00
Shrimp Cocktail	17.50
Plateau*	91.00
Blue Ribbon Royale*	153.00



Salads

Watercress, Endive & Blue Cheese	14.00
Leek Vinaigrette	12.50
Greek Salad	13.00
Spinach, Grilled Chicken & Arugula	16.00
Mixed Greens	12.50
Warm Goat Cheese Salad	15.00
Smoked Trout Salad	18.00

Soups

Matzoh Ball	13.50
Chicken Barley	11.00
Onion	15.00
Wor Matzoh for 2	34.00
Roast Duck	17.50
Clam Stew for 2	32.50
Spicy Fish Soup	17.50



MAIN COURSES



Shrimp Provencal	<i>Cheese Ravioli and Spinach</i>	34.00
Striped Bass	<i>Red Pepper, Roasted Garlic and Red Wine Sauce</i>	32.00
Sweetbreads	<i>Arugula, Wild Mushrooms and Carrot</i>	34.00
Fried Chicken	<i>Mashed Potatoes and Collard Greens</i>	28.50
Lobster	<i>Corn on the Cob and Baked Potato</i>	41.00
Pigeon	<i>Toasted Barley, Sweet Potato and Apple</i>	34.00
Sweet and Spicy Catfish	<i>Mashed Potatoes, Collards and Tartar Sauce</i>	29.00
Duck Breast	<i>Turnip Puree, Brussel Sprouts, Beets and Orange Sauce</i>	34.00
Red Trout	<i>Almonds, Orzo and Fennel</i>	31.00
Paella Basquez		37.00
Paella Royale		142.00
New York Strip Steak	<i>Onions, Mushrooms, Green Beans and Fries</i>	47.00
Roast Chicken	<i>Sweet Potato, Spinach and Sweet Leeks</i>	29.00
Skate	<i>Potatoes, Bacon and Shrimp</i>	32.00
Hamburger or Chicken Burger Deluxe		20.00
Rack of Lamb	<i>Spinach, Potato Cake and Thyme</i>	48.00
Whole Steamed Flounder	<i>Scallion, Leek, Carrot and Ginger</i>	35.00
Vegetable K-Bob	<i>Pita, Cous-Cous Salad and Yogurt Sauce</i>	22.50
Salmon	<i>Asparagus, Crispy Potato and Mustard Sauce</i>	33.00
Hanger Steak	<i>Wild Mushrooms and Onion Rings</i>	32.00
Tofu Ravioli	<i>Grilled and Steamed Vegetables</i>	27.50
Roasted Duck Club	<i>Sweet Potato Chips</i>	23.00

Desserts



Chocolate Bruno	12.50
Fresh Berries	12.00
Creme Brulee	12.00
Banana Split	15.00
Sorbet	10.00
Strawberry Sundae	14.00

