



Cuisines

RESTAURANT

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Beverages

IMPORTED BEERS

Bass Ale Draft England3.00	Molson CANADA3.00
Amstel Light HOLLAND3.00	St. Pauli Girl GERMANY3.00
Becks GERMANY3.00	Pilsner Urquell CZECHOSLOVAKIA ..3.50
Corona MEXICO3.00	Grolsch (16 oz.) HOLLAND4.00
Fosters AUSTRALIA3.00	Guinness Stout IRELAND3.50
Heineken HOLLAND3.00	
Samuel Smith Taddy Porter ENGLAND4.75	

DOMESTIC BEERS

Coors Light Draft2.00	Samuel Adams Lager.....3.00
Coors Light.....2.25	Dock Street3.00
Miller Light.....2.25	Michelob2.50
Budweiser2.25	Michelob Dry2.50

Wine List

Cuisines' wine list features over seventy varietal wines from the United States, France, Italy, Germany and Australia.

CORBETT CANYON PREMIUM WINES 3.75

CHARDONNAY
WHITE ZINFANDEL
CABERNET SAUVIGNON

ALSO AVAILABLE HOUSE CHABLIS, ROSÉ AND BURGUNDY
3.00

NON-ALCOHOLIC BEVERAGES 2.00

Sundance Sparklers	Orangina
Raspberry	Martinelli's Cider
Cranberry	Perrier
Kiwi-Lime	Pellegrino Mineral Water
Sharps Beer 2.25	
Kaliber Beer, Ireland 3.00	

HOT BEVERAGES

Cappucino 2.25	Espresso 1.75
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Appetizers

- SHRIMP LEJON** 7.50
Three jumbo shrimp stuffed with horseradish and wrapped in bacon, baked, and served with lemaize sauce.
- GRILLED PORTOBELLO MUSHROOM** 5.95
This large exotic mushroom is grilled and served with a garlic-wine sauce.
- CRAB CAKE REMOULADE** 7.50
Pan-fried cake of jumbo lump crabmeat, served with sauce remoulade.
- DUCK LIVER PATÉ** 5.50
A creamy smooth duck liver pâté enhanced with truffles, served with onion, capers and toast points.
- GRILLED ANDOUILLE SAUSAGE** 5.50
Sliced Louisiana hot sausage, char-broiled, served with two mustards.
- STUFFED MUSHROOMS** 6.95
Mushroom caps generously filled with jumbo lump crab imperial, baked, garnished hollandaise sauce.
- NORWEGIAN SMOKED SALMON** 6.95
Delicate slivers of this imported fish, served with egg, onion, capers and toast points.
- SHRIMP COCKTAIL** 7.25
Four chilled jumbo shrimp seasoned with old bay, accompanied with cocktail sauce and lemon.
- CLAMS CASINO** 6.50
A half dozen top neck clams baked with diced peppers, onion and bacon.

Soups

- BLACK BEAN SOUP** 3.00
- LOBSTER BISQUE** 3.50
- SOUP OF THE WORLD** 2.75

PLEASE LIMIT SMOKING OF CIGARS OR PIPES TO OUR
LOUNGE AREA. THANK YOU.

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Salads

CAESAR SALAD **3.95**

Crisp romaine lettuce tossed with an oil-vinegar dressing flavored with garlic, egg, lemon and anchovy. Garnished with grated parmesan cheese and croutons.

MARINATED CALAMARI SALAD **4.25**

Salad of squid, fennel and seasonal peppers dressed with a vinaigrette, served on a bed of spinach leaves.

SPRING MIX **3.75**

Medley of baby greens tossed in a basil vinaigrette. Garnished with tomato and carrot.

CUISINES SALAD **2.25**

Mixed greens finished with a creamy cucumber-dill dressing, garnished with cherry tomato, carrot, mushroom and cucumber.

Pasta

CAPELLINI AND SMOKED SALMON **13.95**

Angel hair pasta and smoked Norwegian salmon in a vodka and onion cream sauce.

APPETIZER 7.00

CANNELONI **10.50**

A crêpe stuffed with a blend of beef, cheese and spinach, baked, presented on a marinara sauce.

APPETIZER 5.25

PENNE ARRABBIATA **9.75**

Penne pasta tossed in a marinara sauce with sliced garlic, red pepper flakes, anchovies, parsley and parmesan cheese.

APPETIZER 4.95

FETTUCINI IN LOBSTER SAUCE **15.95**

Fettucini finished with lobster sauce enriched with diced lobster and sherry wine.

APPETIZER 7.95

LINGUINI MILANESE **9.50**

A bed of linguini served with a marinara sauce enhanced with peppers, onion and spicy andouille sausage.

APPETIZER 4.95

**PASTA ENTRÉES SERVED WITH
CUISINES SALAD AND GARLIC BREAD.**

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Meat

LONDON BROIL **12.95**
Grilled marinated flank steak, sliced thin and finished with a Madeira mushroom sauce.

MONTEREY SIRLOIN **14.50**
Char-broiled eight ounce sirloin steak topped with peppers and onions, finished with melted monterey jack cheese.

SIRLOIN STEAK "CERTIFIED BLACK ANGUS" **18.95**
Twelve ounce char-broiled sirloin steak, garnished with fluted mushrooms.

FILET NEPTUNE **17.95**
A char-broiled five ounce filet mignon topped with sauteed lump crabmeat, finished with béarnaise sauce, garnished with a large shrimp.

FILET MIGNON
This premium cut of beef will be char-broiled, accompanied with béarnaise sauce (on the side).

Five ounce 14.50 Eight ounce 18.95 Twelve ounce 22.95

RACK OF LAMB **19.95**
HALF RACK 14.95

Rack of New Zealand spring lamb, lightly char-broiled, slow roasted, carved and set on a rosemary dijonnaise sauce.

CALVES LIVER **14.25**
Thin slices of sauteed calves liver, garnished with bacon and onions.

JAMAICAN JERK PORK **15.50**
Pork tenderloin smeared with jerk seasoning, slow roasted, finished with demi-glaze also enhanced with Jamaican jerk.

ENTRÉE PRICE INCLUDES CUISINES SALAD, VEGETABLES AND POTATO.

UPON REQUEST, WE CAN PROVIDE DIETARY PREPARATION.

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Seafood

GRILLED TUNA	15.95
Seared steak of tuna served with a raspberry vinegar sauce.	
SALMON POMMERY	17.50
Baked Norwegian salmon fillet topped with pommery mustard crust.	
ORANGE ROUGHY	17.50
Fillet of orange roughy topped with jumbo lump crabmeat, baked, finished with dill havarti cheese.	
SHRIMP TEMPURA	15.95
Five jumbo shrimp dipped in an egg batter, deep-fried, served with an orange-ginger dipping sauce.	
CRAB CAKES	15.50
Two cakes of jumbo lump crabmeat, pan-fried, served with the traditional tartar sauce and lemon.	
PAELLA VALENCIA	19.95
A superb blend of lobster, shrimp, clams, mussels, andouille sausage, chicken and peas in saffron rice.	
LOBSTER PICCATA	19.95
Medallions of lobster tail, sauteed, served on angel hair pasta, finished with a garlic-lemon-caper wine sauce.	

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Poultry

CHICKEN FRANÇAISE **12.95**
Boned breast of chicken dipped in an egg and cheese batter, sauteed, served with a fine herbed wine sauce.

ROAST DUCK **13.95**
One half of a Long Island duckling served with a bing cherry sauce.

Veal

PILLIARD **16.95**
Grilled medallions of veal sprinkled with cracked black pepper, served on angel hair pasta and sauteed spinach aioli.

CAJUN LOBSTER **18.25**
Sauteed medallions of veal and diced lobster served in a cajun cream sauce.

SALTIMBUCA **17.25**
Medallions of veal topped with slices of prosciutto ham and provolone cheese. Finished with a Madeira mushroom sauce.

PORTOBELLO **18.50**
Sliced roast veal tenderloin topped with grilled portobello mushroom, finished with a locatelli cream sauce.

Desserts

**EACH EVENING CUISINES RESTAURANT PROVIDES
A VARIETY OF DELICIOUS CAKES, PIES, PASTRIES,
FRESH FRUITS AND ICE CREAM
FROM OUR PASTRY CART. ASK YOUR SERVER
FOR THE EVENING'S SELECTIONS.**

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National Restaurant Association
Menu Collection

