

2023

Golden Star Steak + Lobster House, Menu, Date unknown

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Golden Star *Specials*

STEAK & LOBSTER HOUSE

"A Seafood Lovers Dream Come True"

2 LIVE MAINE LOBSTERS

(CHOOSE YOUR OWN FROM
OUR 400 GALLON TANK)

\$21.95



OYSTERS

On the
Half Shell

\$2.95 per Dozen

**SHRIMP CREOLE OR
CAJUN JAMBALAYA**

NOW ONLY

Including House Salad or
Soup du jour and Rice **\$7.50**

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



Golden Star

STEAK & LOBSTER HOUSE

Special:
of the day
SEAFOOD GUMBO

VISA
MASTER CARD
Accepted

Kent Ross — Joe Burda
Your Hosts

"Where the local people eat!"

Golden Star



STEAK & LOBSTER HOUSE

Soups & Salads

Soup du Jour	Cup 2.25 Bowl 3.50
Creole Seafood Gumbo	Cup 3.25 Bowl 4.50
House Salad	2.25
Spinach Salad	4.25
Chef Salad	4.25

Oyster Specialties

Raw Oysters on the Half:	dozen \$3.95
	half dozen . . . 2.00
Oysters Bienville	5.50
<i>Oysters on the half shell, baked in a cheese breadcrumb blanket, enriched with diced shrimp and scallions.</i>	
Oysters Rockefeller	5.50
<i>Universal oyster favorite whose cheese breadcrumb topping is folded with diced spinach and laced with Pernod.</i>	
Oysters Rockefeller-Bienville Combination	5.95
Oysters Rossini	4.25
<i>Oysters poached in lemon-butter and white wine, then baked in light garlic flavored crust.</i>	

Appetizers

Boiled Gulf Shrimp: Platter (unpeeled)	\$3.95
Shrimp Cocktail	3.95
Shrimp Remoulade	3.95
Boiled Bayou Crawfish (when available)	3.50
Steamed Cherry Stone Clams:	dozen 7.75
	half dozen . . 3.95
Linguini with Clam Sauce	5.50
<i>Linguini with fresh clam sauce, lightly seasoned with garlic, white wine and rosemary.</i>	
Broiled Scallops	4.95
<i>Fresh Florida scallop medallions are complimented by a delicately seasoned lemon-butter sauce.</i>	
Fried Mushrooms	2.25
Stuffed Mushrooms Italienne	4.50
<i>Large caps brimming with our house stuffing of seafoods, breadcrumbs and select seasonings, lightly baked in lemon butter and white wine.</i>	
Sauteed Mushrooms	2.25

Seafood Entrees

The following selections are served with salad and fries.

Fried Soft Shell Crab	\$8.95
Fried Fresh Water Catfish	8.95
Fried Oysters	8.95
Fried Gulf Shrimp	8.95
Fried Shrimp and Oyster Combination	9.50
Fresh Sea Scallops:	Fried 9.50
	Broiled 9.50
Fresh Filet of Trout:	Fried 8.95
	Broiled 9.50
	Meuniere . . . 9.50
Fresh Salmon Filet	9.50
<i>Charbroiled with garlic butter.</i>	
Deep Fried Seafood Platter	12.95
Steamed Alaskan King Crab	16.95
Whole Live Maine Lobster (from our tank)	21.95
Lobster Newburg	10.95
<i>Fresh Maine Lobster chunks in a New England cream sauce served with rice in lieu of fries.</i>	
Shrimp Scampi	12.95
<i>Light nouvelle cuisine dish of Gulf Shrimp sauteed in lemon-butter enlivened with diced mushrooms and dash of garlic puree, served with rice in lieu of fries.</i>	
Coquilles St. Jacques	12.95
<i>Scallops and Shrimp cooked in a white cream sauce served with salad and rice in lieu of fries. Also available with Lobster.</i>	

a la Carte Specialties

Barbequed Shrimp	\$12.95
<i>A New Orleans favorite, generously portioned Gulf Shrimp baked in our house barbeque sauce and served in the shell.</i>	
Star Steamer Platter	23.95
<i>Featuring whole Maine Lobster, Alaskan King Crab, Louisiana Boiled Shrimp, Cherry Stone Clams, corn-on-the-cob, and baked potato.</i>	

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.

Ribeye Steak	\$12.95
Filet Mignon	14.95
Sirloin Strip Steak	14.95
Beef Brochette	10.95
<i>Marinated beef chunks spear-grilled with mixed vegetables, served over a bed of rice pilaf crowned with a tantalizing teriyaki. Served with salad.</i>	

Creole Specialties

Shrimp Creole and Rice	\$7.50
<i>Fresh Gulf Shrimp simmered in tomato based creole sauce laced with oregano, bay leaf, and cayenne, served with rice and house salad.</i>	
Cajun Jambalaya	7.50
<i>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.</i>	

Luncheon Special

Creole Red Beans and Rice	\$4.75
<i>Served 11:30 a.m. till 5:00 p.m.</i>	

Do-Boy Sandwiches

<i>New Orleans traditional french bread dressed with lettuce, tomato, and mayonnaise, served with fries; cheese, 25¢ surcharge.</i>	
Ham and Cheese	\$4.25
Oysters	4.25
Shrimp	4.25
Shrimp and Oysters	4.50
Filet of Trout	4.25
Soft Shell Crab	4.25
Sirloin Beef Rossini	4.25
<i>Prime beef roast basted in mixed cheese and garlic puree.</i>	
Star Burger	4.25
<i>Half-pound of prime ground sirloin charbroiled with a touch of Italian seasonings, served on bun.</i>	