

beggar's banquet

RESTAURANT
AND SALOON

DEC. 5-7

APPETIZER: GRILLED
BRIE
SALAD: BLACK EYED PEA
FISH: HALIBUT & SMOKED SALMON
FOWL: COQ AU VIN
MEAT: VEAL DU REVE

DEC. 19-23

APPETIZER: CHILI RELLENOS
SALAD: AVOCADO, ORANGE & JICAMA
FISH: SALMON PUTTENSEA
FOWL: POLLO MOLE
MEAT: STEAK AU POIVRE

JAN. 2-6

APPETIZER: GARLIC SOUP
SALAD: TOMATO, ROMAINE & MOZZARELLA
FISH: LOBSTER STIR-FRY w/ CANTELOPE & KIWI
FOWL: RAGOUT OF PHEASANT
MEAT: RACK OF LAMB

SPECIALS FOR DECEMBER

DEC. 12-16

APPETIZER: CRAB CAKES
SALAD: MIXED RICE & RED PEPPER
FISH: SCALLOPS PROVENCALE
FOWL: DUCK w/ CIDER SAUCE
MEAT: TOURNEDES w/
BEAUJOLAIS SAUCE

DEC. 26-30

APPETIZER: EGG PLANT & CHEVRE PIZZA
SALAD: RED BEAN & RICE
FISH: SHRIMP, AVOCADO & SMOKED CHILI SALAD
FOWL: GRILLED CHICKEN BURRITO
MEAT: PORK CHOPS ESTERHAZY

"HAVE A SAFE AND
HAPPY HOLIDAY"

218 abbott rd. • east lansing, michigan • 351-4573



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218 abbott road
east lansing, michigan 48823

BULK RATE
U.S. POSTAGE
PAID
E. LANSING, MI
48823
PERMIT #175

Jean Nicholas
6232 Brookline Court
EAsT Lansing, Michigan 48823

JULY SPECIALS

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— JULY 4-8 —

APPETIZER: SOUTHWEST FISH CAKES

SALAD: RED ONION

FISH: WHITEFISH *WITH* CHERRIES *AND* ALMONDS

FOWL: GRILLED DUCK SALADE

MEAT: PORK *WITH* BLUEBERRIES

— JULY 11-15 —

APPETIZER: MIXED GRILL

SALAD: TABOULLEH

FISH: MOROCCAN SCALLOPS

FOWL: GARLIC CHICKEN

MEAT: GRILLED LIVER *AND* ONIONS

— JULY 18-22 —

APPETIZER: CHEVRE PIZZA

SALAD: POTATO *AND* ROQUEFORT

FISH: LOBSTER BROCHETTES

FOWL: DUCK *WITH* PEACHES *AND* PECANS

MEAT: BEEF TENDERLOIN *WITH* GARLIC SALUCE

— JULY 25-29 —

APPETIZER: GRILLED BRIE

SALAD: COLISCOLIS

FISH: MUSSEL SALADE

FOWL: MUSHROOM *AND* LEEK STUFFED CHICKEN

MEAT: FLANK STEAK *WITH* BLACK BEAN SALUCE

— AUGUST 2-6 —

APPETIZER: CHILE RELLENOS

SALAD: SWEET CORN

FISH: SALMON *WITH* WHITE ASPARAGUS

FOWL: GRILLED CHICKEN SALAD NICOISE

MEAT: VENISON *WITH* WILD MUSHROOM SALUCE

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FEBRUARY SPECIALS

FEBRUARY 3-9

APPETIZER: **BARBECUED SHRIMP**

SALAD: **PINE NUT AND SHALLOT VINAIGRETTE**

DINNERS: • **PAN-FRIED TROUT** WITH MEXICAN HOLLANDAISE
• **CORNISH HENS** LEONE
• **VEAL SCALLOPINE** WITH GRAPEFRUIT AND TARRAGON SAUCE

FEBRUARY 10-16

APPETIZER: **CAJUN CHICKEN MORSELS**

SALAD: **SHRIMP ORANGE AND ANCHOVY**

DINNERS: • **GINGER FRIED SOLE**
• **PEANUT CHICKEN**
• **FILET OF BEEF** WITH GREEN PEPPERCORN SAUCE

FEBRUARY 17-23

APPETIZER: **GRAVLAX**

SALAD: **AVOCADO** WITH WARM TOMATO AND BASIL VINAIGRETTE

DINNERS: **SQUID IN SAFFRON MAYONNAISE**
• **QUAIL** WITH MORELS
• **VEAL** WITH SHIITAKES

FEBRUARY 24-MARCH 2

APPETIZER: **BEEF SATÉS**

SALAD: **MUSSEL SALAD**

DINNERS: • **POACHED SALMON** WITH RASPBERRY HOLLANDAISE
• **CHICKEN BREAST** WITH ASPARAGUS AND PROSCIUTTO
• **LEG OF LAMB** BOURGEOISIE

SPECIAL DINNER • SATURDAY, FEBRUARY 24 • \$15.95 RESERVATION REQUIRED
SAFFRON BROILED CORNISH HEN QUARTERS • ASPARAGUS
AND CRÈME FRAÎCHE SALAD • ROAST LEG OF LAMB WITH
SPRING VEGETABLE • PASSION FRUIT PUFFS

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MARCH SPECIALS



— MARCH 3-9 —

APPETIZER: **SPINACH GNOCCHI** SALAD: **MEDITERRANEAN BROCCOLI**
DINNERS: ◎ **WALNUT-BREADED SOLE** ◎ **PORK CHOP** WITH **BLUE CHEESE** AND **WALNUT STUFFING** ◎ **COQ AU VIN**

— MARCH 10-16 —

APPETIZER: **EGG ROLLS** SALAD: **ASPARAGUS** AND **CRÈME FRAÎCHE**
DINNERS: ◎ **BAKED STUFFED RED SNAPPER** ◎ **CHICKEN** WITH **AVOCADOES** AND **ORANGES** ◎ **VEAL SCALLOPS PIQUANTE**

— MARCH 17-23 —

APPETIZER: **SPINACH PASTA** WITH **SALMON** AND **CREAM SAUCE**
SALAD: **FRESH MUSHROOM À LA DIJONNAISE** DINNERS: ◎ **LEMON CHICKEN OREGANATO** ◎ **MACKEREL** WITH **MUSTARD HOLLANDAISE** ◎ **TOURNEDOS BORDELAISE**

— MARCH 24-30 —

APPETIZER: **ESCABECHE DE GALLINA** SALAD: **WARM TOMATO** AND **MOZZARELLA** DINNERS: ◎ **CHICKEN BREAST** IN **CHIVE CREAM** ◎ **SCALLOPS PRINTANIERE** ◎ **BROILED LEG OF LAMB AVGHOLEMONO**

— MARCH 31-APRIL 6 —

APPETIZER: **SOUVLAKIA** SALAD: **TOMATO** WITH **CREAMY BACON DRESSING** DINNERS: ◎ **FILET OF SOLE NICOISE** ◎ **CALVES LIVER** IN **MUSTARD** AND **CAPER SAUCE** ◎ **CHICKEN BREAST** WITH **LEeks** AND **WILD MUSHROOM STUFFING**

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APRIL

—APRIL 7-13—

APPETIZER: **VEAL BALLS** IN CREAM SAUCE

SALAD: **AVOCADO** WITH WARM TOMATO - BASIL VINAIGRETTE

DINNERS: • **WHITEFISH** WITH HAZELNUTS AND FRANGELICO

• **PORK CHOPS** WITH MUSTARD AND GREEN PEPPERCORNS

• **POULET SAUTÉ CHAUSSEUR**

—APRIL 14-20—

APPETIZER: **SHRIMP BALL CURRY**

SALAD: **CUCUMBER**

DINNERS: • **BARBECUED SWORDFISH** • **VEAL PICATTA**

• **CRISPY DUCK**

—APRIL 21-27—

APPETIZER: **BROILED SCALLOPS** WITH BACON

SALAD: **CALIFORNIA**

DINNERS: • **SAUTÉED SOFT-SHELLED CRABS**

• **CARMELIZED PORK CHOPS** • **CORNISH HENS**
TERIYAKI

—APRIL 28 - MAY 4—

APPETIZER: **CARPACCIO GOLD**

SALAD: **GREEK TOMATO**

DINNERS: • **SOLE ALI GRATIN** WITH SHRIMP AND CRABMEAT

STUFFING • **CHICKEN** WITH ASPARAGUS AND

PROSCIUTTO • **TOURNEDOS ROSSINI**

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MAY SPECIALS

MAY 5-11

APPETIZER: MUSHROOM CAPS *WITH*
CRABMEAT STUFFING
SALAD: BEET *AND* APPLE
DINNERS: PORK CHOPS ESTERHAZY
• POLLO *ALLA* CAMPAGNOLA
• RED SNAPPER DANOISE

MAY 12-18

APPETIZER: GRILLED TUNA *WITH*
DIPPING SAUCE
SALAD: ROQUEFORT *AND* WALNUT
DINNERS: ARNI PSITTO
• CHICKEN BREAST *WITH*
COUNTRY HAM *AND* APPLE STUFFING
• BBQ SHRIMP

MAY 19-25

APPETIZER: STEAK TARTARE
SALAD: ASPARAGUS *WITH* RASPBERRY
VINAIGRETTE
DINNERS: • VEAL *WITH* SHIITAKES
• PINE NUT BREADED SOLE
• DUCK CURRY

MAY 26 - JUNE 1

APPETIZER: RED SNAPPER *EN* ESCABECHE
SALAD: TOMATO *WITH* PESTO DRESSING
DINNERS: • HERBED LAMB CHOPS
• DEVEILED CHICKEN BREASTS
• CAJUN BROILED STEAK

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JUNE 2-8

APPETIZER: **FLANK STEAK** WITH
TOMATO AND OLIVE
SAUCE

SALAD: **SHRIMP, ORANGE**
AND ANCHOVY

DINNERS: • **CAJUN CHICKEN**
STEW • **HALIBUT** IN THE
GREEK STYLE •
TOURNEDOS HENRI IV

JUNE

SPECIALS

JUNE 9-15

APPETIZER: **SEAFOOD PÂTÉ**

SALAD: **AVOCADO AND HAM**

DINNERS: **POLLO DEL PADRONE** • **SCAMPI** • **ORIENTAL**
LAMB CHOPS

JUNE 16-22

APPETIZER: **MUSHROOMS FORESTIÈRE** SALAD: **SALADE**

SEVICHE DINNERS: **CHICKEN BREAST** STUFFED WITH
GRAPES AND PISTACHIOS • **TUNA NIÇOISE**
• **BLACKENED PORK CHOPS**

JUNE 23-29

APPETIZER: **FRENCH FRIED SQUID** SALAD: **TOMATO AND**
OLIVE DINNERS: **CHICKEN** WITH **ORANGE AND AVO-**
CADO • **WHITEFISH** WITH **SHIITAKES** • **INVOL-**
TINI À LA **CACCIATORE**

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JULY SPECIALS

JUNE 30 - JULY 6

APPETIZER: **SOUVLAKIA**
SALAD: **PEPPER**
DINNERS: **CHICKEN PAPRIKASH**
HALIBUT WITH FENNEL
VEAL CORDON BLEU

JULY 7 - JULY 13

APPETIZER: **MINIATURE GREEN ONION CRÊPES**
WITH SALMON CAVIAR
SALAD: **CUCUMBERS** IN CRÈME FRAÎCHE
DINNERS: **LEMON CHICKEN OREGANATO**
GRILLED SOFT-SHELLED CRABS
TOURNEDOS WITH BOURBON SAUCE

JULY 14 - JULY 20

APPETIZER: **MARINATED MUSHROOMS** WITH
CHICKEN STUFFING
SALAD: **CALIFORNIA**
DINNERS: **VIETNAMESE GRILLED LEMON DUCK**
SALMON SEVICHE
BROILED LEG OF LAMB AVGHOLEMONO

JULY 21 - JULY 27

APPETIZER: **PASTA** ALL PESTO
SALAD: **SMOKED SCALLOP**
DINNERS: **MEXICAN STUFFED CHICKEN BREAST**
RED SNAPPER WITH SOUR CREAM AND
CUCUMBER SAUCE
CALVES LIVER WITH MUSTARD AND
CAPER SAUCE

JULY 28 - AUGUST 3

APPETIZER: **BARBECUED MUSSELS**
SALAD: **MARINATED VEGETABLE**
DINNERS: **CORNISH HENS** WITH WILD MUSHROOM
STUFFING
SHRIMP CREOLE
PORK TENDERLOIN WITH PEACHES
AND PECANS

VAK 87