

Thursday, July 8, 1982

French Onion Soup with Croutons	0.95
Herring Filets Marinated in Wine Sauce	1.85
Jumbo Gulf Shrimp Cocktail	3.50
Golden Fried Mushrooms with Curry Dill Sauce	1.65
Escargot Broiled in Garlic Butter with Herbs	3.50
Broiled Mussels Marinara	2.95

WHITE TABLE WINE BOTTLED FOR THE TAVERN by Kolln 5.25

BROILED FRESH FILET OF BLUEFISH, Lemon Wedge 7.95

CHICKEN ITALIANO over VERMICELLI 7.25

Slices of Freshly Cooked Chicken in a Sauce of Broth,
Fresh Mushrooms, Olives, White Wine, and Herbs. Topped
with Italian Cheeses and Browned in the Oven.

*BAKED LASAGNA 4.50

FRESH VEAL CUTLET with TARRAGON SAUCE 8.95

Fresh Veal Lightly Breaded and Sauteed in Butter.
Served with a Sauce of Broth, Sauteed Onions, Tarragon,
Sauterne, and Fresh Dairy Cream.

CHAR BROILED SIRLOIN STEAK (8 ounce) 9.75

SAUTEED JUMBO SHRIMP and FRESH BAY SCALLOPS 'SCAMPI STYLE' 9.65

Jumbo Butterflied Shrimp and Fresh Bay Scallops Sauteed
in Seasoned Garlic Butter and Served over Steamed Rice.

CHEF'S SALAD BOWL ala TAVERN served with French Stick Bread 4.45

FRIED FRESH FILET OF FLOUNDER, Lemon Wedge 7.95

BRAISED SIRLOIN TIPS ORIENTAL over FRIED RICE 8.45

Thin Strips of Sirloin Browned Quickly on the Grill.
Served with a Sauce of Broth, Snow Peas, Green Peppers,
Fresh Gingerroot, Oriental Style Vegetables, and Herbs.

BROILED CHOPPED STEAK with MUSHROOM SAUCE 5.95

*SPAGHETTI with MARINARA SAUCE 3.95

Italian Meatballs, Each 0.35

CHOICE NEW YORK STYLE STRIP STEAK MAITRE'D (12 ounce) 10.75

The Finest Choice Western Beef Char Broiled and Served
with a Seasoned Herb Butter.

BROILED FRESH FILET OF BOSTON SCROD, Lemon Wedge 7.95

GRILLED BEEF KABOB over STEAMED RICE 8.45

Marinated Cubes of Beef with Green Peppers, Onions,
Tomatoes, and a Fresh Mushroom Cap. Grilled and Served
over Rice with a Tangy Sauce of Broth and Marinade.

GRILLED BABY BEEF LIVER with BACON and ONIONS 6.95

Dutch Potato Filling
Fresh Broccoli in Nutmeg Butter
Celery in Cheddar Sauce

Spaghetti Marinara
French Fried Potatoes
Spiced Applesauce

Tossed Green Salad with Seasoned Oil and Wine Vinegar Dressing
Fresh Spinach and Mushrooms
Molded Cherry Creeam Cheese

Cottage Cheese with Fruit
Italian Style Cabbage

UNLESS INDICATED OTHERWISE, THE PRICE OF THE ENTREEE
INCLUDES AS MANY SELECTIONS FROM THE VEGETABLE AND
SALAD MENU AS YOU WISH.

Coffee, Pot of Tea, Iced Tea, Milk, Sanka 0.50

*Served with Salad and French Stick Bread

