

Appetizers

Escargots Bourguignonne	5.50
Jumbo Shrimp Cocktail	5.00
King Crab Cocktail	5.00
Jumbo Shrimps, Scampi Style	5.25
Sashimi	5.00
Mixed Green Salad	2.00
Sliced Tomatoes with Anchovies	2.75
French Onion Soup	2.00
Portuguese Bean Soup	2.50

Salads

King Crab Louis	8.65
Jumbo Shrimp Louis	8.25
Chef's Salad	6.25
Avocado Salad with Jumbo Shrimp	7.85
Avocado Salad with King Crab	8.25

Egg Specialties

Poached Eggs Benedict	6.00
Spanish Omelette	5.25
Fresh Mushroom Omelette	5.75
Shellfish Omelette	8.50
Joe's Special	6.25

Sandwiches

Byron II Sandwich— Ham, Turkey, Rarebit Sauce	5.35
Reuben Sandwich	4.95
Hot Pastrami or Corned Beef on Rye	4.85
Crabmeat, Bacon and Avocado	6.35
Clubhouse Sandwich	4.95
Avocado and Jumbo Shrimps	5.85
Filet of Mahimahi	4.50
Fresh Ground Deluxe Cheeseburger	4.85

*Choice of Cole Slaw, Potato Salad, Baked Beans or
French Fries*

Entrées

Veal Scaloppine Marsala with Mushrooms	8.75
Veal Parmigiana	8.75
Veal Piccata with Capers	8.25
Lamb Chops Parmesan	7.50
Luncheon Top Sirloin Steak	7.50
Teriyaki Steak	7.75
CULOTTE STEAK	9.50
London Broil	7.75
New York Sirloin Steak	12.75
Filet Mignon Bearnaise	12.75
Pasta with Bolognese Meat Sauce	6.25
Spaghetti with Clam Sauce	7.25
Calf's Liver Sautéed or Broiled, with Onions.	6.75
Eggplant Parmigiana	5.75
VEAL SWEETBREADS SAUTÉ with Mushrooms	9.75
Breasts of Chicken Parmigiana	6.75
Breasts of Chicken, Hunter's Style	6.25
Breasts of Chicken Piccata	6.25
Mahimahi Steak, Broiled	7.25
Fillet of Mahimahi Meuniere	6.25
Jumbo Shrimps, Sautéed or Fried	8.65
Scallops, Sautéed or Fried	8.65
Salmon Steak, Broiled	8.75
Alaskan King Crab Sauté	10.50
Fried Seafood Platter	8.25
Lobster Tails: Single 10.75 Double 18.50	
FRESH ISLAND FISH— Ono, Ulua, Opakapaka, Ahi Served when Available	

*above orders served with vegetable du jour, rice,
pasta or french fries. (except pasta dishes)*

Desserts and Beverages

Grasshopper Pie	2.25
Blueberry Cheesecake	2.25
Ice Cream 1.50 Sherbet 1.00	
Coffee, Tea, Sanka, Milk75

4% State Tax will be Added