

BYRON II



ALA MOANA CENTER  
HONOLULU

## APPETIZERS

Escargots Bourguignonne	4.75
Jumbo Shrimp Cocktail	4.50
Alaskan Crab Cocktail	4.50
Sautéed Shrimp "Scampi"	4.75
Oysters On The Half Shell	5.00
Oysters, Baked	6.00
Seafood Platter	7.50
Sashimi	4.75

## SOUPS

French Onion Soup	2.00
Portuguese Bean Soup	2.25

## SALADS

Fresh Spinach Salad, Wilted, With Bacon, For Two	5.75
Caesar Salad For Two	5.75
Mixed Green Salad	2.00
Crab Louis	8.50

## VEGETABLES

Zucchini, French Fried	1.75
Asparagus, Hollandaise	2.25
Fresh Broccoli, Hollandaise	2.00
Sauteed Mushrooms	2.50
Baked Potato, Sour Cream, Bacon And Chives	1.50

## DESSERTS

Grasshopper Pie	1.75
Blueberry Cheese Pie	1.75
Cherries Jubilee For Two	6.75
Crepes Suzette For Two	6.75
Ice Cream	1.00
Sherbet	1.00
Coffee, Tea, Sanka, Milk	.75
Desert Coffees To Order	

All entrees are served with a relish tray, green salad, sour dough bread, vegetable du jour, rice or french fries or potatoes of the day.

## STEAK AND CHOPS

New York Sirloin Steak	12.75
Choice Top Sirloin Steak	12.00
Filet Mignon Bernaise	13.50
New York Pepper Steak	13.75
Double Rib Lamb Chops Mint Jelly	12.00
Broiled Calf's Liver, Sautéed Onions or Bacon	9.50
Teriyaki Top Sirloin Steak	12.50
A Steak and A Lobster Tail	16.00

## SPECIALTIES

Roast Prime Ribs Au Jus:	Smaller 10.50	Larger 13.00
Tenderloin of Beef Stroganoff		13.50
Steak Diane		13.50
Veal Oskar		12.00
Roast Rack of Lamb Bouquetiere For Two		28.50
Chateaubriand Bouquetiere For Two		30.00

## FISH

Alaskan King Crab Saute		12.50
New Zealand Lobster Tail:	Single 11.50	Double 17.50
Eastern Scallops, Sautéed		10.50
Jumbo Shrimps, Sautéed in Sherry Butter		11.50
Broiled Mahimahi Steak		10.50
Fresh Island Fish—Ono, Opakapaka, Ulua, Ahi—		
Served When Available—Priced To Market		

4% State Tax Will Be Added

## WINES

	RED	Bottle	½ Bottle
10	Cabernet Sauvignon, Sterling Vineyards Estate Grown, Napa Vintage	14.00	
11	Nuits St. George	25.50	
12	Mouton Cadet, Rothschild Vintage Bordeaux	11.00	6.00
13	Pommard, Barton & Guestier Vintage Burgundy	32.00	
14	Burgundy, House Selection	11.50	
15	Chateauneuf Du Pape, Barton & Guestier	18.50	9.00
	WHITE		
17	Chenin Blanc, Paul Masson	9.50	5.00
18	Chardonnay, Monterey	12.50	
19	Johannisberg Riesling Monterey	10.50	
20	Liebfraumilch Blue Nun Sichel, Vintage	12.50	
21	Zeller Schwarze Katz, Julius Kayser Vintage	13.50	
22	Pontet Latour, Barton & Guestier Vintage	13.50	7.00
23	Piesporter Goldtropfchen	21.00	
	ROSE		
24	Mateus Still Rose, Dreyfus Ashbey	13.50	
25	Lancers Rose, Da Fonseca	13.50	
	CHAMPAGNE		
26	Mumm's Cordon Rouge Brut	25.00	
27	Asti Spumanti, Arturo Bersano	16.50	
28	Korbel Brut	16.50	