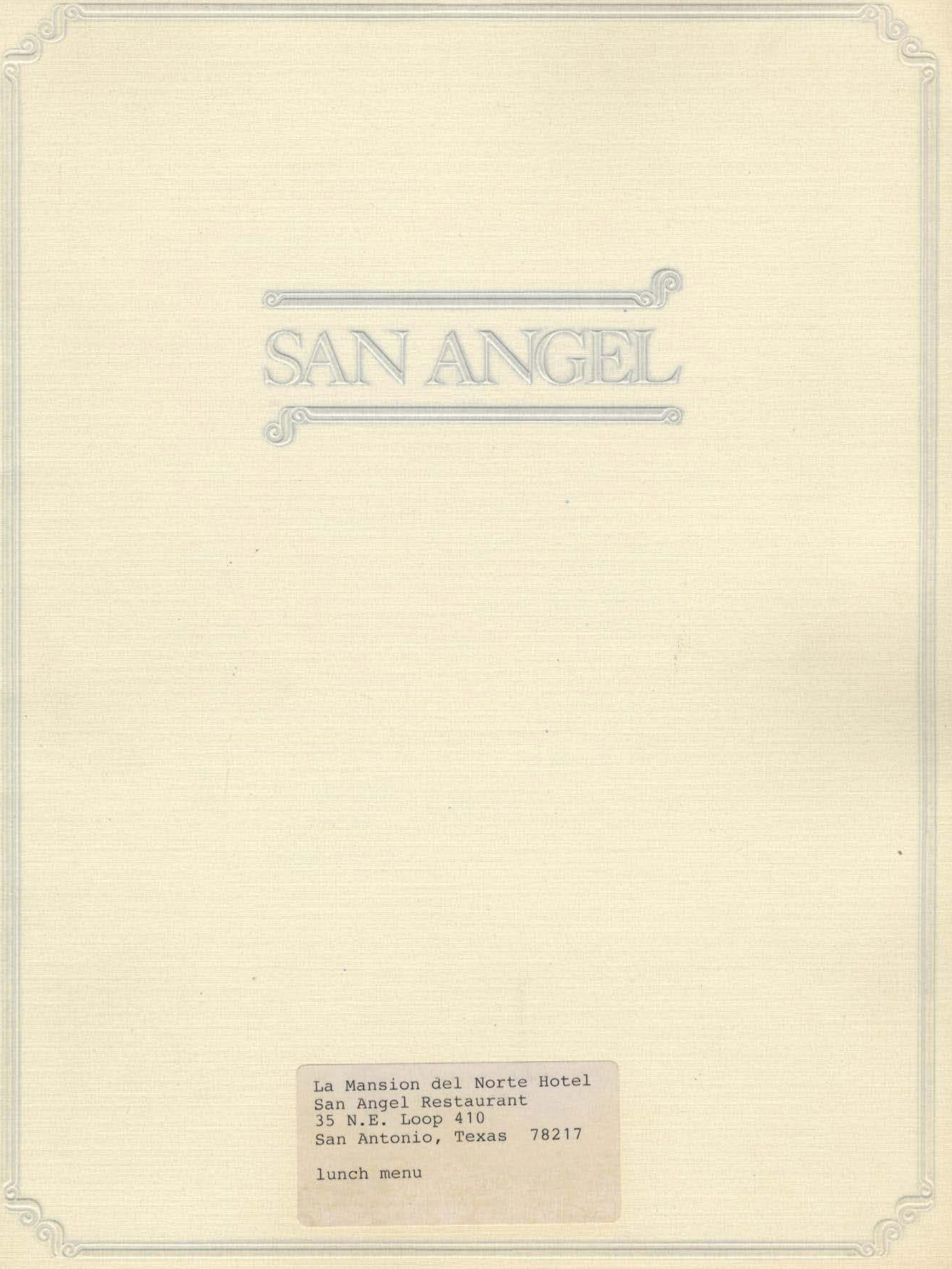




SAN ANGEL



La Mansion del Norte Hotel
San Angel Restaurant
35 N.E. Loop 410
San Antonio, Texas 78217

lunch menu

Appetizers

OYSTERS SAUTE 3.75

Plump Fresh Oysters, Sauted and Served in a Rich Hollandaise Sauce

SALMON QUENELLES 4.25

Light and Delicate, in an Herb Beurre Blanc

FRESH OYSTERS 3.75

Seasonally Selected, Iced on the Half Shell

SOUP OF THE DAY 2.50

The Chef's Daily Creation

AVOCADO SOUP 2.75

Tangy Fresh Avocado Soup Served Chilled with Sour Cream and Bacon

ASPARAGUS "BEURRE NOISETTE" 3.00

Gently Steamed Fresh Asparagus Spears with a Light Brown Butter Sauce

SHRIMP SAN ANGEL 4.75

Chilled Shrimp and Our Unique Sauce

Salads

DUCK AND ASPARAGUS SUPREME 8.50

Sliced Boneless Duck Breast, Seared and Served Warm with Fresh Asparagus in a Raspberry and Walnut Oil Dressing

SPINACH SALAD 3.50

Fresh Spinach Leaves Garnished with Sliced Mushrooms, Red Onion Rings and Pennsylvania Dutch Dressing

PASTA SALAD PROVENCALE 6.25

Linguine Accompanied by Fresh Vegetable Ragout and Prosciutto Ham

SAN ANGEL SALAD 2.75

Boston Lettuce, Tomato and House Dressing

Entrees

BREAST OF CHICKEN CARMEL 7.75

Boneless Breast of Chicken with Lump Crabmeat, Sliced Avocados and Hollandaise Sauce

DUCKLING BREAST MADAGASCAR 8.25

Seared Boneless Duck Breast in a Green Peppercorn Sauce

QUAIL SAUTE 11.50

Boneless Quail Sauted in a Rich Cognac Sauce with White Grapes

SHRIMP PASTA 8.25

Tender Linguine, Fresh Avocado and Gulf Shrimp "Au Gratin"

SALMON AND OYSTERS 8.00

Fresh Salmon Quenelles, Lightly Sauted Oysters and Hollandaise Sauce

FRESH FISH 8.50

A Daily Offering of Fresh Fish, Broiled or Sauted

SHRIMP WELLINGTON 9.50

Jumbo Shrimp and Lump Crabmeat Baked in Puff Pastry with Sauce Bordelaise

MIXED GRILL SAN ANGEL 11.75

Broiled Quail, Homemade Sausage, Sliced Bacon and Beef Medallion

BROILED VEAL 9.50

Medallions of Veal in a Herb Brown Butter

SALTIMBOCCA 9.75

Veal Scallops and Prosciutto Lightly Sauted in Mushroom and Marsala Wine Sauce

RIBEYE STEAK STILTON 10.50

Grilled Ribeye Steak with Bleu Stilton Cheese Glaze

BEEF MEDALLIONS 9.75

Tenderloin of Beef in a Rich Red Wine Sauce

Desserts

SOUFFLE GLACE 2.75

A Chilled Souffle of Seasonally Fresh Fruits

PASTRY SELECTIONS 2.75

ICE CREAMS AND SHERBETS 2.25

FRESH FRUIT AND SELECT CHEESE 2.75

An Assortment of Imported Cheeses and Seasonal Fruits