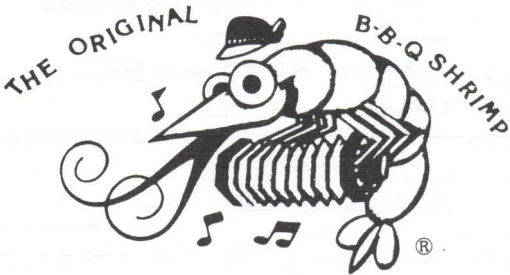


Pascal's Manale Restaurant®

Family Owned & Operated Since 1913

HOME OF



422

1838 NAPOLEON AVENUE
NEW ORLEANS, LOUISIANA

Phone (504) 895-4877

Pascal's Manale Restaurant®

APPETIZERS

- Stuffed Mushrooms 7.95
Mushrooms filled with a succulent crabmeat dressing, topped with a fluffy Hollandaise Sauce
- Stuffed Eggplant 7.50
A delicious combination of eggplant, ham, shrimp, crabmeat and seasonings
- Fried Mozzarella Cheese with Marinara 6.50
- Combination Remoulade 7.95
Crabmeat and shrimp topped with golden Remoulade Sauce and a ring of spicy cocktail sauce
- Shrimp Cocktail 7.50
- Combination Pan Roast 8.95
Oysters, shrimp and crabmeat chopped in a blend of shallots and parsley seasoning
- Fried Fish Fingers 6.25
with Remoulade or Cocktail Sauce
- Oysters Francesca 7.50
Light fried oysters atop grilled ham, covered with Hollandaise Sauce
- Fried Calamari 6.95
- *Raw Oysters 1/2 doz. 4.50 full doz. 7.95
(WHEN AVAILABLE)
- Oysters Rockefeller 1/2 doz. 8.95 full doz. 16.95
- Oysters Bienville 1/2 doz. 8.95 full doz. 16.95

SOUPS

- Turtle cup 4.95 bowl 6.95
- Gumbo cup 4.95 bowl 6.95
- Soup du Jour cup 4.75 bowl 5.50

SALADS

- Ensalada Ala Manale 7.95
Special Olive Salad with fresh Greens & Mozzarella Cheese
- Pascal Salad 4.50
- Lettuce & Tomatoes 4.25
- Romaine Salad with Tomatoes & Red Onions 4.50

* There may be a risk associated with eating raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat this product cooked.

HOME OF



Original Pascal's Barbeque Shrimp 20.95

The Specialty of the House prepared in a spicy and tangy sauce

SPECIALTIES

- Veal Gambero 21.95
Pané Veal with peeled BBQ Shrimp
- Veal Puccini with Pasta 17.95
Baby veal sauteed in a lemon butter and mushroom sauce with pasta
- Veal Marsala 17.95
Baby veal simmered in a sauce of marsala wine and mushrooms, served with pasta
- Veal Parmigiana with Pasta 16.95
Baby veal in red Italian sauce topped with mozzarella cheese, served with pasta
- Pasta with Meatballs 12.25
- Pasta with Meat Sauce 12.25
- Chicken Bordelaise 15.95
Boneless chicken breast, grilled, then simmered in a garlic, wine and mushroom sauce. Served with pasta
- Combination Pan Roast 17.95
Oysters, shrimp and crabmeat chopped in a blend of shallots and parsley seasonings
- Frutta Del Mare 21.00
Pasta with scallops, crabmeat, oysters and shrimp in a light marinara sauce
- Shrimp Fra Diabolo 21.00
Mushrooms, garlic, green onions and three peppers flamed in brandy with tomatoes. Served with pasta
- Shrimp ala Scarpia 16.50
Shrimp sauteed in butter and garlic sauce, served over pasta
- Filet Mignon 25.95
10 oz. center cut served with pasta or baked potato
- Strip Steak 25.95
New York strip steak, 14 oz. center cut served with pasta or baked potato

SMOKING IS ALLOWED ONLY IN THE BAR

Family Owned and
Operated Since 1913

SEAFOOD

- Crabmeat & Scallops 17.95
*Sauteed in olive oil, green onions & red peppers with a cream sauce
Served over pasta*
- Grilled Fish Orleans 19.95
Grilled fish topped with shrimp & artichoke hearts, served with pasta
- Fried Shrimp with French Fried Potatoes 15.95
- Fried Oysters with French Fried Potatoes 15.95
Half dozen 8.95
- Stuffed Shrimp 14.25
Fantailed shrimp with a crabmeat dressing, served with brabant potatoes
- Seafood Platter, Fried or Broiled 21.50
Shrimp, Oysters, Calamari, Scallops, Catfish, Stuffed Shrimp and Potatoes

VEGETABLES & PASTA

- Cream Spinach 4.25
- Broccoli 2.95
- Sauteed Spinach with olive oil and garlic 3.95
- Vegetable du Jour 3.95
- Potatoes au Gratin 5.25
- Potatoes Brabant 3.95
- French Fried Potatoes 2.95
- Fried Onion Rings 4.25
- Italian Style Fried Eggplant with marinara sauce 5.25
- Pasta Alfredo 6.95
- Spaghetti Collins 8.25
Spaghetti with chopped green onions sauteed in butter

DESSERTS

- Cheese Cake 4.95
- Bread Pudding 4.75
- Caramel Custard 4.25
- Assorted Ice Cream 3.50
- Pecan Pie 4.50
- Key Lime Pie 4.50
- Chocolate Mousse 4.75

NO PERSONAL CHECKS - ONE CHECK PER TABLE PLEASE
PRICES SUBJECT TO CHANGE

422

Pascal's
Manale
Restaurant

HOME OF



Wine List



PASCAL'S MANNALE



SPECIAL SELECTIONS

White Dinner Wines

| | |
|--|-------|
| SAUVIGNON BLANC, Cakebread (Napa)..... | 35.00 |
| SAUVIGNON BLANC "RESERVE", Honig(Napa Valley)..... | 36.00 |
| CONUNDRUM, Caymus, (Napa Valley) Blend of Chardonnay, Semillion, Voignier, Sauvignon Blanc and Muscat Canelli..... | 36.00 |
| CHARDONNAY, Byron (Santa Maria)..... | 36.00 |
| CHARDONNAY "GRAND RESERVE", Kendall-Jackson (California)..... | 36.00 |
| CHARDONNAY, Chappellet (Napa Valley)..... | 40.00 |
| CHARDONNAY, Matanzas Creek (Napa Valley)..... | 42.00 |
| CHARDONNAY, Stags' Leap (Napa Valley)..... | 43.00 |
| CHARDONNAY, Chateau Montelena (Napa Valley)..... | 49.00 |
| CHARDONNAY, Far Niente (Napa Valley)..... | 80.00 |

Red Dinner Wines

| | |
|---|-------|
| ZINFANDEL, "Deaver," Terra D'oro (Napa Valley)..... | 36.00 |
| SANGIOVESE, La Familia, Robert Mondavi (Napa Valley)..... | 34.00 |
| PINOT NOIR, La Crema (Sonoma Coast)..... | 32.00 |
| PINOT NOIR, David Bruce (Sonoma Coast)..... | 45.00 |
| PETITE SYRAH, Stags' Leap Winery (Napa Valley)..... | 55.00 |
| TAPESTRY "RESERVE," Beaulieu Vineyards (Napa Valley)..... | 85.00 |
| MERLOT, Matanzas Creek (Sonoma)..... | 44.00 |
| MERLOT, Stags' Leap Winery (Napa Valley)..... | 55.00 |
| CABERNET SAUVIGNON, "Rutherford" Beaulieu Vineyards (Napa)..... | 34.00 |
| CABERNET SAUVIGNON, "Hilltop" J. Lohr (Paso Robles)..... | 45.00 |
| CABERNET SAUVIGNON, Cakebread (Napa Valley) ... | 86.00 |
| CABERNET SAUVIGNON, "Calistoga Cuvee" Chateau Montelena (Napa Valley)..... | 53.00 |
| CABERNET SAUVIGNON, Mount Veeder (Napa Valley)..... | 56.00 |
| CABERNET SAUVIGNON, "Signature" Chappellet (Napa Valley)..... | 65.00 |
| CABERNET SAUVIGNON, Jordan (Sonoma County) ... | 69.00 |
| CABERNET SAUVIGNON, Stags' Leaps (Napa Valley)..... | 71.00 |
| CABERNET SAUVIGNON, Silver Oak (Alexander Valley)..... | 98.00 |

Champagne & Sparkling Wines

| | |
|---|--------|
| DOM PERIGNON (France)..... | 175.00 |
| PERRIER JOUET Fleur de Champagne, (France)..... | 120.00 |
| VEUVE CLICQUOT "YELLOW LABEL" BRUT (France)..... | 67.00 |
| MOET & CHANDON WHITE STAR (France)..... | 63.00 |
| PIPER-HEIDSIECK BRUT (France)..... | 48.00 |
| GRUET BLANC De NOIR, (New Mexico)..... | 28.00 |
| PIPER SONOMA BRUT (Sonoma)..... | 32.00 |
| ROEDERER ESTATE (California)..... | 39.00 |

White Dinner Wines

France

| | |
|---|-------|
| PULIGNY MONTRACHET, Moillard (Burgundy) | 69.00 |
| MEURSAULT, Louis Latour (Burgundy) | 51.00 |
| POUILLY FUISSE, Bouchard Pere & Fils (Burgundy) | 30.00 |
| MACON VILLAGES, Joseph Drouhin (Burgundy) | 19.00 |
| VOUVRAY, Nicolas (Loire) | 16.00 |

Italy

| | |
|---|-------|
| PINOT GRIGIO, Santa Margherita (Friuli) | 34.00 |
| PINOT GRIGIO, Stella (Friuli) | 19.00 |
| PINOT GRIGIO, Plozner (Grave De Friuli) | 25.00 |
| BIANCO, Regaleali (Sicily) | 25.00 |
| ORVIETO, Antinori (Umbria) | 18.00 |

Germany

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|-------------------------------------|-------|
| RIESLING, Von Hovel (Moselle) | 22.00 |
|-------------------------------------|-------|

Australia

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|---|-------|
| CHARDONNAY "President Select" Wolf Blass (Australia) | 31.00 |
| CHARDONNAY, Jacob's Creek (South Australia) | 18.00 |

American

| | |
|---|-------|
| CHARDONNAY, Robert Mondavi (California) | 34.00 |
| CHARDONNAY, Murphy-Goode (California) | 31.00 |
| CHARDONNAY, "RESERVE," Reynold's (California) | 32.00 |
| CHARDONNAY, "RUSSIAN RIVER RANCHES" Sonoma-Cutrer (California) | 30.00 |
| CHARDONNAY, Gundlach-Bundschu (California) | 25.00 |
| CHARDONNAY, "Vintner's Reserve", Kendall-Jackson (California) | 24.00 |
| SAUVIGNON BLANC, Simi (California) | 23.00 |
| FUME BLANC, Robert Mondavi (California) | 29.00 |
| FUME BLANC, Dry Creek (California) | 27.00 |
| PINOT GRIS (IGIO), King Estate (Oregon) | 25.00 |
| SAUVIGNON BLANC, Matanzas Creek (California) | 25.00 |

Blush Dinner Wines

American

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|---|-------|
| WHITE ZINFANDEL, Woodbridge, Robert Mondavi (California) | 16.00 |
|---|-------|

Red Dinner Wines

France

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|--|-------|
| COTES DU RHONE, Reserve, Perrin (Rhône) | 25.00 |
| CHATEAUNEUF-du-PAPE, Chateau Fines Roches (Rhône) | 30.00 |
| BEAUJOLAIS VILLAGES, Joseph Drouhin (Burgundy) | 18.00 |

Italy

| | |
|---|-------|
| BRUNELLO DI MONTALCINO, Poggio Salvi (Tuscany) | 75.00 |
| AMARONE, Masi (Veneto) | 50.00 |
| RISERVA DUCALE GOLD, Ruffino (Tuscany) | 68.00 |
| CHIANTI CLASSICO, "Peppoli" Antinori (Tuscany) | 33.00 |
| CHIANTI CLASSICO, Castello D'Albola (Tuscany) | 24.00 |
| SANGIOVESE, Monte Antico (Tuscany) | 22.00 |
| BARBERA, Prunotto (Piemonte) | 25.00 |
| BAROLO, "Zonchero" Ceretto (Piemonte) | 54.00 |

Australia

| | |
|---|-------|
| SHIRAZ, "President" Wolf Blass (Australia) | 36.00 |
| SHIRAZ/CABERNET SAUVIGNON, "Koonunga Hill", Penfolds (South Australia) | 19.00 |
| CABERNET SAUVIGNON, "Coonawarra Estate" Wynns (Australia) | 23.00 |
| CABERNET SHIRAZ, "Bin 389", Penfolds (Australia) | 36.00 |

American

| | |
|---|-------|
| CABERNET SAUVIGNON, Robert Mondavi (California) .. | 38.00 |
| CABERNET SAUVIGNON, "Stefani", Gallo (Sonoma) ... | 35.00 |
| CABERNET SAUVIGNON, Dry Creek (California) | 34.00 |
| CABERNET SAUVIGNON, "Grand Archer" Arrowood (California) | 33.00 |
| CABERNET SAUVIGNON, Simi (California) | 32.00 |
| MERLOT, Gundlach-Bundschu (California) | 35.00 |
| MERLOT, Robert Mondavi (California) | 34.00 |
| MERLOT, Estancia (California) | 25.00 |
| MERLOT, "Vintner's Blend" Ravenswood (California) | 18.00 |
| PINOT NOIR, Robert Mondavi (California) | 39.00 |
| PINOT NOIR, King Estate (Oregon) | 31.00 |
| ZINFANDEL, "Old Vines," St. Francis (California) | 28.00 |
| SYRAH, Jewel (California) | 22.00 |
| MERITAGE, Cain Cuvee (California) | 36.00 |

Desserts

| | |
|--------------------------|--|
| Cheese Cake Pascal | |
| Bread Pudding | |
| Caramel Custard | |
| Assorted Ice Cream | |
| Pecan Pie | |
| Key Lime Pie | |
| Chocolate Mousse | |

After Dinner Drinks

Ultra Premium Tequila

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|---|------|
| Don Julio Añejo (Mexico) | 7.50 |
| <i>100% Blue Agave; aged 12 months in bourbon barrels for rich honey and vanilla aromas and super smooth finish</i> | |
| "Manale" Margarita | 6.75 |
| <i>Don Julio Silver Tequila, Cointreau and lime juice; "the best you've ever had"</i> | |

Ultra Premium Vodka

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|--|------|
| Ketel One | 6.50 |
| <i>World's only triple distilled vodka imported from Holland; handmade by the Nolet family, since 1691 using the original equipment; smoothness beyond comparison – straight up, on the rocks or in a "Ketel" martini served with a TOMOLIVE</i> | |

Armagnacs

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|---|------|
| Armagnac Marquis de Montesquiou Napoleon | 9.00 |
| <i>Made with eau-de-vie carefully selected from the most prestigious areas; the flavor and aroma are a result of the mysterious process of aging in Oak Casks</i> | |



The Cognacs
of
Remy Martin

| | |
|---|-------|
| Remy Martin X. O. | 25.00 |
| <i>A very subtle and complex cognac; aged 30 years</i> | |
| Remy Martin "1738 Accord Royale" | 21.00 |
| <i>Average tasting age of 12 years</i> | |
| Remy Martin V.S.O.P. | 16.00 |
| <i>Very Special Old Pale; recognized as the highest quality and most perfectly balanced V.S.O.P. in the world</i> | |

Cognacs

| | |
|--|-------|
| Courvoisier X. O. | 23.00 |
| <i>A blend of very old cognacs of outstanding quality that come from the Grande & Petite Champagne regions</i> | |
| Courvoisier Napoleon | 19.00 |
| <i>Particularly smooth, emits a delicate bouquet</i> | |
| Courvoisier V.S.O.P. | 15.00 |
| <i>A blend of the two finest crus - Grande & Petite Champagne; superior bouquet and finesse, smooth, with a long after-taste</i> | |
| Courvoisier V.S. | 9.00 |
| Hennessy V.S.O.P. | 14.00 |
| Hennessy V.S. | 10.00 |
| Martell Cordon Bleu | 21.00 |
| Pierre Ferrand Reserve | 12.00 |

Liqueurs

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|--|------|
| Amaretto di Saronno | 5.75 |
| B & B | 7.50 |
| <i>A fine blend of Benedictine and cognac</i> | |
| Benedictine | 7.50 |
| Chambord | 5.75 |
| Chartreuse Green/Yellow | 6.50 |
| <i>From the French Alps, a blend of honey, 130 native plants and brandy; at any time, only 3 monks appointed by their order are allowed to know the names of the ingredients, how to blend and distill them, and supervise the slow aging process in oak casks</i> | |
| Cointreau | 6.50 |
| <i>Blended from only the finest orange peels from around the world to produce a liqueur from France that is smooth with unparalleled flavor</i> | |
| Drambuie | 7.50 |
| <i>It is the only traditional liqueur to use a base of 100% aged Scotch whiskeys, many of which are 15-17 year old malts, blended with the finest herbs and pure Heather honey</i> | |
| Frangelico | 5.75 |
| <i>A liqueur made from wild hazelnuts and a delightful mixture of berries and herbs</i> | |
| Galliano | 5.75 |
| <i>Blend of more than 30 different herbs and spices from the Mediterranean, the Alps and the Tropics; very smooth and subtle</i> | |

Liqueurs

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|---|------|
| Grand Marnier | 7.50 |
| <i>After extended steeping followed by distillation, the orange peel yields a liqueur that is carefully proportioned and blended with a cognac that is aged at the Chateau de Bourg</i> | |
| Godiva Chocolate Liqueur | 6.00 |
| <i>Godiva has a silky smooth chocolate flavor bordering on sinful</i> | |
| Irish Mist | 5.75 |
| <i>World's most luxurious liqueur; a fine marriage of honey, heather, clover, herbs and Irish whiskey</i> | |
| Kahlua | 5.75 |
| <i>Made with the finest Mexican coffee beans</i> | |
| Metaxa Ouzo | 5.75 |
| Metaxa Five Star | 5.75 |
| Midori | 5.75 |
| <i>The light, fresh flavor of ripe honeydew melon</i> | |
| Nocello | 5.75 |
| Romana Black Sambuca | 5.75 |
| <i>Mysterious black Sambuca of Italy</i> | |
| Sambuca Romana | 5.75 |
| Strega | 5.75 |
| Tia Maria | 5.75 |
| <i>Made with Jamaican Blue Mountain coffee beans; the world's most treasured coffee beans</i> | |
| Tuaca | 5.75 |
| <i>A delightful balance between the robustness of fine aged Brandy and the subtlety of a secret recipe that includes the essence of fruits indigenous of Italy</i> | |

Coffee Drinks

Coffee including one of the imported cordials

6.75 and up

House Special

| | |
|--|------|
| Italian Stallion | 5.75 |
| <i>A blend of almond and chocolate liqueurs with cream</i> | |

Special Bourbons

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|------------------------------------|------|
| Blanton's (Single Barrel) | 8.25 |
| Jack Daniels (Single Barrel) | 7.75 |
| Knob Creek | 6.75 |
| Woodford Reserve | 7.50 |
| Gentleman Jack | 6.75 |

Single Malt Scotch

The Macallan 18 Year Old 18.00
Unparalleled flavor and finesse. The World's best tasting single malt.

The Macallan 12 Year Old 12.00
Consistently wins tastings of all 12 year old single malts. It is the only Scotch still aged in sherry casks. It is soft and slightly sweet.

| | |
|--|-------|
| Glenmorangie 18 Year Old | 11.00 |
| Glenmorangie 12 Year Old Portwood Finish | 9.00 |
| Glenmorangie 10 Year Old | 9.00 |
| Glenlivet | 9.00 |
| Glenfiddich | 9.00 |
| Glenlivet 18 Year Old | 13.00 |

Port

Fonseca Guimaraen Vintage 8.50
Vintage, single estate bottled; an exceptional year from the top rated Malvedos Vineyard; aged in wood two years, it has a rich, dark color with flavors of berries and cherries

Graham's Six Grapes 6.25
One of Graham's original port blends, big-hearted, fruity and robust with full body

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|---|------|
| Sandeman's 20 Year Tawny | 8.50 |
| Cockburn Special Reserve | 5.50 |
| <i>Dark brick in color with a slight, watery edge; rounded nose with a touch of caramel; medium-weight, well-rounded with a balanced complexity</i> | |
| Warre's Warrior | 5.50 |
| Sandeman Founder's Reserve | 5.50 |

Sherry

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|--|------|
| Tio Pepe | 4.00 |
| <i>The world's largest selling sherry; fragrant, delicate bouquet; light with lingering finish; wonderful as an aperitif; perfect with soup, shellfish, and especially oysters</i> | |
| Dry Sack | 5.00 |
| Harvey's Bristol Cream | 5.00 |