



BYRON II  
STEAK HOUSE

DINNER MENU



*Appetizers*

- Fresh Fruit Supreme au Kirsch... 1.00
- Lobster Cocktail ..... 1.75
- Jumbo Shrimp Cocktail..... 1.50
- Crab Meat Cocktail..... 1.50
- Herring en Sour Cream..... 1.50
- Escargots Bourguignonne ..... 2.50

*Soups*

- French Onion Soup..... .75
- Vichyssoise ..... .75

*Salads*

- Caesar Salad for Two..... 2.50
- BYRON II Seafood Louie  
lobster, shrimp, crab meat and  
marinated herring ..... 4.75



*From Our Open Hearth Broiler*

- New York Sirloin Steak..... 6.75
- Choice Top Sirloin Steak..... 6.00
- Byron II Steak (a la minute)..... 5.75
- Filet Mignon Bearnaise..... 6.50
- Double Rib Lamb Chops — mint jelly..... 5.50
- Prime Calves Liver Steak..... 4.75
- Byron II Mixed Grill..... 5.50
- Fresh Ground Choice Beef Steak..... 4.75

above orders served with baked potato,  
house salad with our special dressing, and beverage



*Byron II Specialties*

- Roast Prime Rib au jus..... 5.75
- Whole Cornish Game Hen, sauce Robert, wild rice ..... 5.50
- Brochette of Beef Tenderloin, wild rice..... 5.75
- Beef Stroganoff, wild rice..... 6.50
- Shish Kebab, rice pilaff..... 5.00
- Chateaubriand Bouquetiere for two or more..... (per person) 8.50
- Flaming Sword Dinner Bearnaise..... 8.50

above orders served with potato or rice,  
house salad with our special dressing, and beverage

*Seafood*

- New Zealand Lobster Tail, drawn butter..... 6.00
- Broiled Island Mahimahi Steak..... 4.75
- Selected Prawns, sauteed in sherry-butter..... 4.75
- Broiled Alaskan King Crab Legs, drawn butter ..... 5.00

above orders served with potato or rice,  
house salad with our special dressing, and beverage

*Desserts*

- Grasshopper Pie ..... .60
- Blueberry Cheesecake ..... .60
- Cherry Jubilee..... (for two) 2.50
- Peach Flambee ..... (for two) 2.50