

the **Bistro**



The Wine of the House

Red White Rosé
~The Decanter~
Full... 3.00 Half... 1.75 Glass... 1.00

Kir
Vermouth Cassis
Americano
Negroni
Picon Punch
Simms Cup
1.25

Appetizers - Les Hors d'Oeuvre

Hot - Chauds

Burgundy Snails... Escargots Bourguignonne... 1/2 doz 2.25
Shrimp or Chicken Crêpes Velouté... 2.00
Linguine Butter Sauce of Garlic & Minced Clams... 2.00

Cold - Froids

fresh Pâté of Chicken Livers ~Made by our Chef~... 1.50
filets of Herring in Sour Cream Marinade... 1.50
Cocktail of Spiced Shrimp... 1.75
Garnished Cocktail Plate of Special Import Ham... 1.75
Caviar... One Ounce... 5.50

Soups - Les Potages

French Onion · Soupe à l'Oignon au Gratin... 1.25
Double Consommé With Port... .95
Cream of Leek and Potato · Crème Vichyssoise... .95
Cream of Curried Chicken · Crème Senegalese... .95

Salads - Les Salades

Caesar Salad For Two or More... Per Person 1.75
Dinner Salad of Garden Greens... .95
Sliced Tomatoes... 1.25
Bib Lettuce with Mushrooms... 1.50
The Bistro Salad Giant White Asparagus, Hearts of Palm & Artichoke 1.50

Vegetables - Les Légumes

White Asparagus Hollandaise... 1.00
Sautéed Mushrooms... 75
Baked Potato with Condiments... 50
Garlic Bread... .95

Calves' Sweetbreads · Ris de Veau à la Creme	6.25
<i>In Cream and Wine with Mushrooms</i>	
or . . . Sauté au Vin Blanc	
<i>Fresh Butter, Mushrooms & White Wine</i>	
Frog Legs Provençale · Cuisses de Grenouilles	5.95
<i>Sautéed in Garlic Butter</i>	
Roast Duckling · Caneton Rôti aux Pêches	5.95
<i>With Peach Sauce</i>	
Chicken Livers Bordelaise	4.95
Chicken in Red Wine Sauce · Coq au Vin Rouge	4.50
Roast Stuffed Squab · Pigeonneau Rôti	6.95
<i>A Boneless, Juicy Game Bird stuffed with Rice & Fresh Mushrooms</i>	
Mountain Brook Trout · Truite Amandine	4.95
<i>Pan-Fried in Butter with Wine, Parsley, Toasted Almonds</i>	
Broiled Prawns · Scampi alla Venezia	5.50
<i>in Garlic and Parsley Butter, served with Linguine</i>	
Sea Scallops Meunière	4.95
<i>sautéed in Butter and Shallots</i>	
Stuffed Lobster Tail · Langouste Farcie	7.50
<i>Whole Tails, Split and Crusted with Herbs, Breadcrumbs and Wine</i>	
Beef Stroganoff · Filet de Boeuf Stroganoff	5.95
<i>Tender Slices of Filet with a Classic Sour Cream Sauce</i>	
Veal Madeira · Escalope de Veau au Madère	5.95
Broiled French Cut Baby Lamb Chops	6.75
Steak Diane Mignonettes Diane Flambées	6.75
<i>Thin Slices of Tenderloin Prepared at Your Table Seasoned and Flamed in Worcestershire, Shallots and Brandy</i>	
Peppered Steak · Entrecôte au Poivre	6.75
<i>A minute New York prepared Before You Flamed with Freshly Ground Peppercorns, Dijon Mustard and Brandy</i>	
Tournedos Marsala aux Champignons	6.75
<i>Petit Filets glazed with Marsala Mushroom Sauce</i>	
Filet Mignon	6.75
New York Cut · Entrecôte	6.75
<i>Vegetable & Potato of the Day Served with all above ~</i>	
Steak Tartare Chilled, Raw, Lean Beef w/ Seasoning	5.95

