## Soups

<table>
<thead>
<tr>
<th>Soup of the Day</th>
<th>Cup</th>
<th>Bowl</th>
</tr>
</thead>
<tbody>
<tr>
<td>Made fresh daily</td>
<td>1.25</td>
<td>1.95</td>
</tr>
</tbody>
</table>

- **New England Clam Chowder**
  Prepared in the traditional way | 1.50 | 2.95 |
  Topped with a Crouton and Swiss Cheese

## Appetizers

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quahog Casino</td>
<td>1.95</td>
</tr>
</tbody>
</table>
  Stuffed with Bacon, Onions, Green Peppers, chopped Quahogs and Bread Crumbs |
| Marinated Vegetables | 2.95 |
  Grilled Fresh Vegetables with Seasonal Greens and Smoked Mozzarella Cheese |
| Potato Jackets | 2.95 |
  Stuffed with Bacon, Onions, and Cheese served with Sour Cream and Scallions |
| Stuffed Mushrooms | 3.95 |
  Six large Mushrooms filled with a Crabmeat stuffing and baked with Lemon Butter |
| Fried Calamari Portuguese | 3.95 |
  Tossed with Garlic, Vinegar Peppers and Chorizo Sausage |
| Chicken Fingers | 3.95 |
  Six breaded and fried Chicken Fingers served with a Honey Mustard Sauce |
| Crab Cakes | 4.50 |
  Crabmeat seasoned with "Old Bay," pan fried and served with Tartar Sauce |
| Littlenecks on the Half Shell | 4.95 |
  Six Littlenecks served with a traditional Cocktail Sauce |
| Chilled or Grilled Shrimp Cocktail | 5.95 |
  Four Jumbo Shrimp served chilled with traditional Cocktail Sauce or grilled with Tomato Horseradish Cream |
| Steamed Shellfish Medley | 6.95 |
  Littlenecks, Shrimp and Crab legs steamed in White Wine, Onions and fresh Herbs |

## Lighter Fare

- **House Salad** | 1.95 |
  Assorted Salad Greens and garnishes served with your choice of Dressing |
- **Caesar Salad** | 3.95 |
  Traditionally prepared and garnished with Anchovies, Croutons and grated Romano Cheese |
- **Chicken Salad** | 3.95 |
  Served in a Tomato Crown garnished with fresh Salad Greens |
- **Fresh fruit and Cottage Cheese** | 3.95 |
  Fresh-cut Seasonal Fruits served with Cottage Cheese |
- **Chef's Salad** | 4.95 |
  A bountiful salad garnished with Ham, Turkey, Roast Beef and Swiss Cheese |
Entrees

Cape Cod Scrod................................................................. 9.95
  Fresh Scrod baked with Tomatoes, Herbs and Provolone Cheese
Chicken Stir-Fry.............................................................. 9.95
  Boneless Breast of Chicken stir-fried with Oriental-style Vegetables
Marinated Lamb Skewers.................................................. 10.95
  Grilled with Peppers, Onions and Mushrooms
Grilled Tuna Steak......................................................... 11.95
  Served with Maitre d' Hotel Butter
BBQ Chicken "N" Baby Back Ribs....................................... 12.50
  Boneless Chicken Breast and a half rack of Ribs
  basted in our special BBQ Sauce
Veal Marsala................................................................. 12.95
  Tender Veal sautéed with Garlic, Mushrooms and Marsala Wine
Roasted Half Duck......................................................... 12.95
  Served with a fresh Cranberry Compote
Teriyaki Shrimp and Scallops......................................... 13.95
  Shrimp and Scallops coated with Teriyaki Glaze and grilled
Baked Stuffed Shrimp..................................................... 13.95
  Four Jumbo Shrimp stuffed with a moist Crabmeat dressing
  and served with drawn butter
Choice Sirloin................................................................... 13.95
  A 10 oz charbroiled Sirloin served with roasted Garlic Butter
Veal Oscar........................................................................ 14.95
  Tender Veal sautéed and topped with Crabmeat,
  Asparagus and Hollandaise Sauce
Filet Mignon.................................................................... 15.95
  An 8 oz Filet Mignon grilled and served with a Bearnaise Sauce

Above Entrees served with House Salad, Vegetable and choice of
Baked or Whipped Potato, French Fries, or Audrey's Style Rice.

Pastas

Pasta Primavera............................................................... 8.95
  Tri-Color Linguini with assorted fresh Vegetables
  in a light Cream Sauce
Fettuccini Carbonara...................................................... 9.95
  A classic presentation with cream, Prosciutto, Bacon and Cheese
Mezzani with Chicken and Shrimp................................. 11.95
  Chicken and Shrimp sautéed with fresh Tomatoes, Garlic,
  Black Olives and Scallions in a White Wine Sauce

Above Pasta Dishes served with House Salad and choice of Dressing.
Sandwiches

Whole Wheat Crepe ................................................................. 3.95
  Stuffed with Spinach and Ricotta Cheese
  and topped with fresh Tomato Sauce

Tuna on Croissant ............................................................... 4.50
  A fresh Croissant topped with Tuna Salad, Lettuce and Tomatoes

Traditional Club Sandwich .................................................. 4.95
  Freshly roasted Turkey sliced thick and topped with Lettuce, Tomato
  and Bacon served on your choice of toast with Cranberry Mayonnaise

Barbecue Chicken ............................................................... 4.95
  Grilled Chicken Breast marinated in our own Barbecue Sauce
  and served on a Bulkie Roll

Audrey's Burger ................................................................. 4.95
  One third of a pound charbroiled ground Beef on a Bulkie Roll
  with melted Cheddar Cheese

Roast Beef Reuben ............................................................. 4.95
  Thinly-sliced Roast Beef on Rye with melted Swiss Cheese,
  Homemade Sauerkraut and Russian Dressing

Ham and Swiss Bliss ......................................................... 5.50
  This tasty sandwich combines Ham, Swiss Cheese, Tomatoes,
  Cucumbers, Green Onions and Mayonnaise on a Bulkie Roll

Dockside Sandwich ............................................................ 5.95
  Scrod coated in fresh bread crumbs, fried and served
  on a Bulkie Roll with Tartar Sauce

English Crabmelt ............................................................... 6.50
  Crabmeat Salad on an English Muffin topped with sliced
  Tomato and melted Cheddar Cheese

Cajun Delmonico Sandwich .................................................. 6.95
  A choice Delmonico Steak dipped in Cajun spice and broiled,
  served open-face on grilled Texas Toast

Above Sandwiches served with French Fries and Homemade Dill Pickles.

Desserts

Desserts are prepared daily in our Bake Shop.
Your server will display and explain
today's offerings.

We recognize your dietary concerns and would be pleased
to meet any of your special requests.

Only cigarette smoking is permitted in designated areas.
# Wines by the Glass

## White Wines

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Johnson &amp; Wales University Label</td>
<td>2.50</td>
<td></td>
</tr>
<tr>
<td>Sakonnet Vineyards America's Cup White</td>
<td></td>
<td>A pleasant varietal mix, light bodied and dry, from Rhode Island</td>
</tr>
<tr>
<td>Chateau St. Michelle Johannisberg Riesling</td>
<td>3.25</td>
<td>Full-flavored with fruit and spiciness, from Washington State</td>
</tr>
<tr>
<td>Fontana Candida Frascati</td>
<td>3.25</td>
<td>A light refreshing wine, from Italy</td>
</tr>
<tr>
<td>Beringer Fume Blanc</td>
<td>3.50</td>
<td>Delicate with a fruity bouquet, from California</td>
</tr>
<tr>
<td>Glen Ellen Chardonnay</td>
<td>3.25</td>
<td>A light and dry proprietor's reserve from Napa Valley, California</td>
</tr>
</tbody>
</table>

## Red Wines

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Julius Wile Cabernet Sauvignon</td>
<td>3.95</td>
<td>Rich, complex and dry, from Napa Valley</td>
</tr>
<tr>
<td>Louis Jadot Beaujolais Villages</td>
<td>3.50</td>
<td>Fruity, full-flavored, with a shadow of spice</td>
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</tbody>
</table>

## Blush Wines

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sutter Home White Zinfandel</td>
<td>3.00</td>
<td>Light and refreshing with a fruity bouquet, from Napa Valley</td>
</tr>
<tr>
<td>Sakonnet Vineyards Eye of the Storm</td>
<td></td>
<td>Floral aromas with a fruity finish, from Rhode Island</td>
</tr>
</tbody>
</table>

We Also Have a Complete Offering of Wines by the Bottle

## Refreshing Beers and Cold Drinks

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>Miller Lite</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>Coors</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>Michelob Dry</td>
<td>2.25</td>
<td></td>
</tr>
<tr>
<td>R.I. Hope Larger</td>
<td>2.50</td>
<td></td>
</tr>
<tr>
<td>Heineken</td>
<td>2.75</td>
<td></td>
</tr>
<tr>
<td>Molson Golden Ale</td>
<td>2.75</td>
<td></td>
</tr>
<tr>
<td>Amstel Light</td>
<td>2.75</td>
<td></td>
</tr>
<tr>
<td>Samuel Adams</td>
<td>2.75</td>
<td></td>
</tr>
</tbody>
</table>

## Non-Spirited Great Alternatives

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Water</td>
<td>1.50</td>
<td></td>
</tr>
<tr>
<td>Original New York Seltzer</td>
<td>1.50</td>
<td></td>
</tr>
</tbody>
</table>

Peach, Black Cherry, Vanilla Cream, Root Beer or Diet Vanilla Cream

<table>
<thead>
<tr>
<th>Drink Type</th>
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<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>St. Regis, Red or White</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>Metbrau, Non-Alcoholic Beer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Virgin Strawberry Daquiri</td>
<td>2.25</td>
<td></td>
</tr>
<tr>
<td>Virgin Pina Colada</td>
<td>2.25</td>
<td></td>
</tr>
</tbody>
</table>
A MESSAGE FROM THE PRESIDENT

Welcome to one of the country’s most innovative classrooms! Audrey’s is a practicum facility of Johnson & Wales University, the world’s largest hospitality career university.

At your service in Audrey’s and the Johnson & Wales Inn are our students, the foodservice and hospitality professionals of tomorrow. They are proud to cook for you and serve you. We appreciate your help in making their education realistic.

Gratuities are gratefully accepted and are placed in a scholarship fund for the benefit of the students.

Thank you for dining with us.

John A. Yena, President
JOHNSON & WALES UNIVERSITY

Reservations for Audrey’s
508-336-4636
Located in the
Johnson & Wales Inn
Routes 114A & 44, Seekonk, MA
508-336-8700

Please Try Our Other Practicum Facilities...

J. WALES SEAFOOD & PASTA RESTAURANT
2099 Post Road, Warwick, RI
Reservations SEA-FOOD (732-3663)

JOHNSON & WALES AIRPORT HOTEL
2081 Post Road, Warwick, RI
401-739-3000

HOSPITALITY CENTER
1150 Narragansett Blvd., Cranston, RI
456-1199