

the Bistro



The Wine of the House

\$6.50

Red White Rose
full 4.95 Half 3.00
Glass 1.50

Minimum Charge
per person at table

Appetizers Les Hors d'Oeuvre

Burgundy Snails Escargots Bourguignonne . . . half doz . 4.95
Fresh Pâté of Chicken Livers Made by Our Chef 3.95
Fillets of Herring in Sour Cream Marinade 2.95
Cocktail of Spiced Shrimp 3.95

Soups Les Potages

French Onion Soupe à l'Oignon au Gratin 2.95
Cream of fresh Mushroom 2.95
Shrimp Bisque ala crème 3.25
Cream of Leek and Potato Crème Vichyssoise 2.25

Salads

Nicoise a Riviera Chef's Salad Deluxe 5.50
Caesar Salad for Two or More . Made by Our Chef . per Person 2.95
Luncheon Salad Tossed Garden Greens 1.95

*Special Garnished Cocktail Plate of
Spiced Shrimp and Lobster 7.50*

Sandwich and Salad Luncheons 4.95
Mountains of thinly sliced Hot Meats, served on a fresh onion roll
Choice of: Roast Beef - Pastrami - Corned Beef or Ground Fillet

Garlic Bread 1.50

The Bistro Special
Prepared daily ~ Ask Your Server

Hot Selections Plats Chauds

Chicken in Red Wine Sauce Coq au Vin Rouge	6.50
Eggs Benedict	5.95
Boneless Game Hen stuffed with wild rice & topped with fresh mushrooms	6.50

Fresh fish when available ~ Ask Your Server

Filet of Sole, Meuniere	5.95
Linguine Butter Sauce of Garlic & Minced Clams	5.50
Fresh Mushrooms on Toast Champignons en Croûte	5.50

Sautéed Prawns Scampi alla Venezia 7.95
in Garlic & Parsley Butter with Linguine

Veal Parmigiano with linguini	8.25
Veal Milanaise	7.95

Tournedos Henri IV

In memory of France's most notable royal gourmet, filets broiled tenderly and set atop fonds of artichoke, then crowned with renowned Sauce.

Bernaise for an imperial feast	8.95
One half order	6.95

Luncheon Steak	8.50
Bistro Country Stew Boeuf Bourguignonne	6.50
London Broil, Marsala Mushroom Sauce	6.95

by request ~ Haute Cuisine Sans Calories

