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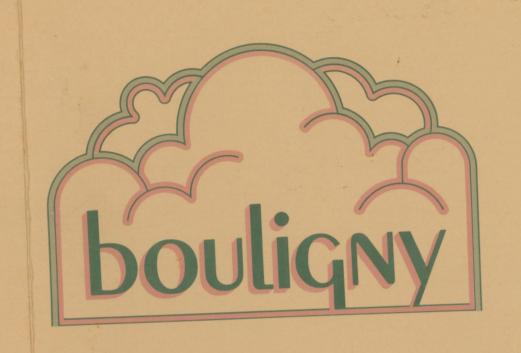
## Bouligny, Menu, Date unknown

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4100 MAGAZINE STREET NEW ORLEANS, LOUISIANA

APPETIZERS		soups
pâté du jour	4.50	gumbo du jour
avocado and shrimp remoulade	4.75	cup <b>2.30</b>
coconut beer shrimp	4.75	turtle soup  cup 2.50 bowl 3.75
smoked nova scotia salmon	4.75	soup du jour
cajun egg roll	3.75	cup 2.50 bowl 3.75
redfish beignets	4.50	
oysters bouligny with pasta	4.75	
fried eggplant sticks	2.95	salads
fried crabfingers	3.95	
with remoulade  crabmeat fleuron	4.95	bouligny salad 2.25
Craomeat neuron	4.75	wedge of lettuce with blue cheese 2.75
		tomato, onion, and provolone 2.75 cheese
		marinated mushroom salad 2.50
		low calorie, low sodium dressing available upon request
SEAFOOD ENT shrimp sebastian shrimp and artichokes in a gar		10.95
seafood pasta bordelaise locally available seafood with p	asta in a garlic butter sauc	
creole bouillabaisse fish and shellfish in a light broi	th with vegetables and a to	uch of saffron
trout almondine or meunière in the classic New Orleans ma		10.95
fresh grilled Louisiana gulf fi delivered fresh daily	sh	10.95
grilled Louisiana redfish		market price
trout maison  baked trout topped with lump	crabmeat and hollandaise	11.95
fried froglegs with Chef St. John's provencal	sauce and brabant potato	10.95

		SPECIAL ANTI-		
ENTRÉES		C. MORE		
			12.75	
tournedos marengo served on an espagno	ole sauce, topped with béarnaise		13.75	
pork medallions sautéed and served with a green peppercorn and dijon mustard sauce, with New Orleans creole v				
grilled lamb chops	ith a light rosemary glaze		15.50	
veal magazine sautéed veal with a tangy creole mustard and lump crabmeat sauce				
veal piccata sautéed veal served with pasta and lemon butter				
nesting duck roasted, grilled and glazed with its own juices, served on a nest of julienned vegetables				
grilled game hen grilled, stuffed with an oyster and andouille dressing, then roasted				
filet mignon with sautéed fresh mu 6 oz.—9.75	ushrooms 8 oz.—12.50 12	oz.—16.95		
ribeye with sautéed fresh mu 8 oz.—9.75	ushrooms 14 oz.—14.95			
baked potato with butter, sour cream, and chives 1.50				
béarnaise and hollandaise sauces available upon request				
desserts				
chocolate fudge brownie	2.75	fruit sorbet	2.75	
praline parfait	2.75	chocolate sheba cake	3.00	
fresh fruit sabayon	3.00	hazelnut cheesecake	3.00	
pecan pie	2.75	crème caramel	2.00	
bread pudding with whiskey sauce 2.75				
	cheese and fruit	3.75		
espresso	1.25 regular or deca		1.75	