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Golden Star STEAK & LOBSTER HOUSE Specials

"A Seafood Lovers Dream Come True"

2 LIVE MAINE LOBSTERS

(CHOOSE YOUR OWN FROM OUR 400 GALLON TANK)

\$21.95

NOW ONLY



OYSTERS On the Half Shell

\$2.95 per Dozen

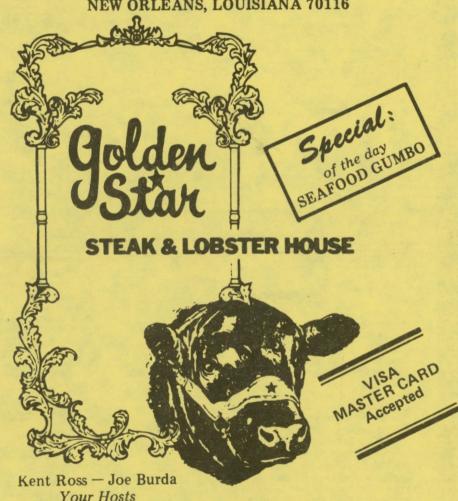
SHRIMP CREOLE OR CAJUN JAMBALAYA

Including House Salad or \$7.50

Soup du jour and Rice

HOURS: 11:30 a.m. - 11 p.m. 7 Days a Week

911 Decatur St., New Orleans, La. 70116 (504) 525-7734 (Across from French Market) (504) 525-7734 — 911 DECATUR ST. NEW ORLEANS, LOUISIANA 70116



"Where the local people eat!"



Golden Star



STEAK & LOBSTER HOUSE

Beef Entrees

The Golden Star's prime aged beef is selected and cut in the house for your delectation. Steak cuts are served with house salad and baked potato. We do not accept responsibility for steaks ordered well done.

Ribey	e Steak						 				. \$	12	95	
Filet	Mignon											14	.95	
Sirloi	n Strip	Steak		 								14	.95	
	Brochet											10	.95	
	ated beef													

Marinated beef chunks spear-grilled with mixed vegetables, served over a bed of rice pilaf crowned with a tantalizing teriyaki. Served with salad.

Creole Specialties

Shrimp Creole and Rice
Fresh Gulf Shrimp simmered in tomato based creole
sauce laced with oregano, bay leaf, and cayenne,
served with rice and house salad.
Coine Ismbolous
Cajun Jambalaya
Crabmeat, oyster, shrimp and Louisiana smoked sausage
browned in diced vegetables and folded into rice and baked.
A lively country palate pleaser, served with house salad.

Luncheon Special

Creole Red Beans and Rice\$4.75

Served 11:30 a.m. till 5:00 p.m.

Po-Boy Sandwiches

New Orleans traditional french bread dressed with lettuce, tomato, and mayonnaise, served with fries; cheese, 25¢ surcharge.

Ham and Cheese\$4.25
Oysters
Shrimp 4.25
Shrimp and Oysters 4.50
Filet of Trout
Soft Shell Crab
Sirloin Beef Rossini
Prime beef roast basted in mixed cheese and garlic puree.
Star Burger
Half-pound of prime ground sirloin charbroiled with a touch of Italian seasonings, served on bun.

Soups & Salads

Soup du Jour	
Creole Seafood Gumbo House Salad	
Spinach Salad	
Chef Salad	4.25

Oyster Specialties

Raw Oysters on the Half:	dozen \$3.95 half dozen 2.00
Oysters Bienville	5.50
Oysters on the half shell, baked in a ch- blanket, enriched with diced shrimp an	eese breadcrumb
Oysters Rockefeller	5.50
Universal oyster favorite whose cheese be topping is folded with diced spinach an	rreadcrumb
Oysters Rockefeller-Bienville Co	ombination 5.95
Oysters Rossini	
Oysters poached in lemon-butter and when wine, then baked in light garlic flavored	hite

Appetizers

Boiled Gulf Shrimp: Platter (unpeeled)	3.95 3.95 3.50 7.75
Linguini with Clam Sauce	5.50
Linguini with fresh clam sauce, lightly seasoned with garlic, white wine and rosemary.	
Broiled Scallops Fresh Florida scallop medallions are complimented by a delicately seasoned lemon-butter sauce.	4.95
Fried Mushrooms	2.25
Stuffed Mushrooms Italienne	4.50
Large caps brimming with our house stuffing of seafoods, breadcrumbs and select seasonings, lightly boked in lemon butter and white wine.	
Sauteed Mushrooms	2.25

Seafood Entrees

The following selections are served with salad and fries.

with salad a	nd fries.
Fried Soft Shell Crab Fried Fresh Water Catfish Fried Oysters Fried Gulf Shrimp Fried Shrimp and Oyster CorFresh Sea Scallops:	
Fresh Filet of Trout:	Fried 8.95 Broiled 9.50 Meuniere 9.50
Fresh Salmon Filet	9.50
Deep Fried Seafood Platter. Steamed Alaskan King Crab Whole Live Maine Lobster (I Lobster Newburg. Fresh Maine Lobster chunks in a N served with rice in lieu of fries.	from our tank)
Shrimp Scampi	Shrimp sauteed in lemon-butter
Coquilles St. Jacques Scallops and Shrimp cooked in a v served with salad and rice in lieu Also available with Lobster.	white cream sauce of fries.
a la Carte S	Specialties
Barbequed Shrimp	portioned Gulf Shrimp

Barbequed Shrimp
Star Steamer Platter
Featuring whole Maine Lobster, Alaskan King Crab, Louisiana Boiled Shrimp, Cherry Stone Clams,

corn-on-the-cob, and baked potato.